



REPUBLICA
st kilda beach

STARTERS

HOUSE-MADE SOURDOUGH FOCACCIA

+ beetroot hummus, smoky seeds, pomegranate (vg, gfo) 16.0
+ stracciatella, pickled green tomato, guindilla peppers (v, gfo) 18.0

KUTJERA TOMATO ARANCINI (3PCS) (v) 18.0
taleggio, saltbush

CHIPOTLE FRIED CHICKEN (gf) 21.0
adobo lime hot sauce, pickles

HIRAMASA KINGFISH CRUDO (gf) 23.0
compressed green tomato, native lime

BEEF TARTARE (gf) 23.0
confit egg yolk, pickled shallot, potato crisps

LAMB SKEWER 'SCOTTADITO' (2PCS) (gf) 17.0
calabrian chilli, yoghurt

PIZZA

Our pizza bases are made from naturally leavened sourdough, using local Australian flour, cold fermented 72hrs

CACIO E PEPE (v) 20.0
garlic butter, fior di latte, pepper, pecorino

MARGHERITA (v) 22.0
basil, mozzarella, tomato base

FUNGHI (v) 28.0
seasonal mushrooms, taleggio, thyme

SALSICCIA 27.0
pork & fennel sausage, cavolo nero, caramelised onion

DIAVOLA 28.0
salami, 'Nduja, pepperoncini, taleggio, hot honey

GAMBERO 30.0
prawn, chilli peppers, shallots, lemon, parsley

EXTRAS

+ GLUTEN FRIENDLY BASE 3.5

+ VEGAN CHEESE 2.5

2.5 each

olives, anchovies, chilli peppers, hot honey

6.0 each

prawns, salami, 'Nduja, prosciutto, seasonal mushrooms

MAINS

PASTA 'ALLA NORMA' (vg) (gfo + 2.0) 27.0
eggplant, basil, tomato sugo

MUSHROOM RISOTTO (v, gf) 29.0
black garlic, crispy sage
+ CONFIT DUCK 6.0

FISH & CHIPS 33.0
beer battered hake, hand cut chips, lemon, tartare
+ GRILLED FISH

TIGER PRAWN SPAGHETTI (gfo + 2.0) 39.0
fennel, pepperoncini

PAN-SEARED BARRAMUNDI 39.0
olive fregola, pipis, salmoriglio

PORTERHOUSE 'AU POIVRE' (250G) (gf) 46.0
pepper sauce, scallopini potato, watercress

SALADS & VEGETABLES

FRIES (v, gf) 13.0
aioli, tomato sauce

CABBAGE SALAD (v, gf) 14.0
mint, currants, pecorino

CHARGRILLED ROMANA BEANS (gf, vg) 15.0
tomatillo salsa, pistachio

SOMERSET FARM LEAF SALAD (v) 14.0
salted cucumber, radish

CHICKEN CAESAR SALAD (gfo) 26.0
egg, parmesan, pancetta, croutons

DESSERTS

NATIVE DAVIDSON PLUM SORBET (vg, gf) 10.0

BUTTERMILK PANNA COTTA (gf, n) 15.0
strawberry pistachio

GLAZED CHOCOLATE MOUSSE (gf) 16.0
yoghurt sorbet

MANGO TART (v) 16.0
passionfruit curd, finger lime

LOCAL ARTISAN CHEESES
accompaniments, rye crackers
soft | semi-hard | blue

1 CHEESE 13.0 | 2 CHEESES 21.0 | 3 CHEESES 28.0

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

Please note: 1% Credit Card, 10% Saturday, 10% Sunday and 15% public holiday surcharges apply

Our menu and kitchen contain 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.