

REPUBLICA

Pizza Set Menus

\$37 antipasto + shared pizza + salad + chips

\$52 antipasto + shared pizza + salad + chips + shared dessert

ASSORTED PIZZAS

Margherita — Fior di Latte mozzarella, roma tomatoes, basil pesto (v)

Free range ham, mushrooms, truffle pecorino

Pork and fennel sausage, chilli, caramelised onion

Potato, rosemary, olives, Fior di Latte mozzarella (v)

Prawns, nduja spicy salami, tomatoes, zucchini

*gluten free available on request extra \$2

Set Menus

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

\$52 antipasto + main (5 choice) + salad + chips

\$67 antipasto + main (5 choices) + salad + chips + shared dessert + tea + coffee

\$67 antipasto + shared main + salad + shared dessert + tea + coffee

BREAD AND DIPS

served shared to the centre of the table

Turkish bread with roasted eggplant and salted cod dips

ENTRÉE

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:

Roasted ocean trout, mussels, cider cream, peas, pearl cous cous

Chargrilled rump cap MB3+, bearnaise, watercress, fried onions (gf)

Prawn and clam linguini, chilli, semi dried tomato pine nut pesto

Grilled chicken, almonds, saltbush, hasselback potato (gf)

Asparagus risotto, dill, goats cheese, soft egg (v, gf)

SHARED MAIN OPTIONS

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

Roasted shergu wagyu beef, roasted kipfler potatoes, dijon mustard, jus gras, soubise (gf)

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

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

Slow cooked lamb shoulder, fried eggplant chips, pepperonata

SIDE SALAD

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

DESSERT *served shared to the centre of the table*

3 Cheese plate — Berrys Creek buffalo milk blue, Pyengana cow's milk cheddar and Pont L'evêque cow's milk washed rind, sesame lavosh, quince, 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's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.