

REPUBLICA

Set Menu Options

\$25 shared pizza + salad + chips

\$35 shared entree + shared pizza + salad + chips

\$40 bread & dips + main (5 choices) + salad + chips

\$40 bread & dips + shared main

\$45 shared entree + main (5 choices) + salad + chips

\$50 bread & dips + shared main + shared dessert + coffee

\$55 shared entree + main (5 choices) + salad + chips + shared dessert + coffee

\$55 shared entree + shared main + shared dessert + coffee (min 20 pax)

BREAD AND DIPS

Turkish bread with roasted eggplant and salted cod

SHARED ENTREE

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

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

CHOICE MAIN

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 sher 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, parnsip puree, pork lardons and swiss brown mushrooms (gf)

Slow cooked lamb shoulder, fried eggplant chips and pepperonata

SIDES

Chips

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

SHARED DESSERT

Brique d'Affinois French Brie, sesame lavosh, quince and poached figs

Sweet treats 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.