

# REPUBLIC HOTEL

## Starters

grilled sourdough - extra virgin olive oil (vegan) \$7  
adelaide hills wild olives - rosemary - served warm (Vegan, GF) \$8  
hummus - almonds - lemon - charred pita (Vegan, GFO) \$12  
salami - white mould sopressata - sliced to order (GFO) \$12  
mortadella bologna - sliced to order (GFO) \$10  
prosciutto la corte param 16 months - italy - sliced to order (GFO) \$15  
panko crumbed prawn cutlets - aioli \$17  
local burrata - Adel hills olive oil - thyme - sourdough (V) \$15  
baked brie wrapped in vine leaf - grilled sourdough (GFO) \$12

## Mains

spiced squid - chips - lemon - tartare (GF, DF) \$23  
panko sesame crumbed pork chop - fennel - rocket - parmesan - lemon \$28  
line caught garfish - crumbed - chips - lemon - tartare (GFO, DFO) \$25  
moroccan beef - pumpkin - hummus - dukkha (GFO/DF) \$27  
crispy squid salad - sprouts - lettuce - chilli - coriander - sesame dressing (GFO, DF) \$26  
spiced haloumi - radicchio - asparagus - fennel - charred eggplant - pesto mayo (GFO, V) \$25  
300g charcoal slow roasted scotch fillet - mash - red wine jus (GF, DFO) \$38  
panko crumbed prawn cutlets - salad leaves - aioli \$29  
bouillabaisse - king prawns - bugs - squid - mussels - scallops - fish - sourdough (GFO, DF) \$36  
roasted cauliflower - beetroot labneh - walnuts - danish fetta - green leaves (GFO) \$24  
eggplant parmy - nap sauce - mozzarella - chips \$23 (Vegan Option +\$2)  
crispy skin salmon - broccolini - confit trussed tomatoes - crispy sea salted chats - lemon butter (GF) \$27  
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

Linguine - garlic sauce - prawns - rocket \$27  
gnocchi - tomato - chilli - fetta \$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

## Sides

pan-fried brussels - bacon - butter - chilli - crispy shallots \$8  
roasted jap pumpkin - almonds (GF, Vegan) \$9  
charred broccolini - dukkah (GFO, Vegan) \$9  
sea salted chips - tomato sauce (GF, Vegan) \$9  
sweet potato fries - mustard and pickle aioli (Vegan Option) \$12

## Manager's selection

deeds 'fortune & glory' hazy double IPA 8% 345ml \$14  
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