

REPUBLICA

A la carte

MEAT & SEAFOOD

Roasted barramundi, mussels, cider cream, peas and potato dumplings **34.0**

Beer battered fish and chips with tartare sauce **27.5**

Duck salad, green beans, spinach, potato, orange dressing and savory granola **23.0**

Roasted chicken, potato mash, carrots and porcini jus gras (gf) **28.5**

Wagyu beef rump with pomme rosti, king brown mushroom and bacon jus (gf) **36.0**

Grilled beef rib, whiskey glaze, burnt shallot cream and pickled vegetables (gf) **27.0**

PASTA & RISOTTO

Chilli tiger prawn linguini with semi dried tomato and pine nut pesto **32.0**

Pappardelle pasta, rich slow cooked beef, orange and salted ricotta **27.5**

Cauliflower risotto, roasted hazelnut, sage, parmesan, toasted sourdough (v) **26.5**

SIDES

Baby cos salad, shallot dressing (v, gf) **10.0**

Roasted carrots, goat's curd, raisins, candied almonds and sherry caramel (gf, v) **10.0**

Cabbage, fennel, apple and mint slaw with lemon and chilli dressing (gf, v) **10.0**

Mixed grain tabouli, almonds, yoghurt and pomegranate (v) **11.0**

Chips with aioli and tomato sauce (gf, v) **10.5**

PIZZA

Margherita - Fior Di Latte mozzarella, roma tomatoes and basil pine nut pesto (v) **19.0**

Free range ham with mushrooms and truffle pecorino **21.0**

Salami, peppers, olives, fetta and salsa verde **22.0**

Potato, rosemary and olives with Fior Di Latte mozzarella (v) **19.5**

Chipotle marinated tiger prawns, chorizo and zucchini **23.5**

**Gluten friendly pizza bases available on request extra \$2*

DESSERT

Salted caramel parfait with peanut sauce and buttered popcorn ice cream (gf) **14.0**

Apple and rhubarb, roasted nut crumble, pacific ale ice cream **15.0**

Chocolate mousse with hazelnut, chocolate ice cream and wine jellies **14.0**

Brique d'Affinois French Brie and Aged Comté, sesame lavosh, quince and poached figs **22.5**

APPETISERS

PROSCIUTTO

San Daniele prosciutto, pickles & baguette **14.0**

OLIVES

Australian olives (v, gf) **11.0**

BREAD & DIPS

Toasted Turkish bread with Salted cod roe dip **11.0**

Roasted eggplant dip (v, gf) **11.0**
(gf avail \$2 extra)

PARFAIT

Chicken liver parfait, brioche & seasonal pickles **15.0**

OCTOPUS

Octopus salad with red onion, avocado, cucumber & habanero vinaigrette (gf) **16.5**

CEVICHE

Swordfish, lime, coriander, coconut, guindillas & pickled garlic (gf) **15.0**

OYSTERS

Natural or shallot vinaigrette
6 for **25.0**

FRIED CHICKEN

With jalapeño & lime mayonnaise (gf) **14.0**

Kids menu available under 12 years 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.