


SPRING

# Speakeasy

DINNER

CREATED BY CHEF SHANNON

 @SpeakeasyBar

 @SpeakeasyKitchenBar

## SMALL

PRETZELS  
3.

GREEN MAMMOTH OLIVES,  
LEMON  
9.

HOUSE ROASTED, DUKKHA  
SPICED NUTS  
4.5

SMOKED EGGPLANT DIP, OLIVE  
OIL, CRISP BREAD  
8.

CHARRED CALAMARI, SHAVED  
FENNEL, SALSA VERDE  
15.

MINI DOGS, EMMENTAL,  
PICKLED CABBAGE, SEEDED  
MUSTARD  
5 EA.

CRUSHED ROAST CHATS,  
WITH OREGANO VERDE.  
7.5.

SPICED CHICKPEAS, LEMON,  
SPINACH, CHILI OIL  
8.5.

THICK CUT BEER BATTERED  
CHIPS, CAYENNE SALT, AIOLI  
8.

## LARGER

CURED MEATS, MARINATED &  
PICKLED VEGETABLES, FRESH  
BREAD  
20.

LOCAL CHEESE  
SELECTION, HOUSE MADE  
ACCOMPANIMENTS, LAVOSH  
20.

ROASTED ROOTS, GARLIC,  
THYME, HONEY TAHINI  
DRESSING, ROASTED  
HAZELNUTS  
16.

SPRING BEAN, ASPARAGUS,  
TOASTED ALMONDS,  
GARDEN HERBS, MUSTARD  
VINAIGRETTE  
15.

CHARRED BROCCOLI, BABY  
PEAS, QUINOA, MINT, WHEY  
DRESSING  
16.5.

12H SLOW BRAISED LAMB  
SHOULDER, DUAL COUSCOUS  
SALAD, SCORCHED CHERRY  
TOMATOES & RED WINE  
SAUCE.  
24.

CHAR GRILLED SIRLOIN,  
WATERCRESS, FRIED SHALLOT,  
SMOKED BÉARNAISE  
24.

HALF ORGANIC ROAST  
CHICKEN, CHERMOULA,  
CHICKPEA  
21.5

BBQ WHOLE SUSTAINABLE  
FISH, PEPPERONATA, COS, FINE  
HERBS  
25.