

# Menu

## STARTERS

Appellation Rock oysters:

+ Natural with hot sauce (gf)	5.0 ea
+ Kilpatrick (gf)	6.0 ea
Our housemade sourdough foccacia (GFO + 3.0):	
+ Beetroot hummus, smoky seeds & hazelnut (vg, n)	13.0
+ Chicken liver parfait & poached local quince	15.0
+ Stracciatella, pickled green tomato & guindilla peppers (v)	16.0
Fried chicken ribs, Old Bay spice & ranch (gf)	18.0
Eggplant parmigiana, tomato confit & caciocavallo cheese (v)	18.0
Hiramasu kingfish crudo, cucumber & dessert lime (gf)	22.0

## PIZZA

Our pizza is made with the 'sourdough method' using local Australian flours

Cacio E Pepe - garlic butter, Fior di latte, pepper & pecorino (v)	16.0
Margherita - basil, mozzarella & tomato base (v)	20.0
Funghi - king brown mushroom, taleggio & thyme (v)	22.0
Diavola - salami, 'Nduja, pepperoncini, taleggio & hot honey	23.0
Gambero - prawn, chilli peppers, shallots, lemon & parsley	25.0
Crudo - tomato, oregano, burrata & prosciutto	28.0
+ Gluten friendly base <b>3.5</b> + Vegan cheese <b>2.5</b>	

### Add extras

- + olives / anchovies / chilli peppers / hot honey **2.0 ea**
- + prawns / salami / 'Nduja / prosciutto / king brown mushrooms **5.0 ea**

## MAINS

Angus beef burger, grilled onion, lettuce & American cheddar (GFO + 3.0) (onion rings + 5.0)	19.0
Buffalo ricotta gnocchi, butternut pumpkin, warrigal greens macadamia (v, n)	28.0
Fish & chips, tartare, lemon & soft herb salad	32.0
Tubetti pasta, tiger prawns, fennel & chilli	36.0
Cone Bay barramundi, parsnip, grilled gem lettuce & 'Nduja crumb (gf)	35.0
Flank steak (300g), potato galette, roasted onion, jus & watercress *served medium-rare (gf)	38.0
Fries with aioli (gf, v)	10.0
Shaved cabbage salad, crouton, currants & Pecorino (v, gfo)	12.0
Charred broccolini with romesco (gf, vg)	12.0

## CHEESE

Our cheese selection, accompaniments & rye crackers

1 cheese **13.0** 2 cheeses **21.0** 3 cheeses **28.0**

Blue cheese, quince | Cheddar, house pickles | Washed rind, fermented honeycomb

## DESSERT

Native Davidson plum sorbet (gf, vg)	9.0
Apple & quince crumble with vanilla ice cream (v, n)	16.0
Buttermilk panna cotta, rhubarb & pistachio (v, gf, n)	14.0
Dark chocolate mousse & yoghurt sorbet (v, gf)	15.0

(v) vegetarian (gf) gluten friendly (gfo) gluten friendly option (vg) vegan (n) contains nuts

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.

# Drinks

## WINES BY THE GLASS

Ask our friendly staff about our current house wine selection

### SPARKLING

		GLS	BTL
Republica House	Brut	9.5	45.0
Ca' di Alte, Veneto, ITA	Prosecco	11.0	55.0
Chandon Blanc De Blanc, Coldstream, VIC	Brut	13.0	70.0
Republica House	Moscato	10.0	50.0

### WHITE

Republica House	Sauvignon Blanc	10.0	49.0
Republica House	Pinot Grigio	10.5	52.0
Republica House	Chardonnay	11.0	54.0
Republica House	Riesling	11.0	54.0

### ROSÉ

Riot Wine Co, McClaren Vale, SA	Rosé	10.0	1L 60.0
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### RED

Republica House	Pinot Noir	10.0	55.0
Republica House	Red Blend	10.5	52.0
Republica House	Shiraz	10.5	45.0
Republica House	Cabernet	11.0	58.0

## ON TAP

	POT	PINT
Carlton Draught	6.5	13.0
Bulmers Apple Cider	6.5	13.0
Balter XPA	7.0	14.0
4 Pines Pacific	7.0	14.0
Pirate Life 'South Coast' Pale Ale	7.0	14.0

## BOTTLES & CANS

Monteiths crushed pear cider	11.0
Rekorderlig cider	
Strawberry & Lime	12.0
Passionfruit	12.0
4 Pines Nitro Stout	12.0
4 Pines Nitro Pavlova Ale	12.0
Mountain Goat Steam Ale	12.0
Cascade Premium Light	7.0
Asahi	10.0
Peroni Nastro	10.0
Corona	10.0

## COCKTAILS

### CLASSICS

Mojito, Espresso Martini, Cosmopolitan, Margarita, Long Island Iced Tea, Pina Colada	20.0
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### CARAFES

Sangria - <i>Cointreau, red wine, orange, brandy</i>	38.0
Pimm's - <i>cucumber, mint, strawberry</i>	
Summer in Vietnam - <i>vodka, apple, elderflower, cucumber, mint, cider</i>	

### SUMMER SPRITZ

Aperol Spritz - <i>Aperol, prosecco, soda, orange</i>	16.0
Pampelle Spritz - <i>Red grapefruit liqueur, prosecco, lime, soda</i>	
Ink Gin Spritz - <i>Husk Distillery Ink Gin, prosecco, lime, soda</i>	
Summer Blush Spritz - <i>Beef Eater Pink gin, lime, soda, prosecco</i>	

### SIGNATURE

Gunpowder Margarita - <i>Mezcal, Cointreau, lime, agave</i>	22.0
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### VIEW FULL BEVERAGE LIST

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