

# REPUBLICA

*A la carte*

## MAINS

Confit duck salad, baby gem, walnuts, poached duck egg (gf)	26.0
Rare roast beef rolls, horseradish, cheese, gravy dipper	26.0
Beer battered fish & chips, lemon, tartare sauce & pickles	29.5
House made orecchiette, chilli, broccoli, pecorino (v) (add pork sausage \$5)	27.0
Seafood spaghetti, chilli, garlic, radicchio, bottarga	35.0
Roasted ocean trout, mussels, cider cream, peas, pearl couscous	35.0
Grilled chicken, braised almonds, saltbush, potato (gf)	31.0
Chargrilled rump cap MB3+, potato galette, pepper sauce, watercress (gf)	39.0

## SIDES

Cabbage, fennel, mint slaw, lemon chilli dressing (v, gf)	11.0
Mixed leaf greens, mustard vinaigrette, salted ricotta (v, gf)	10.0
Roasted carrots, goat's cheddar, truffle honey dressing (v, gf)	13.0
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
Pork and fennel sausage, chilli, caramelised onion	23.0
Potato, rosemary, olives, Fior di Latte mozzarella (v)	20.5
Prawns, 'Nduja spicy salami, tomatoes, zucchini	24.5

### EXTRAS

2.0 each	3.5 each	
Olives	Free range ham	Pork and fennel sausage
Mushrooms	Pancetta	'Nduja spicy salami
Caramelised onion	Anchovies	San Daniele prosciutto

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

## DESSERT

Chocolate mousse, hazelnut, chocolate mint sorbet	15.5
Salted caramel parfait, peanut sauce, buttered popcorn ice cream (gf)	14.5
Vanilla panna cotta, strawberry jelly, chocolate (gf)	14.5
Berrys Creek buffalo milk blue, Pyengana cow's milk cheddar, Pont-l'Évêque cow's milk washed rind, sesame lavosh, quince, poached figs	23.0

## APPETISERS

### OYSTERS (6)

Shallot with lemon (gf)	25.0
Kilpatrick (gf)	32.0

### FRIED CHICKEN

Jalapeño, lime mayonnaise (gf)	17.0
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### SALT & PEPPER CALAMARI

Smoked garlic aioli	21.0
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### KINGFISH CRUDO

Buttermilk, horseradish, cucumber (gf)	19.0
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### BRUSCHETTA

See daily specials board	16.0
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### HOUSEMADE DIPS

Toasted Turkish bread with Salted cod roe dip	11.0
Roasted eggplant dip (v, gf)	11.0
(gf bread \$3 extra)	

### PLOUGHMAN'S

Cured meat, cheese, pickles	27.0
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### VITELLO TONNATO

Veal tartare, tuna mayo, capers, lemon, chives, rye cracker	20.0
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**Kids Menu** available (under 12 years only)

### 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.