



## BREADS & SMALLS

Chargrilled Garlic Bread (v)	7
Cheesy Garlic Bread (v)	9
Trio of Dips (v/gfo) <i>served with chargrilled pita bread</i> Extra pita bread	15 2
Smoky Bay Oysters (gf) <i>fresh</i>	6 - \$15 12 - \$28
<i>kilpatrick</i>	6 - \$18 12 - \$32

## ENTREES

Meatballs w/ Crusty Ciabatta (3) <i>braised pork &amp; veal polpetta, tomato sugo</i>	12
Onion Pakora (3) (v/gf/df) <i>w/ raita</i>	12
Pan Fried Squid <i>chorizo, romesco sauce, rocket, lemon</i>	14
Boston Bay Mussels 1/2 kg <i>hock, cider, creme fraiche, grilled ciabatta</i>	14
Haloumi Fries (v) <i>lemon cheek</i>	12
Southern Fried Chicken (10) <i>chipotle aioli</i>	12
Charcuterie Board (gfo) <i>cured meats, pickled vegetables, feta, olives, cornichons &amp; crostini</i>	18

## PASTA

Gnocchi Con Pollo <i>Braised chicken, chorizo, saffron &amp; tomato ragu</i>	23
Spinach Fettucine (v) <i>asparagus, peas, zucchini, salsa verde, chilli, parmesan</i>	21
Linguine Marinara <i>prawns, squid, flathead, mussels w/ light tomato salsa</i>	25
Spinach & Ricotta Ravioli (v) <i>roast pumpkin, semi dried tomatoes, spanish onion, rose sauce</i>	22

## MAINS

Lemon & Sage Chicken Scaloppini <i>smashed chat potato, sauteed asparagus, crispy panchetta</i>	28
Crispy Skin Atlantic Salmon (gfo) <i>asparagus, potato, kalamata olives, white anchovy, coddled egg, salsa verde</i>	29
Herb Crusted Pork Cutlet <i>zucchini, tomato, avocado, pinenut, dill &amp; parmesan salad w/ honey lemon vinaigrette</i>	29
Seared Kangaroo Fillet <i>sweet potato &amp; zucchini rosti, smoked beetroot, apple berries, soy bean salad, beetroot yoghurt w/ balsamic glaze</i>	28

v - vegetarian gf - gluten free gfo - gluten free option df - dairy free

## CLASSICS

<b>CHICKEN SCHNITZEL</b> 21 <i>chips, salad and choice of sauce (parmy add \$2)</i>
<b>BEEF SCHNITZEL</b> 21 <i>chips, salad and choice of sauce (parmy add \$2)</i>
<b>VEGAN PARM</b> 21 (v/df/gfo) <i>crumbed sweet potato, napolitana sauce, cashew cheese, chips, salad</i>
<b>SALT AND PEPPER SQUID</b> 23 <i>chips, salad, tartare</i>
<b>BEER BATTERED FLATHEAD</b> 21 <i>chips, salad, tartare</i>
<b>REPUBLIC BURGER</b> 20 <i>beef pattie, American cheese, fried green tomato, bacon &amp; tomato relish, aoli, hot sauce, chips, salad</i>

## CHARCOAL ROTISSERIE

(Dinner Service Only)



<b>GREEK STYLE LAMB</b> (gfo) 29 <i>tzatziki, roasted lemon, red wine jus</i>
<b>MARINATED PORK</b> (gfo/df) 29 <i>crackling, house made apple sauce, red wine jus</i>
<b>ROTISSERIE COMBO</b> (gfo/df) 32 <i>crackling, house made apple sauce, red wine jus</i>
<i>*our friendly staff will inform of today's rotisserie all served with your choice of greek salad or roasted vegetables</i>

## CHARCOAL GRILLED STEAKS

250gm Limestone Porterhouse (gfo/df)	32
350gm Cape Grim Scotch Fillet (gfo/df)	36
<i>all served with fat chips, salad and choice of sauce (gravy, mushroom, pepper, diane or red wine jus)</i>	

## ON THE SIDE

Rocket & Parmesan Salad <i>aged balsamic vinaigrette</i>	7	Beer Battered Chips w/ aioli (v/gf)	8
Greek Salad <i>cucumber, capsicum, kalamata olive, fetta, apple cider vinaigrette</i>	8	Steamed Greens (v/gf/df)	6
Ancient Grain Salad <i>quinoa, pearl barley, lentil, rocket, preserved lemon, apple cider vinaigrette</i>	8	Roasted Seasonal Vegetables (v/gf/df)	6
		Sweet Potato Fries w/ aioli (v/gf)	9
		Seasoned Wedges (v)	10
		<i>sour cream, sweet chilli sauce</i>	

## DESSERTS

Peach Melba 12 <i>vanilla ice cream, meringue, chantilly cream, raspberry coulis, mint</i>
Broken Wagon Wheel 12 <i>chocolate daquiose, vanilla ice cream, toasted marshmallow, raspberry coulis, fudge sauce</i>
Cookies & Cream Mousse 12
White Chocolate & Raspberry Pannacotta 12
Avocado Chocolate Cheesecake (v/df) 12
Cheese Board (v/gfo) 19 <i>selection of matured cheese, nuts, pickles, lavosh, quince paste &amp; water crackers</i>

## The Republic Experience

Choice of 1 x Entree,  
1 x Main or Charcoal Rotisserie item, 1 x Side, 1 x Dessert  
\$59.00 PER PERSON

