

REPUBLICA

Pizza Set Menus

\$25 shared pizza + salad + chips

\$35 antipasto + shared pizza + salad + chips

ASSORTED PIZZAS

Margherita - Fior di Latte mozzarella, roma tomatoes and basil pine nut pesto (v)

Free range ham with mushrooms and truffle pecorino

Salami, peppers, olives, fetta and salsa verde

Potato, rosemary and olive with Fior Di Latte mozzarella (v)

Chipotle marinated tiger prawns, chorizo and zucchini

Set Menus

\$40 bread & dips + shared main + salad

\$45 bread & dips + main (5 choices) + salad + chips

\$50 antipasto + main (5 choices) + salad + chips

\$55 bread & dips + shared main + sweet treats + cheese + coffee and tea

\$60 antipasto + shared main + sweet treats + cheese + coffee and tea (min 20 pax)

\$65 antipasto + main (5 choices) + salad + chips + sweet treats + cheese + coffee and tea

BREAD AND DIPS served shared to the centre of the table

Turkish bread with roasted eggplant and salted cod

ENTREE served shared to the centre of the table

Antipasto plate - chef's selection of beef and pork cured meats, marinated vegetables, mixed olives, buffalo mozzarella and fresh baked baguette

CHOICE MAIN your choice of the following on the day

Potato gnocchi with hazelnuts, leeks, artichoke, baby spinach and salted ricotta (v)

Beer battered fish and chips with tartare sauce (df)

Wagyu beef rump with pomme rosti, king brown mushroom and bacon jus (gf)

Chilli tiger prawn linguini with semi dried tomato and pine nut pesto

Confit duck leg risotto with pea, watercress and savory macadamia granola

SHARED MAIN OPTIONS

Select 2 items from the following shared mains and served to the table with seasonal salads

Roasted sherry wagyu beef with roasted kipfler potatoes, dijon mustard, jus gras and soubise (gf)

Roasted pork forequarter with quinoa, cracked wheat tabouli and caramelised apple

Chicken coq au vin, parsnip puree, pork lardons and swiss brown mushrooms (gf)

Slow cooked lamb shoulder, fried eggplant chips and pepperonata

SIDE SALAD

Cabbage, fennel, apple and mint slaw with lemon and chilli dressing (gf,v)

DESSERT served shared to the centre of the table

Cheese plate - Brique d'Affinois French Brie and Fort Aged Comté, sesame lavosh, quince and poached figs

Two types of sweet treats served with tea and coffee

*Menus are subject to change
All menus must be pre-ordered and pre-paid 7 days prior.*

Monday - Friday

ALC available for up to 20 guests

Choice option is available for 10-40 guests

40pax + are required to go on a shared set menu
or alternate drop from options above

Saturday & Sunday

ALC is available for up to 20 guests

Choice option is available for 10-40 guests

40pax + are required to be on an alternate
drop main set menu only

(v) vegetarian (gf) gluten friendly (vg) vegan
Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.