

# Republic Hotel

## Starters

grilled ciabatta - extra virgin olive oil (vegan) \$7  
adelaide hills wild olives - herbs (Vegan, GF) \$9  
hummus - almonds - lemon - charred pita (Vegan, GFO) \$12  
fried haloumi - pomegranate - lemon - dukkah - parsley (V, GF) \$13  
fried chicken ribs - sweet sesame soy \$12  
salami - white mould sopressata - grilled ciabatta (GFO) \$12  
prosciutto la corte param 16 months - italy - grilled ciabatta (GFO) \$16  
baked brie wrapped in vine leaf - grilled cibatta (GFO) \$14  
spicy marinated king prawn skewers - aioli - lemon \$17  
burrata - tomato - basil - vincotto - grilled ciabatta (V) \$17  
venison carpaccio - fresh horseradish - lemon \$10

## Mains

spiced squid - chips - lemon - tartare (GFO, DF) \$24  
moroccan beef - roast pumpkin - hummus - dukkah \$28  
local caught garfish - crumbed - chips - lemon - tartare (GFO, DFO) \$25  
saltbush lamb shoulder - grain & pomegranate salad - carrot yoghurt (GF) \$29  
porchetta - sweet potato puree - apple salad \$31  
panko crumbed pork cutlet - rocket fennel salad - parmesan - red wine jus \$31  
poached chicken salad - sprouts - lettuce - chilli - coriander - sesame dressing (GFO, DF) \$26  
seafood bouillabaisse - king prawns - scallops - squid - cockles - fish - ciabatta (GFO, DF) \$37  
teriyaki salmon - brown rice - crunchy vegetables (DF) \$29  
300g charcoal slow roasted scotch fillet - mash - red wine jus (GF, DFO) \$38  
eggplant parmy - nap sauce - mozzarella - chips \$23 (Vegan Option +\$2)  
hand crumbed chicken schnitzel - chips - sauce \$25  
hand crumbed beef schnitzel - chips - sauce \$25

*sauces - jus, gravy, mushroom, pepper, dienne*

*parmy - nap sauce - cheese \$3*

## Pasta

gnocchi - tomato - chilli - garlic - fior di latte (V) \$27  
pappardelle - pork ragu \$27

## Burgers

classic burger - beef - lettuce - tomato - cheese - onion - mustard - sauce - chips (GFO, DFO) \$20  
fried chicken burger - lettuce - tomato - cheese - bacon chilli onion jam - chips (GFO, DFO) \$20  
crumbed eggplant burger - lettuce - tomato - sweet mustard pickle - vegan mayonnaise - chips (Vegan) \$20

## Sides

roasted jap pumpkin - almonds (GF, Vegan) \$9  
charred broccolini - dukkah (GFO, Vegan) \$9  
sea salted chips - tomato sauce (GFO, Vegan) \$9  
asparagus - crème fraiche - horseradish (V) \$9

## Manager's selection

deep creek 'senorita'  
chilli hazy IPA - 6.5% -  
440ml \$17

deeds + one drop  
collaboration 'party at the  
border' double dry hopped  
oat cream double IPA - 8.9%  
- 440ml \$22

mumm cordon rouge -  
champagne - france - NV \$17

zerella 'la gita' fiano -  
mclaren vale - sa - 2019  
\$11

silver linings chardonnay -  
adelaide hills - sa - 2020  
\$12.5

hey diddle bonvedro -  
barossa valley - sa - 2019  
\$12

please find your table number before ordering