

# M E N U

\* Our meat is free range and ethically sourced by Field to Fork Butcher.

\* Our Bread is organic and sourced by Sonoma Artisan Sourdough Bakers



## SHARE PLATES

### BURRATA 16

Fresh Burrata Cheese with Fennel Jam and Extra Virgin Olive Oil, Served with Toast.

### DUCK PATE 18

Cracked Pepper Duck Pate, Served with Warm Organic Bread and Gherkin Pickles.

### KINGFISH CEVICHE 22

A Peruvian Classic, King Fish Pieces Marinated in a Lime Juice, Ginger, Chili and Coriander Sauce, Served Cold with Corn Chips (GF).

### MUSHROOM MAMALIGA 17

Mushroom Polenta Cubes with Tomatoes and Fresh Herbs (V) (GF).

### CHICKEN WINGS 18

Speakeasy's Secret Recipe Chicken Wings (GF).

### WATERMELON SALAD 16

Diced Watermelon, Tossed with Roasted Nuts and Fresh Herbs, Topped with Crumbed Feta Cheese (GF).

### SPEAKEASY MEATBALLS 22

Homemade Lamb Meatballs Infused with Middle Eastern Spices in Tomato Sugo with Warm Organic Bread.

### BEEF CHEEKS 32

Slow Cooked Beef Cheeks, Served with Roast Potatoes and Chimichurri Sauce (GF).

### OLIVES 8

House marinated olive bowl.

### CHEESE PLATE

All Served with Roasted Nuts , Fruit, Fennel Jam and Toast.

### SELECTION OF CHEESES

Triple Cream Brie, Blue Milawa, Manchego

### SINGLE CHEESE 17

### CHOICE OF 2 CHEESES 23

### ALL THREE CHEESES 28

## OTHERS



# WINE



## REDS

### HOUSE RED

11/45

17 Tempranillo - Clare Valley S.A

### PREMIUM RESERVE SHIRAZ

13/55

14 Molly Morgan - Hunter Valley, N.S.W

### MALBEC

13/55

19 Fat Bastard - Mendoza, Argentina

### PINOT NOIR

15/65

20 Three Lions - Great Southern, W.A

### GSM (ORG)

55

19 Rosnay - Cowra N.S.W

Grenache, Shiraz and Mourvedre. Preservative free.

### CABERNET SAUVIGNON

60

13 El Nino - Pyrenees, V.I.C

### BOURGOGNE ROUGE

85

18 Maison Louis Jadot - Burgundy, France

## WHITES

### HOUSE WHITE

11/45

19 Chardonnay - Hunter Valley, N.S.W

### PINOT GRIS (V)

12/50

17 Savee Seas - Marlborough, N.Z

### SAUVIGNON BLANC (ORG)

13/55

19 Walnut Block - Marlborough, N.Z

### PINOT BLANC

13/55

18 Clarence House Estate - Cambridge, T.A.S

### RIESLING

14/60

17 Fifty Degree - Rheingau, German

### PIQUEPOUL

65

19 Domaine Morin Langaran - Picpoul De Pinet, France

### PROSECCO

13/55

NV Montasolo - Italy

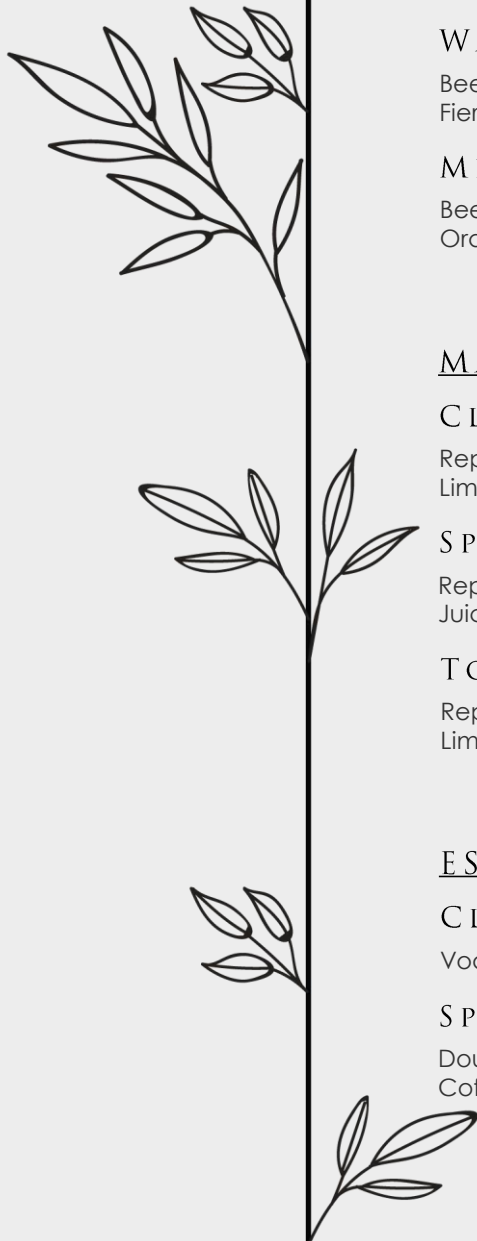
### FRENCH ROSÉ

13/55

19 Barton & Guestier - Pays d'Oc, France

## SPARKLING & ROSE

# COCK TAIL



## SUMMER SPECIAL

### FROZEN MANGO MARGARITA

Reposado Tequila, Triple Sec, Mango, Fresh Lemon & Lime Juice 22

### WATERMELON GIN FIZZ

Beekeeper Gin, Fresh Watermelon Juice, Artisan Fiery Ginger Beer & Lime Juice 20

### MISS VIOLET GIN TONIC

Beekeeper Gin, Artisan Violet Blossom Tonic, Orange & Lime Slice 17

## MARGARITA - 3 WAYS

### CLASSIC

Reposado Tequila, Triple Sec & Fresh Lime Juice 21

### SPICY

Reposado Tequila, Triple Sec, Fresh Lime Juice & Tabasco Sauce 21

### TOMMY'S

Reposado Tequila, Agave Syrup & Fresh Lime Juice 21

## ESPRESSO MARTINI - 2 WAYS

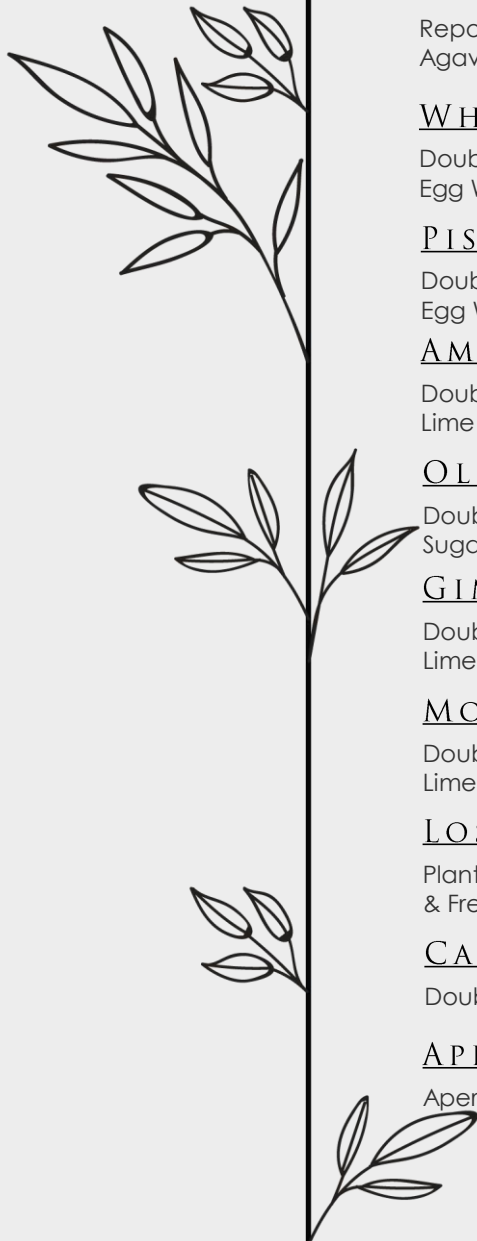
### CLASSIC

Vodka, Coffee & Kahlua 18

### SPEAKEASY'S POPCORN

Double shot Plantation Pineapple Dark Rum, Coffee, Kahlua & Popcorn Syrup 22

# COCK TAIL



<u>NEGRONI</u>	18
Beefeater Gin, Campari, Sweet Vermouth & Orange Peel	
<u>83 SOUR</u>	22
Reposado Tequila, Campari, Sweet Vermouth, Agave Syrup, Egg White & Lime Juice	
<u>WHISKEY SOUR</u>	21
Double shot Maker's Mark Bourbon, Simple Syrup, Egg White, Lime Juice & Maraschino Cherry	
<u>PISCO SOUR</u>	23
Double shot Macchu Pichu Pisco, Simple Syrup, Egg White, Lime Juice & Angostura Bitters	
<u>AMARETTO SOUR</u>	20
Double shot Disaronno Amaretto, Egg White, Lime Juice & Maraschino Cherry	
<u>OLD FASHIONED</u>	22
Double shot Monkey Shoulder Scotch, Brown Sugar, Angostura Bitters & Twisted Orange Peel	
<u>GIMLET</u>	20
Double shot Beefeater Gin, Lime Cordial & Fresh Lime	
<u>MOSCOW MULE</u>	21
Double shot Vodka, Artisan Fiery Ginger Beer, Lime Juice & Lime Wedge	
<u>LOST CARGO</u>	21
Plantation Pineapple Dark Rum, Campari & Fresh Lime	
<u>CAIPIRINHA</u>	22
Double shot Cachaça, Fresh Lime & Sugar	
<u>APEROL SPRITZ</u>	18
Aperol, Prosecco, Soda Water & Orange	

AFTER DINNER  
SWEETNESS

CRAFT BEER  
& CIDER

SPIRIT 30ML  
(ADD \$5 FOR MIXER)



<u>LIMONCELLO (30ML)</u>	9
<u>CHOYA UMESHU(60ML)</u>	14

<u>BACKYARDER CRISP LAGER</u>	9
Brick Lane Brewing Co - V.I.C	
<u>SURRY HILLS PILS</u>	9
Sydney Brewery - N.S.W	
<u>BEERFARM PALE ALE</u>	10
Beerfarm - W.A	
<u>BONDI XPA</u>	11
Bondi Brewing Co - N.S.W	
<u>MOKKE BLONDE</u>	14
Strong Ale - Belgium	
<u>WESTERN APPLE CIDER</u>	10
Beerfarm - W.A	

<u>VODKA</u>	
ABSOLUT	9
ALEGRIA ORGANIC	10
GREY GOOSE	12

<u>GIN</u>	
BEEFEATER	9
TANQUERAY	10
HENDRICKS	13

<u>WHISKY</u>	
JACK DANIELS	9
FIREBALL CINNAMON	9
MAKER'S MARK	9
MONKEY SHOULDER	10
THE TOTTORI	15
<i>Japanese Whisky - Aged in Bourbon Barrel</i>	
SINGLE MALT	
<i>Ask your waiter what's on offer &amp; price.</i>	

<u>RUMS</u>	
BACARDI BLANCO	9
PLANTATION DARK PINEAPPLE	12

<u>TEQUILA</u>	
ESPOLON BLANCO	10
EL JIMADOR REPOSADO	10
1800 AÑEJO	13

## MIXERS & OTHERS

<u>MIXERS</u>	
CLASSIC TONIC	5
SODA WATER	5
LEMONADE	5
CLASSIC COKE	5
FIERY GINGER BEER	6
VIOLET BLOSSOM TONIC	6

<u>OTHERS</u>	
SPARKLING MINERAL WATER	5
LEMON, LIME & BITTERS	7

## THE DEALS

## HAPPY HOUR

EVERYDAY 5PM-6PM  
\$6 SELECTED WINES  
\$6 SELECTED BEERS  
\$10 MINI COCKTAILS

## MONDAY MEATBALLS MADNESS

SPEAKEASY'S FAMOUS LAMB MEATBALLS  
WITH WARM ORGANIC BREAD AND A GLASS  
OF RED WINE \$25

