



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

FRIED CHICKEN (gf) 23.0

jalapeno & lime crema, 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

ZUCCA (v) 27.0

butternut squash, confit garlic, pecorino, sage

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

PAN-SEARED BARRAMUNDI (gf) 44.0

clams, tartare velouté, coastal herbs

PORTERHOUSE 'AU POIVRE' (250G) (gf) 48.0

mountain pepper jus, confit steak fries, watercress

Salads & Vegetables

FRIES (v, gf) 13.5

aioli, tomato sauce

CABBAGE SALAD (v, gf) 14.5

mint, currants, pecorino

CHARGILLED 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.