

# — SPEAKEASY FOOD —

**A plate of olives** ..... \$12

**House Focaccia** ..... \$11

**Add ons:**

*Marinated Goat Cheese* ..... \$12

*Hommus* ..... \$10

*Burrata* ..... \$16

**Cauliflower Bites** ..... \$18

*Hummus and Lemon dressing*

**Mushroom Arancini** ..... \$18

*Vegetarian risotto arancini made with mushrooms, green peas & cheese (6 per serve)*

**Bruschetta Trio** ..... \$21

*Blue cheese bruschetta with pear & honey  
Prosciutto bruschetta with marinated goat cheese and dried tomatoes  
Tomato basil bruschetta with balsamic drizzle*

**Burrata** ..... \$25

*Served with marinated cherry tomatoes & basil oil*

**Calamari Fritti** ..... \$18

*Served with Tartar sauce*

**Cheese plate** ..... \$31

*Montecampero Gran Reserva  
Manchego (Spain), King Island  
Furneaux Double Cream Brie (Tas),  
Belle Island Soft Blue (NSW)*

**Antipasto platter** ..... \$31

*Nonna sopressa, jamon serrano,  
bresaola*

**Greek Salad** ..... \$18

*Cherry tomatoes, cucumber, red onion,  
red capsicum, olives, goat cheese,  
dressing*

**Speakeasy Meatballs** ..... \$25

*Served with hearty tomato sauce and bread, topped with grated Manchego cheese*

**Lamb Shank** ..... \$32

*Tender lamb shanks served on mashed potato topped with Manchego cheese & red wine sauce*

**Truffle Fries** ..... \$16

*Shoestring fries, black truffle oil,  
parsley salt & Manchego cheese*

**Pumpkin Soup** ..... \$14

*Served with cheesy toast*

## Desserts

"Our dessert menu is available through our staff – please inquire for details."