

Starters		
	Carpaccio of Australian grain fed beef, Italian rocket, Parmesan	600
v	Fresh Vietnamese spring rolls, peanut chili sauce	180
	Thai chicken satay, Penang curry sauce, pickled cucumber	180
v	Fresh avocado soup, green asparagus, homemade yogurt	220
v	Goats' cheese mousse, roast beetroot, rye crostini	280
	Scottish smoked salmon, fine shallots, lemon	300
	Phuket lobster bisque, half lobster tail, king prawn	480
	Pla goong, king prawns with lemongrass and mint	300
Salads		
	Niçoise "Monte Carlo"	350
v	Tuna, egg, potato, green bean, mixed salad. Tofu option available	
	Caprese	380
	Premium Italian Buffalo Mozzarella, tomato, fresh basil, aged balsamic	
	Republic Caesar	280
	Organic Romaine, Parmesan, croutons	
	Add king prawn or chicken	+120
	Thai style spicy Australian beef salad	300
	Australian tenderloin, celery, tomato, chili	
	Laab pet yang	250
	Spicy Thai style duck breast salad	
	Thai spicy seafood salad	320
	King prawns, calamari, white tuna	
Sandwiches – served with your choice of side		
	Republic Burger	375
	Homemade grain fed beef burger, cheddar cheese	
	Upgrades - bacon, egg, Stilton cheese	+30
	The Club Club	300
	Chicken, bacon, lettuce, tomato	
v	Goats' cheese, artichoke & sundried tomato	320
	Tuna Niçoise Sandwich	320
	Tuna aioli, egg, radish, olive	
Pasta		
	Lobster spaghetti - Phuket lobster, garlic, tomato	450
v	Spinach Penne - Mascarpone, green asparagus	320
	Spaghetti Carbonara - bacon, parmesan, cream, parsley	350
v	Penne All' Arrabbiata - tomato, garlic, chili, parsley	250
v	Spaghetti Aglio e Olio - garlic, olive oil, chili	240
	Lamb spaghetti bolognese – ground Australian lamb, tomato & herb sauce	350

Please inform your server if you have special dietary or vegetarian needs
Prices subject to govt. tax and 10% service charge
Gratuities at your discretion

Gourmet Wood-Fired Pizza		
v	Marguerita - tomato, Emmenthal, Buffalo Mozzarella, basil	330
	La Reine - tomato, Emmenthal, Buffalo Mozzarella, ham, mushroom, olive	360
v	Capra - tomato, goats' cheese, tomato, cherry tomatoes, mushroom	360
	Provençal - tomato, Emmenthal, ham, basil pistou	380
v	Zola - tomato, Gorgonzola, rocket, onion	360
	Anchois - tomato, Emmenthal, mozzarella, anchovies	330
	The Republic - tomato, Buffalo Mozzarella, king prawn, Italian sausage, chorizo	440
	Upgrades - Buffalo Mozzarella, chorizo, king prawn, artichoke, anchovies	+50
Mains		
	Beer battered fillet of lemon sole Tartare sauce, lemon, house fries	400
	Seared Tasmanian salmon, feta, romaine, black olive crostini	550
	120 day grain fed beef tenderloin, cumin spiced beetroot salad, shoestring fries Choice of sauces - peppercorn, red wine, mushroom, Béarnaise Upgrade to Wagyu beef MBS 6	820 +600
	Castricum Farm Australian lamb cutlets, chili jam, sautéed potatoes	750
	Roast fillet of Black cod, buttered asparagus & hollandaise sauce Your choice of side dish	520
	Wood-fired seafood platter Calamari, scallops, king prawns, Phuket Lobster	750
	Whole baked Sea Bass, Portuguese salad	550
v	Red onion tart, cucumber and celery salad	400
	Breast of free range chicken, sage potato douchinaise, asparagus & Palma ham	550
v	Leek and Parmesan risotto, thyme infused wild mushrooms	380
Thai		
	Tom yam goong - spicy & sour soup, jumbo prawns	350
	Tom kha gai - chicken & coconut cream soup, saffron	280
v	Kao phad - stir-fried jasmine rice Choice of - egg, vegetable, crab meat, prawn, chicken, pork	280
	Gaeng phet ped yang - duck breast in red curry	350
v	Gaeng keaw waan – 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 stir fried with garlic and cracked black pepper	420
	Crispy sea bass, hot basil, chili	520
	Phad Thai goong makorn – wok fried noodles, king prawns, Phuket lobster	550
v	Khao soi - Chiang Mai curry, egg noodles, chicken or vegetables, Thai condiments	280
Sides		
	Green salad, French fries, sautéed new potatoes, home made house fries, asparagus	100

Please inform your server if you have special dietary or vegetarian needs
Prices subject to govt. tax and 10% service charge
Gratuities at your discretion