

Speakeasy

*Most major cards accepted - excluding Amex
10% surcharge on public holidays*

Champagne / Sparkling

G/L Bt

Gosset N.V^o brut Champagne France

- 90

Funny Label NV cuvee ' brut South Aust.
(a fruit & citrus fuelled sparkle)

10.5

Devils Corner Sparkling Pinot / Chard S. Aust.
(a drier style bubbly, delicate honey and toasted nuts)

13

White Wine

G/L Bt

08 'Le Mania' Riesling Nelson N.Z

10.50 48

(This is a sweet style Riesling, honeysuckle w light acidity)

07 Grosset 'off dry Riesling Clare Valley

16 75

(Absolutely outstanding! Fruit & acidity w length)

10 'Mader' Pinot Blanc Alsace France

13 60

(Medium bodied dry white with light apple & citrus,)

09 'Telero bianco' Bombino Italy

8.5 40

(A kin to a Grigio just a little lighter, clean - Easy)

09 'Crazy by nature' Chenin Blanc Gisborne N.Z

11 50

(Beautiful fresh apple w bright medium dry finish. Organic/Biodynamic)

09 "Domaine Coteau de la Biche" sec Pouvray France.

16 75

(Beautiful Chenin blanc with lime, honey & rockmelon)

	GJ	Bt
09 'Yarraloch' Arneis South Aust. (dry style, long & complex w citrus, herb delicate beeswax back notes)	13	60
09 'Hunky Dory' Sauv. Blanc Marlborough N.Z (Yum! tangy passionfruit & guava)	9.5	45
09 'Man O' War' Pinot Gris Waiheke Isl. NZ (Delicious creamed honeysuckle w delicate citrus finish)	12	55
09 'Battle of Bosworth' Chardonnay McLaren Vale (Big fat oaky chard. Organic bloody fantastic)	13	60
08 'St. Maur' Chardonnay Southern Highlands (Soft oak w a little melon)	10.5	50

Rose

	GJ	Bt
10 'Tomero' Classic Malbec Rose' Argentina (A big strawberry and orange burst)	13	60
10 'La Zona' Rosato King Valley Victoria (A big dry alternative)	9	40

Red Wine

GJ Bt

10 Six Foot Six ' Pinot Noir Geelong (Light and a little fruity)	9.5	45
08 Newen Pinot Noir Patagonia (Medium dry, delicate fruit, complex old world style wine)	12.5	60
08 La vieille ferme ' Cotes du ventoux rouge France (A lovely light and easy drop)	10	45
08 SHW Estate Range Merlot (A light smooth wine w a little hint of berry)	10	45
09 Cork Cutters Mataro Barossa (Absolutely sublime. Best summer red.)	11	50
10 Rojo ' Grenache Spain (Beautiful medium body red with a little cherry)	11.5	50
09 'Crabtree' Hillstop Shiraz Watervale Clare valley (Full, clean & smooth finishing organic shiraz)	13	60
10 'Mr Smith' Shiraz McLaren Vale (Juicy blackcurrent w little pepper very morish)	11	50
09 'Dirty Bliss Grenache Shiraz Barossa (A stunning Grenache, shiraz blend w bright cherry)	12	55

11	<i>Clarry's M.G.S Kesseske Barossa</i> (<i>sexy spice & dark berries with a jammy nose. Organic/biodynamic</i>)	10.5	50
09	<i>'Postales' oak aged malbec Patagonia, Argentina</i> (<i>Divinely rounded and rich</i>)	12.5	60
08	<i>'Lema Estate' Cab. Sav. Coonawarra</i> (<i>Beautiful with or without food, a full smooth palate</i>)	14	65
11	<i>'Massena' Barbera Barossa Valley</i> (<i>Yummy cream and cherries</i>)	13	60

Dessert Wine

08	<i>Dessert Zinfandel Orange</i> (<i>Gorgeous sticky, light & jammy not too sweet</i>)	11.5	60
09	<i>Seifried Sweet Agnes Riesling Nelson</i> (<i>Crushed grape & honey w a light citrus finish</i>)	11	55

Ports

	<i>Seppeltfield Tawny NV cellar no.7 Barossa Valley</i> (<i>Full of caramel love</i>)	9	
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Sherry

	<i>Pedro Ximinez 8yr old sherry</i> (<i>amazing chocolate and dates</i>)	12	
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Armagnac

Loujan Bas Armagnac 12yr old 16
(try it warm with sugar & lemon)

Liqueurs

Baileys Irish cream 9

Nocello Italy (walnut & hazelnut) 9

Limoncello 9

Spirits

Krakus Exclusive Vodka 100% rye 9.5

Krupnik Honey Vodka 10

Brokers Gin 9.5

Aschemia Chocolate Vodka 10

Single malt Scotch - Please ask our staff 12

Johnny walker Black label 9.5

Beers

(Ask your waiter about the secret beers & Cider)

Little bits

single options

- *Warm organic bread* 3.5
- *Gluten free bread* 4.5
- *Olives* 6
- *Labne* 4
- *White anchovies* 6
- *Hazelnut dukka & olive oil* 4
- *Tzatziki* 4
- *Giardiniera* 4
- *Sheeps milk feta* 4
- *Hummus* 4
- *Muhamarra* 4

Bigger Bits

*Chicken liver pate with sweet & sour onions
& organic sourdough toast*

12

*Baby carrots honey roasted with labne,
hazelnut praline and fresh herbs.*

13.5

Thorizo and roasted potatoes

11.5

*Mushroom medley with zataar, pinenuts &
shaved manchego cheese*

11.5

Roast potatoes served with aioli

8.5

More bits

See chalk wall for specials

*Moroccan spiced chicken wings served
with herbed yoghurt dip* 13.5

*Veal & Pork meatballs slow cooked
in aromatic sugo* 15.5

*Lamb Shish Kifte with cucumber, mint,
coriander salad & tzatziki* 15

*House cured salmon with apple, baby radish,
fennel & cucumber salad.* 15

*Grilled haloumi w tomato, preserved
lemon, sumac + fresh herbs* 14.5

*Vegetarian dip plate w olives, tzatziki,
hummus, muhamarra, mushrooms &
sheeps milk feta served with warm organic bread* 19

Function enquiries - speakeasybar@hotmail.com

Cured meat plate

w warm organic bread & giardiniera

. Prosciutto

. Bresola

. Truffle salami

All meats

25

Single meat w warm bread

11

Cheese plate w accompaniments

& warm organic sourdough

. Dorset drum-cheddar, England

. Lingot d'argental- triple cream, France

. Crozier blue-, sheep milk, Ireland

All cheeses

26

Single cheese of your choice

11

Dessert

See chalk wall specials

Breakfast

<i>Seasonal fruit with mint & yoghurt</i>	8
<i>Toasted muesli with poached fruit + yoghurt</i>	10.5
<i>Waffles:</i>	
<i>Banana, peanut butter, maple syrup & ricotta.</i>	
<i>OR</i>	
<i>Poached fruit, maple syrup & yoghurt</i>	12
<i>Organic toast with homemade jam</i>	5
<i>- Sourdough - Light Rye</i>	
<i>- Walnut + fig - Gluten free</i>	
<i>Salmon crostoni on sourdough with</i>	
<i>dill cream cheese, caper salsa</i>	12
<i>Bruschetta with boiled eggs, roast potato,</i>	
<i>prosciutto and aioli</i>	12.5
<i>Free range boiled eggs & organic sourdough</i>	8
<i>Sides -</i>	
<i>Ricotta, avocado, roast tomato, spinach</i>	3.5 each
<i>house cured salmon, prosciutto, chorizo</i>	5 each
<i>Speakeasy eggs - shallow baked w spinach,</i>	
<i>chorizo, roast potato, tomato & toast</i>	15

Barcelona eggs – shallow baked w house cured
salmon, roast potato, ricotta, sp. onion,
capers, spinach & toast 16

Shakshouka eggs – shallow baked w spinach,
tomato, coriander, sabne & toast 14.5

El Greco eggs – shallow baked w feta,
spinach, mint & toast 14.5

Coffee

Latte, cap, flat white, long black, hot choc, mocha 4

Short black, Mac 3.5

Extra shot, decaf, soy, large extra 50c

Teas

Eng. Breakfast, Earl grey, 4.5

Fresh mint, Green or Magic 5

Juices

Cloudy apple, Orange, Cranberry 4.5

Honeydew melon, sour cherry, strawberry 6.5

Blood orange 5

Virgin mary 7

Soft Drinks

Lemon, lime & bitters 4.5

Soda & lime 4.5

Ginger ale or Lemonade or Tonic water. 4.5

Sanpessigrino mineral water 750 ml 6.5