# REPUBLICA

## A la carte

MAINS			
Confit duck caesar salad, pancetta, pecorino, mixed leaves			26.0
Beer battered fish and chips, lemon, tartare sauce, pickles			29.5
Pan fried ricotta and saltbush gnocchi, mixed local mushrooms (v)			28.0
Seafood spaghetti, chilli, garlic, radicchio, bottarga			35.0
BBQ swordfish, braised greens, béarnaise, potato (gf)			34.0
Spatchcock chicken, French lentils, vadouvan butter (gf)			31.0
Chargrilled rump cap,	potato galette, pepp	per sauce, watercress (gf)	39.0
SIDES			
Roasted cabbage, toasted grain salad (v)			11.0
Mixed leaf greens, mustard vinaigrette, salted ricotta (v, gf)			10.0
Chips with aioli and tomato sauce (v)			10.5
Steamed seasonal greens, salsa verde (v, gf)			13.0
PIZZA			
Margherita, Fior di Latte mozzarella, roma tomatoes, basil pine nut pesto (v)			20.5
Free range ham, mushrooms, truffle pecorino			22.5
Roasted porchetta, artichokes, fontina			24.0
Potato, rosemary, olives, Fior di Latte mozzarella (v) Prawns, 'Nduja spicy salami, tomatoes, zucchini			20.5
3 , 3	alami, tomatoes, zuc	CCNINI	24.5
EXTRAS 2.0 each	3.5 each		
Olives Mushrooms Caramelised onion	Free range ham Pancetta Anchovies	Pork and fennel sausage 'Nduja spicy salami San Daniele prosciutto	
*Gluten friendly pizza b	ases available on red	juest extra \$2	

#### **APPETISERS**

<b>OYSTERS (6)</b> Shallot with lemon (gf) Kilpatrick <i>(gf)</i>	25.0 30.0
FRIED CHICKEN Jalapeño, lime mayonnaise (gf)	17.0
SALT & PEPPER CALAMARI Smoked garlic aioli	21.0
<b>TUNA</b> Fennel pollen, mustard, rye grissini	20.0
<b>BRUSCHETTA</b> See daily specials board	16.0
HOUSEMADE DIPS Toasted Turkish bread with Salted cod roe dip Roasted eggplant dip (v, gf) (gf bread \$3 extra)	11.0 11.0
<b>PLOUGHMAN'S</b> Cured meat, cheese, pickles	27.0

### **DESSERT**

Chocolate mousse, hazelnut, chocolate mint sorbet Salted caramel parfait, peanut sauce, buttered popcorn ice cream (gf) Apple and rhubarb nut crumble, poached fig ice cream Berrys Creek buffalo milk blue, Pyengana cow's milk cheddar, Pont-l'Évêque cow's milk washed rind, rye lavosh, quince

..... Kids Menu available (under 12 years only)

**ROAST BEEF SLIDERS** 

26.0

Horseradish, cheese,

gravy dipper

15.5

14.5

16.0

23.0

#### **Dietary Requirements**

(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.