

# *Speakeasy*

"It's not my revolution  
if I can't dance."

Red Emma

Our meat is free range and ethically sourced  
by Field to Fork butcher.

## *Starters*

House marinated olive bowl.	7
Starter plate - warm organic bread, infused olive oil, house dip, seasonal veg batons.	12
Duck & date pate with sweet & sour onions served with organic sourdough toast.	15
Cheese plate – 3 cheeses served with spiced nuts, dates, fruit, honey and crackers.	25
Single cheese – any single cheese with accompaniments.	15

## *Share plates*

Speakeasy's secret recipe chicken wings. GF	14
Roast cinnamon lamb kofta on minted garlic yoghurt bed with rocket & fresh herb salad.	16
Seared fennel chilli chicken breast ribbons with wild spring greens & sour cream horseradish side.	16
Grilled haloumi with tomato, preserved lemon, sumac & fresh herbs.	16
Honey roasted baby carrots with house labne, hazelnut praline and fresh herbs.	17

## *Sides -*

Warm organic bread.	7
Roast potatoes & kumera with house dip.	10
Wild garden salad.	10

<i>Sparkling</i>	<i>g/l</i>	<i>£/lt</i>
Paul Louis, Blanc de blanc. France. Piccolo 187ml		16
Progenie, Pinot/chardonnay Argentina. (Absolutely yummy with soft peach colour & light oak)	-	55

<i>White Wine</i>	<i>g/l</i>	<i>£/lt</i>
Bervini Pinot grigio -Italy. (Stylish - very light and dry ! Bright green apple)	13.5	55
Pierre de la grange Muscadet - Loire Valley, France. (Medium bodied dry white with light citrus, lovely)	14	56
Miritu Bay Sauv. Blanc – Marlborough, N.Z (Yum ! Delicate tangy passionfruit & guava)	12	55
Per Diem P.Gris Keith Tulloch Hunter Valley. (Absolutely gorgeous fat, creamy elegant drop. Bloody fantastic! )	13	55

## *Rose*

Hahndorf Hill Rose Adelaide hills S.A (Gorgeous, dry like a Frenchy - better get the bottle! )	14	56
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## *Red Wine*

Waihopai, Pinot noir – New Zealand. (lovely full palette, not too light)	13	55
Rioja, Spain. (juicy bright fruit with a little tannin)	13	55
Mr Mick Tempranillo (medium weight, bright and balanced)	11	45
Fat Bastard Malbec Mendoza Argentina. (Crazy smooth with gentle tannin)	13	55

## *After dinner 60ml of happiness*

Grand Maison 'Cuvee des Anges" - France (Like silken velvet honeysuckle)	11
Pedro Ximenez - aged sherry 10yr (Deep and dark liquid date & chocolate - amazing)	13
Disaronno Originale Amaretto liqueur	14

## *Spirit shots 30ml (add \$5 for mixer)*

### *Vodka*

Stolichnaya 9

### *Gin*

Tanqueray 9

### *Rye whiskey*

Wild turkey 9

### *Scotch*

Monkey shoulder 9  
(blend)

### *Rums*

White /dark 9

Specialty single malt - check with your waiter for choice and price.

## *Tequila*

Espolon reposado 100% agave 10

## *Mixers & juices*

Lemonade , soda, tonic or ginger ale	5
Sanpella-grino	7
Pineapple , cranberry or blood orange juice	6

*Beer/Cider* - Ask your waiter.