

	Starters	
	Carpaccio of Australian grain fed beef, Italian rocket, Parmesan	600
v	Fresh Vietnamese spring rolls, peanut chili sauce	190
	Thai chicken satay, Penang curry sauce, pickled cucumber	190
v	Goats' cheese mousse, roast beetroot, rye crostini	290
	Scottish smoked salmon, fine shallots, lemon	320
	Phuket lobster bisque, half lobster tail, king prawn	480
	Pla goong, king prawns with lemongrass and mint	310
	Salads	
	Niçoise "Monte Carlo"	370
v	Tuna, egg, potato, green bean, mixed salad. Tofu option available	
	Caprese Premium Italian Buffalo Mozzarella, tomato, fresh basil, aged balsamic	450
	Republic Caesar Organic Romaine, Parmesan, croutons Add king prawn or chicken	290 +120
	Thai style spicy Australian beef salad Australian tenderloin, celery, tomato, chili	290
	Laab pet yang Spicy Thai style duck breast salad	260
	Thai spicy seafood salad King prawns, calamari, white tuna	330
	Sandwiches – served with your choice of side	
	Republic Burger Homemade grain fed beef burger, cheddar cheese Upgrades - bacon, egg, Stilton cheese	390 +30
	The Club Club Chicken, bacon, lettuce, tomato	310
v	Goats' cheese, artichoke & sundried tomato	340
	Tuna Niçoise Sandwich Tuna aioli, egg, radish, olive	330
	Pasta	
	Lobster spaghetti - Phuket lobster, garlic, tomato	480
v	Spinach Penne - Mascarpone, green asparagus	340
	Spaghetti Carbonara - bacon, parmesan, cream, parsley	360
v	Penne All' Arrabbiata - tomato, garlic, chili, parsley	280
v	Spaghetti Aglio e Olio - garlic, olive oil, chili	260
	Lamb spaghetti bolognaise – ground Australian lamb, tomato & herb sauce	380

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Gratuities at your discretion

Gourmet Wood-Fired Pizza		
v	Marguerita - tomato, Emmenthal, Buffalo Mozzarella, basil	350
	La Reine - tomato, Emmenthal, Buffalo Mozzarella, ham, mushroom, olive	390
v	Capra - tomato, goats' cheese, tomato, cherry tomatoes, mushroom	380
	Provençal - tomato, Emmenthal, ham, basil pistou	390
v	Zola - tomato, Gorgonzola, rocket, onion	380
	Anchois - tomato, Emmenthal, mozzarella, anchovies	350
	The Republic - tomato, Buffalo Mozzarella, king prawn, Italian sausage, chorizo	460
	Upgrades - Buffalo Mozzarella, chorizo, king prawn, artichoke, anchovies	+50
Mains		
	Beer battered fillet of lemon sole Tartare sauce, lemon, house fries	380
	Seared Tasmanian salmon, feta, romaine, black olive crostini	570
	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	830 1420
	Castricum Farm Australian lamb cutlets, chili jam, sautéed potatoes	750
	Roast fillet of Black cod, buttered asparagus & hollandaise sauce Your choice of side dish	540
	Wood-fired seafood platter Calamari, scallops, king prawns, Phuket Lobster	830
	Whole baked Sea Bass, Portuguese salad	580
v	Red onion tart, cucumber and celery salad	390
	Breast of free range chicken, sage potato douchinaise, asparagus & Parma ham	550
v	Leek and Parmesan risotto, thyme infused wild mushrooms	390
Thai		
	Tom yam goong - spicy & sour soup, jumbo prawns	360
	Tom kha gai - chicken & coconut cream soup, saffron	280
	Kao phad - stir-fried jasmine rice	290
v	Choice of - egg, vegetable, crab meat, prawn, chicken, pork	
	Gaeng phet ped yang - duck breast in red curry	350
	Gaeng keaw waan – Thai green curry with coconut cream and chili	390
v	Choice of - vegetable, king prawn, chicken	
	Republic Massaman - Australian lamb shank, potato, Massaman peanut curry	490
	Chicken stir fried with cashew nuts, bell peppers, spring onions	310
	Soft shell crab stir fried with garlic and cracked black pepper	430
	Crispy sea bass, hot basil, chili	530
	Phad Thai goong makorn – wok fried noodles, king prawns, Phuket lobster	570
v	Khao soi - Chiang Mai curry, egg noodles, chicken or vegetables, Thai condiments	290
Sides		
	Green salad, French fries, sautéed new potatoes, home made house fries, asparagus	100

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