

Republic hotel

Starters

grilled sourdough - extra virgin olive oil (vegan) \$7
wild olives (Vegan, GF) \$7
hummus - almonds - lemon - crisp bread (Vegan, GFO) \$12
pickled octopus - pickled cuttlefish - fennel (GF, DF) \$12
salami - white mould sopressata - sliced to order (GFO) \$12
prosciutto - la corte param 16 months - Italy - sliced to order (GFO) \$14
burrata - Adelaide hills olive oil - thyme - sourdough (V) \$14
baked brie in vine leaves - sourdough \$13
king prawn cutlets - lemon - aioli (DF) \$17

Mains

lamb shank pie - mash - greens - house relish \$24
moroccan ground lamb - hummus - almonds - charred broccolini (GF, DF) \$28
line caught whiting - crumbed - chips - lemon - tartare (GFO, DFO) \$26
spiced squid - chips - lemon - aioli (GF, DF) \$23
beef salad - eye fillet - herbs - bean shoots - chilli- sesame dressing (DF) \$25
300g charcoal slow roasted scotch fillet - mash - red wine jus (GF, DFO) \$36
king prawn cutlets - lemon - salad leaves - aioli (DF) \$29
bouillabaisse -prawns - crab - scallops - squid - mussels - fish (GFO) \$33
pan fried haloumi - asparagus - spinach - fennel - pine nut - roast olives (GF, Vegan Option) \$25
eggplant parmy - nap sauce - mozzarella - chips \$23 (Vegan Option +\$2)
hand crumbed chicken schnitzel - chips - sauce \$24
hand crumbed beef schnitzel - chips - sauce \$24

sauces - jus, gravy, mushroom, pepper, dienne

parmy - nap sauce - cheese \$3

Pasta

gnocchi - asparagus - peas - pesto - ricotta (V) \$27
pork ragu - pappardelle \$27

Burgers

classic burger - beef - lettuce - tomato - cheese - onion - mustard - sauce - chips (GFO, DFO) \$19
fried chicken burger - lettuce - tomato - cheese - bacon chilli onion jam - chips (GFO, DFO) \$19

Sides

roasted japanese pumpkin - almonds (GF, Vegan) \$9
charred broccolini - crispy shallots (GFO, Vegan) \$9
sea salted chips - tomato sauce (GF, Vegan) \$9

Managers Top Shelf

deeds brewing a quiet deed oat
cream hazy TIPA 440ml 11% \$22

deeds brewing pavlova sour
hazy pastry DIPA 440ml 8% \$18

mumm cordon rouge - champagne
- NV \$17

paco & lola albariño - galicia
- spain - 2018 \$15

ghost rock 'supernatural'
pinot noir - cradle coast -
tasmania - 2019 \$14

good catholic girl 'hail mary
full of grace' cabernet
sauvignon - clare valley -
2016 \$15



buy a glass of G.H.Mumm Champagne to go in the draw to win 2
tickets to our Mumm Bird Cage valued at \$278 on Melbourne Cup,
Tuesday the 3rd of November.



Featuring Premium canapes, and a beverage package with
bottomless Mumm Champagne and espresso martinis