



# SPEAKEASY

RESTAURANT & BAR

## Share Plates

MEATBALLS 20

*Homemade lamb meatballs infused with middle eastern spices in tomato sugo with warm bread.*

CURED SALMON 22

*24 hours beetroot-cured salmon slices served with mint yogurt and mixed leaves (GF).*

CHICKEN WINGS 17

*Speakeasy's secret recipe chicken wings (GF).*

HALOUMI SALAD 16

*Grilled haloumi with tomato, preserved lemon, sumac & fresh herbs (GF).*

CAULIFLOWER 16

*Steam-roasted cauliflower with cumin and turmeric, served with our tomato and sesame sauce (V).*

BURRATA 14

*Fresh burrata cheese with fennel jam and olive oil, served with toast*

ZUCCHINI STICKS 12

*Oven roasted zucchini sticks topped with grated manchego.*

## Sides

OLIVES 8

*House marinated olive bowl.*

BREAD AND DIPS 10

*Warm organic bread served with a slow cooked tomato, coriander & toasted sesame dip.*

## Cheese Plate

*All served with roasted nuts, dates, fruit, fennel jam, crackers & toast.*

SELECTION OF CHEESES

*Triple cream brie*

*Blue stilton*

*Manchego*

SINGLE CHEESE 15

CHOICE OF 2 CHEESES 22

ALL THREE CHEESES 28

## Desserts

CHOCOLATE FONDANT 15

*Served with poached strawberries and vanilla ice cream.*

WHISKEY GELATO 12

*Housemade Monkey Shoulder Whiskey Gelato*



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## Red Wine

	gl	bt
HOUSE RED	10	45
<i>Light - medium style shiraz, surprisingly good.</i>		

PINOT NOIR	13	55
<i>Waihopai - Marlborough, N.Z</i> <i>Lovely full palette, not too light.</i>		

TEMPRANILLO	11	45
<i>Mr Mick - Clare Valley S.A</i> <i>Medium weight, fruit balanced.</i>		

CABERNET SAUVIGNON	13	55
<i>Skuttlebutt - Margaret River W.A</i> <i>Juicy and deliscious</i>		

MALBEC MENDOZA	13	55
<i>Fat Bastard - Argentina</i>		

## Sparkling

	bt
BLANC DE BLANC	23
<i>Louis Perdrier - France. Piccolo 200ml</i>	

PROSECCO	50
<i>Pizzini - King Valley, VIC</i> <i>Absolutely yummy with light oak.</i>	

## White Wine

	gl	bt
HOUSE WHITE	10	45
<i>Pinot Grigio</i>		

SAUVIGNON BLANC	13	55
<i>Walnut Block - Marlborough, N.Z</i> <i>Yum ! Smooth, textured palate with passionfruit &amp; citrus flavours.</i>		

PICPOUL DE PINET	14	60
<i>Etiquette Noire, France</i> <i>Fruit nose with elegant mineral saline notes AKA - lovely</i>		

PINOT GRIS	13	55
<i>Per Diem - Keith Tulloch Hunter Valley</i> <i>Absolutely gorgeous elegant drop. Bloody fantastic!</i>		

RIESLING	14	60
<i>Tim Adams - Clare Valley S.A</i> <i>Lovely crisp Riesling with a floral and citrus blend in palate, medium acidity.</i>		

## Rose

	gl	bt
BOBAL ROSE	13	55
<i>Marques Turia - Spain</i> <i>Gorgeous, dry - better get the bottle!</i>		



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## After Dinner 60ml of Sweetness

VOUVRAY MOELLEUX 'LE  
MARIGNY' 12

*France*  
*Deep velvet honeysuckle*

PEDRO XIMENEZ - AGED  
SHERRY 10YR 13

*Or try it with fresh lime on ice*

## Spirit 30ml (add \$6 for Artisan mixer)

### Vodka

STOLICHNAYA 9  
666 TASMANIAN VODKA 10

### Gin

GORDONS DRY 8  
TANQUERAY 10

### Whisky

MONKEY SHOULDER 9  
MAKER'S MARK 9  
SPECIALTY SINGLE MALT

*Ask your waiter what's on offer & price.*

### Rums

BACARDI BLANCO 9  
PLANTATION DARK 10

### Tequila

ESPOLON REPOSADO 10  
1800 AÑEJO 12

## Beer & Cider

FINE LINE LAGER 9  
*Brick Lane Brewing Co.*

HOP SAUCE PALE ALE 10  
*Sauce Brewing Co.*

YERONGPILS PILSNER 10  
*Slipstream Brewing Co.*

MOKKE BLONDE 12  
*Strong Ale - Belgium*

APPLE CIDER 10  
*Sparkke Change Beverage Co.*

## Mixers & Juices

### Artisan Mixer

*100% natural craft mixer drinks.*  
*Enjoyed with spirits or simply on ice.*

CLASSIC LONDON TONIC 6

AGAVE LEMON TONIC 6

VIOLET BLOSSOM TONIC 6

BARREL SMOKED COLA 6

FIERY GINGER BEER 6

### Juices

PINEAPPLE 7

BLOOD ORANGE 7

### Others

SPARKLING MINERAL WATER 6

SODA WATER 5

LEMONADE 5



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## Cocktails

<b>NEGRONI</b>	18
<i>Campari, gin &amp; sweet vermouth</i>	
<b>OLD FASHIONED</b>	20
<i>Double shot Monkey shoulder scotch, simple syrup &amp; Angostura bitters</i>	
<b>GIMLET</b>	19
<i>Double shot gin, sweet lime &amp; fresh lime</i>	
<b>MARGARITA</b>	23
<i>Double shot Espolon reposado, tequila, Cointreaux &amp; fresh lime</i>	
<b>ESPRESSO MARTINI</b>	20
<i>Dark rum, coffee, Kahlua, popcorn syrup &amp; cream</i>	
<b>LOST CARGO</b>	20
<i>Dark rum, Campari &amp; fresh lime</i>	
<b>TEQUILA SUNRISE</b>	21
<i>Double shot Espolon reposado tequila, orange juice &amp; grenadine</i>	
<b>CAIPIRINHA</b>	18
<i>Double shot cachaça, fresh lime &amp; sugar</i>	
<b>APEROL SPRITZ</b>	18
<i>Aperol, Prosecco, soda water &amp; fresh orange</i>	