

Starters

	Carpaccio of Petuna ocean trout, shaved fennel bulb, Parmesan	220
v	Fresh Vietnamese spring rolls, peanut chili sauce	180
	Thai chicken satay, Penang curry sauce, pickled cucumber	180
v	Cucumber Vichyssoise	220
v	Goat's cheese mousse, roast beetroot, rye crostini	280
	Scottish smoked salmon, potato, chive, mayonnaise	320
	Shellfish Bouillabaisse - Hokkaido scallop, king prawn, mussels	370
	Moules Marinière - Australian black mussels, garlic, parsley, cream, white wine	240 / 460

Salads

	Niçoise "Monte Carlo"	240 / 420
v	Tuna, egg, potato, green bean, mixed salad. Tofu option.	
	Republic Caesar	220 / 360
	Organic Romaine, Parmesan, croutons	
	Add king prawn or chicken	+80
	Thai spicy beef salad	220 / 360
	Australian tenderloin, celery, tomato, chili	
	Laab Pet	190 / 380
	Spicy Thai duck salad	
	Thai spicy seafood salad	240 / 380
	King prawns, calamari, white tuna	
	Caprese	220 / 400
	Buffalo Mozzarella, tomato, fresh basil, aged balsamic	

Sandwiches

	Republic Burger	360
	Wagyu beef, cheddar, tomato, house fries	
	Upgrades - bacon, egg, Stilton	+30
	The Club Club	320
	Chicken, bacon, lettuce, tomato, house fries	
v	Pain Bagnet - traditional French picnic sandwich	300
	Capsicum pepper, buffalo mozzarella, olive tapenade	
	Tuna Niçoise tartine	320
	Tuna aioli, egg, radish, olive, salad	
	Roast Beef	320
	Rare Australian sirloin, mushroom duxelle, potato crème fraiche	

Pasta

	Lobster spaghetti - Phuket lobster, garlic, tomato	340 / 540
v	Spinach fettuccini - Mascarpone, green asparagus	250 / 420
	Spaghetti Carbonara - bacon, parmesan, cream, parsley	240 / 380
v	Penne All' Arrabbiata - tomato, garlic, chili, parsley	190 / 270
v	Spaghetti Aglio e Olio - garlic, olive oil, chili	180 / 260

Please inform your server if you have special dietary or vegetarian needs.

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Gourmet Wood-Fired Pizza

v	Marguerita - tomato, Emmenthal, Buffalo Mozzarella, basil	330
	La Reine - tomato, Emmenthal, Buffalo Mozzarella, ham, mushroom	360
v	Capra - tomato, goat's cheese, tomato, cherry tomatoes, mushroom	360
	Provençal - tomato, Emmenthal, ham, basil pistou	380
v	Zola - tomato, Gorgonzola, rocket, onion	360
	The Republic - tomato, Buffalo Mozzarella, king prawn, Italian sausage, chorizo	440
	Upgrades - Buffalo Mozzarella, chorizo, king prawn, artichoke, anchovies	+50

Mains

	Beer-batter fish, homemade chips, tartare sauce, lemon	420
	Seared Tasmanian salmon, feta, romaine, black olive crostini	550
	Fillet of 120 day grain fed beef, cumin spiced beetroot salad, shoestring fries Choice of sauces - peppercorn, red wine, mushroom, Béarnaise Upgrade to Wagyu beef MBS 6	820 +600
	Rack of Cressy Farm 'Wagyu' lamb, chili jam, sautéed potatoes	840
	Wood-fired seafood platter Black mussels, calamari, scallops, king prawns, ocean trout, coconut and coriander	720
	Whole baked Sea Bass, Portuguese salad	550
v	Red onion tarte tatin, cucumber and celery salad	400
	Fillet of pork wrapped in Parma ham, sage potato dauphinoise, green asparagus	620
v	Leek and Parmesan risotto, thyme infused wild mushrooms	420

Thai

	Tom yam goong - spicy & sour soup, jumbo prawns	350
	Tom kha gai - chicken & coconut cream soup, saffron	280
	Kao phat - stir-fried jasmine rice	280
v	Choice of - egg, vegetable, crab meat, prawn, chicken, pork	
	Gaeng phet ped yang - duck breast in red curry	350
	Gaend keaw waan goong – Thai green curry with coconut cream and chili Choice of - vegetable, king prawn, chicken	380
	Republic Massaman - Australian lamb shank, potato, Massaman peanut curry	480
	Chicken stir fried with cashew nuts, bell peppers, spring onions	300
	Soft shell crab with garlic and black pepper	420
	Crispy sea bass, hot basil, chili	520
	Hokkaido scallops in cho chi curry sauce	550
v	Khao soi - Chiang Mai curry, egg noodles, chicken or vegetables, condiments	280

Extra Sides

	Sautéed potatoes, home made fries, asparagus, green salad	100
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