

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

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
- sesame fried capsicum - radicchio - fennel - almonds - vino cotto (Vegan Option) \$23
- pan fried haloumi - salad of asparagus - fennel - radicchio - roast olives (GF, Vegan Option) \$24
- bouillabaisse - prawns - crab - scallops - mussels - fish - squid (GFO) \$33
- ocean trout - pan fried - house pickled cucumber salad - fried caper mayo - lemon (GF, DF) \$29
- beef salad - eye fillet - herbs - bean shoots - chilli- sesame dressing (df) \$24
- 300g charcoal slow roasted scotch fillet - mash - red wine jus (GF, DFO) \$35
- spiced squid - chips - lemon - aioli (GF, DF) \$23
- 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

Special Occasion?

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

riposte pinot noir - Adelaide hills - 2018 \$16

frederick stevenson grenache - Barossa valley - 2019 \$15