

— SPEAKEASY FOOD —

A plate of olives \$12

House Focaccia \$11

Add ons:

Marinated Goat Cheese \$12

Hommus \$10

Burrata \$16

Cauliflower Bites \$16

Hummus and lemon dressing

Mushroom Arancini \$18

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

Burrata \$25

Served with marinated cherry tomatoes & basil oil

Calamari Fritti \$18

Served with Tartar sauce

Cheese plate \$31

Gorgonzola Dolce DOP (Italy), L'Artisan Petit Fleuri Brie (Vic), Beenster Gouda Royaal Grand Cru (Netherlands)

Antipasto platter \$31

Nonna sopressa, jamon serrano, bresaola

Speakeasy Meatballs \$25

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

Truffle Fries \$16

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

Bruschetta Trio \$21

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

Greek Salad \$18

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

Desserts

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