



REPUBLICA  
*st kilda beach*

## Starters

### HOUSE-MADE SOURDOUGH FOCACCIA

+ roast butternut pumpkin tahini, macadamia dukkah, espelette (vg, gfo, n) 18.0

+ stracciatella, pickled green tomato, guindilla peppers (v, gfo) 19.0

### KUTJERA TOMATO ARANCINI (3PCS) (v) 19.0

taleggio, saltbush

### CHIPOTLE FRIED CHICKEN (gf) 22.0

adobo lime hot sauce, pickles

### SCALLOP CRUDO (gf) 24.0

baby cucumber, native lime

### SALMON TARTARE (gf) 26.0

horseradish cream, pickled shallots, Avruga caviar

### LAMB SKEWER 'SCOTTADITO' (2PCS) 18.0

calabrian chilli, yoghurt

## Pizza

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

### CACIO E PEPE (v) 21.0

garlic butter, fior di latte, pepper, pecorino

### MARGHERITA (v) 23.0

basil, mozzarella, tomato base

### FUNGHI (v) 29.5

seasonal mushrooms, taleggio, thyme

### SALSICCIA 28.5

pork sausage, friarielli, chilli, confit cherry tomato

### DIAVOLA 29.5

salami, 'Nduja, pepperoncini, taleggio, hot honey

### GAMBERO 31.0

prawn, confit garlic, zucchini, espelette

## 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

### RISOTTO PRIMAVERA (v, gf) 32.0

heirloom zucchini, confit fennel, provolone

### BLUE SWIMMER CRAB RISOTTO (gf) 36.0

heirloom zucchini, provolone, bottarga

### GNOCCHI SORRENTINA (v) 33.0

salsa rossa, stracciatella

### FISH & CHIPS 34.0

beer battered hake, chips, lemon, tartare  
+ GRILLED FISH

### TIGER PRAWN TAGLIERINI (gfo + 2.0) 40.0

fennel, pepperoncini

### CHARGRILLED SWORDFISH (gf) 46.0

confit fingerling potatoes, sauce vierge

### PORTERHOUSE 'AU POIVRE' (250G) (gf) 47.0

pepper sauce, scallopini potato, watercress

## Salads & Vegetables

### FRIES (v, gf) 13.5

aioli, tomato sauce

### CABBAGE SALAD (v, gf) 14.5

mint, currants, pecorino

### CHARGRILLED ROMANA BEANS (gf, vg, n) 16.0

tomatillo salsa, pistachio

### SOMERSET FARM LEAF SALAD (v) 14.5

salted cucumber, radish

### CHICKEN CAESAR SALAD (gfo) 28.0

cos wedge, pancetta, croutons, anchovy, poached egg

## Desserts

### NATIVE DAVIDSON PLUM SORBET (vg, gf) 10.5

### STICKY TOFFEE PUDDING (v) 16.0

malt custard ice cream, salted caramel sauce

### GLAZED CHOCOLATE MOUSSE (gf) 17.0

yoghurt sorbet

### MANGO TART (v) 17.0

passionfruit curd, finger lime

### LOCAL ARTISAN CHEESES

accompaniments, rye crackers

soft | semi-hard | blue

1 CHEESE 13.5 | 2 CHEESES 22.0 | 3 CHEESES 29.0

(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.