



LUNCH/DINNER

WINTER 2020

Open 7 Days 7.30am – late
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republiccafe.com.au

FINGER FOODS

Sweet Potato Fries with Sriracha Aioli	12.0
Southern Fried Bites chicken tenders with blue cheese dipping sauce	14.0
Polenta Chips (GF) with wasabi aioli	10.9
House Olives marinated in toasted fennel seeds, garlic, chilli and lemon zest, with toasted Turkish bread	8.5
Onion Rings beer battered and seasoned	6.0
Beer Battered Fries with Moroccan spice	8.0
Shoestring Fries	8.0
Roasted Seasonal Vege	8.0

SMALLS

Mussels bacon, chilli and onion cooked in a spiced sugo sauce with toasted Turkish bread	17.9
Soft Shell Tacos tandoori chicken, slaw, coriander and sriracha aioli	12.9
Southern Fried Wings with hot sauce	12.9
Bruschetta roast pumpkin, semi dried tomato, chilli, Persian feta, basil, dukkah on char-grilled olive bread	14.9
Arancini Balls pumpkin, three cheese and house dressing	14.9
Crispy Szechuan Calamari (GF) with saffron mayo and caramelised lime	entrée 16.9 / main 24.9
Sydney Rock Oysters (GF)	1/2 doz. natural 11.9 1/2 doz. kilpatrick 14.9
Trio of Dips house made dips on crusty Turkish bread. Ask your waiter for today's house made flavours	12.9
Sharing Tasting Platter cured meats, Persian feta, Turkish bread, house made dip, mustard, arancini and pickles	27.9

SALADS

Calamari Salad (GF) Szechuan spiced calamari, Italian lettuce, kale, mint, cashews, shredded coconut, palm hearts, cucumber, angel hair chill and house dressing	24.9
Californian Salad (GF) grilled chicken tenders, Italian lettuce, cashews, egg, cranberries, bacon and honey mustard dressing	24.9
Republic Caesar cos, bacon, grana padano, crisp crostini, white anchovies, poached egg, house dressing	19.5
	add chicken 4.0 / add salmon 6.0
BRAISED LAMB SALAD Rocket, semi dried tomato, cous cous, chick peas, roast pumpkin, zucchini, mint yoghurt	25.9
Thai Beef Salad red capsicum, crushed cashews, red onion, sesame seeds, fried shallots, rocket and chilli lime dressing	25.9
NICOISE SALAD Atlantic Salmon, cos, baby capers, tomato petals, green beans, soft boil egg and honey mustard dressing.	28.9

WRAPS/SANDWICHES (Available between 12pm and 5pm)

Porterhouse Sandwich black angus beef, caramelised onion, rocket, tomato, relish, tasty cheese, honey mustard and shoestring fries	22.9
Vegetarian Wrap roast pumpkin, sweet potato, pesto, zucchini, semi-sundried tomato and goat's cheese	16.9
Beef Burrito Wagyu beef mince, sriracha, guacamole, mozzarella, beans, rice	18.9
Republic Club chicken tenderloin, avocado, cos, bacon, fresh tomato, aioli and seeded mustard and shoestring fries	18.9
Reuben Sandwich corned beef, Swiss cheese, Russian dressing, sauerkraut combo, sourdough	21.9
Crispy Chicken Wrap crumbed chicken, bacon, slaw, avocado, sriracha aioli and semi dried tomato	18.9

MAINS

180gm Wagyu Beef Burger beetroot relish, pickled red onion, cucumber, Sriracha, Swiss cheese, tomato, bacon, baby cos, house made mayo on a toasted brioche bun and beer fries	24.9
Southern Fried Chicken Burger bacon, slaw, avocado, tomato, Sriracha, seeded mustard aioli and beer fries	22.9
American BBQ Pork Ribs 400gm (GF) slow roasted and served with Asian slaw and shoestring fries	29.8
Dill Battered Fish and Chips rocket, pear and parmesan salad	24.5
Lamb Risotto Arborio rice, olives, semi dried tomato, Spinach, Napoli, Grana Padano	26.9
Twin Eye Fillet 250gm (GF) to your liking, shoestring fries, red wine jus, mushroom or peppercorn sauce	28.9
Orecchiette Pasta honey roasted pumpkin, crispy bacon, semi dried tomato, pine nuts, goats cheese, burnt butter and sage sauce	22.9
House Made Linguini calamari, mussels, prawns, flathead, Spanish onion, roma tomatoes, mixed herbs with a white wine and extra virgin olive oil sauce	29.9
Green Risotto (GF)(V) asparagus, broccolini, green peas, baby spinach, pesto, pine nuts	21.9
	add chicken 4.0
Crumbed Chicken panko and parmesan crumbed, slaw, mushroom sauce and herb roasted kiplers	26.9

REPUBLIC PIZZAS

HOUSE MADE THIN CRUST

Toppings available to tailor make your pizza

Capricciosa Pizza ham, mushrooms, mozzarella and artichokes Napoli	21.5
The Republic bacon, chorizo, lamb, Italian ham, napoli, roasted fennel seeds and mozzarella	21.5
Chicken Breast pine nut, spinach, crisp bacon, caramelised onion, fresh chilli, goats cheese with smokey bbq sauce	21.5
Vego spinach, roasted pumpkin, semi dried tomato, red onion, napoli, Persian feta and mozzarella	19.9
Caprese fresh bocconcini & tomato, basil pesto, olive oil and mozzarella	18.0
Margherita tomatoes, mozzarella, fresh basil with extra virgin olive oil	17.5

SPARKLING WINE / CHAMPAGNE

Redbank Emily Brut Cuvée	King Valley, VIC	9 / 35
Redbank Prosecco	King Valley, VIC	10 / 43
Taittinger NV Brut Reserve	Reims, France	15 / 75

WHITE WINE

Corte Giara Pinot Grigio	Veneto, Italy	9 / 35
O'Leary Walker Polish Hill Riesling	Clare Valley, SA	9.5 / 38
Hāhā Sauvignon Blanc	Marlborough, NZ	10 / 43
TarraWarra Estate Chardonnay	Yarra Valley, VIC	11 / 52
Wente Chardonnay	California, USA	11 / 52
Saint Clair Pinot Gris	Marlborough, NZ	12 / 55
Alasia Moscato	Asti, ITALY	9 / 42

ROSÉ

Triennes Rosé	Provence, FRANCE	12 / 55
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RED WINE

TarraWarra Estate Pinot Noir	Yarra valley, VIC	12 / 55
Two Paddocks 'Picnic' Pinot Noir	Central Otago, NZ	14 / 65
Vasse Felix Cabernet Merlot	Margaret River, WA	11 / 52
Bleasdale Mulberry Tree		
Cabernet Sauvignon (375ml)	Langhorne Creek, SA	13 / 35
Valdemoreda Tempranillo	Rioja, Spain	11 / 52
Alamos Malbec	Argentina	9 / 42
Earthworks Barossa Shiraz	Barossa, SA	9 / 42
Wirra Wirra 'Catapult' Shiraz	McLaren vale, SA	13 / 60

DESSERT WINE

Vasse Felix Cane Cut Semillon (375ml)	Margaret River, WA	13 / 38
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COCKTAILS

Rhubarb Club	Bombay dry gin, monin rhubarb fruit fix, fresh lemon and aqua faba	18
Republic Sour	Buffalo trace, fresh lemon, aqua faba with spiced cinnamon and maple syrup	18
Bittersweet	Aperol, triple distilled Vodka, simple syrup, aqua faba lemon	18
Purple Rain	Rosemary infused gin, muddled blue berries, fresh lime, cranberry juice and blueberry liqueur	18
Beetroot and Ginger Dark & Stormy	Sailor Jerry spiced rum, monin beetroot mix, fresh lime and ginger beer	18
Salted Caramel Old Fashioned	Scotch whisky, bourbon, salted caramel and angostura bitters	20
Spiced Espresso Martini	rum chata, coffee liqueur, Sailor Jerry spiced rum and espresso	18
Frozen Margarita		18

Tequila, triple sec, fresh lime and agave syrup

Classic cocktails upon request.

BEER & CIDER

Fat Yak Pale Ale	Western Australia - 4.7%	9
Brooklyn Lager	America - 5.2% (350ml)	10
Moo Brew Dark Ale	Tasmania 5%	11
Hop Hog Pale Ale	Western Australia - 5.8%	11
James Boag's Premium Light	Tasmania - 2.9%	8
James Boag's Premium Lager	Tasmania - 5%	9
Peroni Nastro Azzurro	Italy - 5%	9
Corona	Mexico - 4.8%	9
Wolf of the Willows Pacific Sour	Victoria - 4.1% (355ml)	10
Kaiju Krush Tropical Ale	Victoria - 4.7% (375ml)	10
Doss Blockos Pale Lager	Victoria - 4.6%	10
The Hills Cider Co Apple Cider	Adelaide Hills - 5.4% (330ml)	9
The Hills Cider Co Pear Cider	Adelaide Hills - 5.4% (330ml)	9
Lick Pier Ginger Beer	NZ - 4%	10

HOT BEVERAGES

COFFEE BY LAVAZZA ESPRESSO BLENDS

regular 4.0 / large 4.5 / soy +0.5 / almond milk +0.5 / oat milk +0.5
lactose free +0.5 / extra espresso shot +0.5

Local roast #1 for straight up espresso based coffee 100% arabica with intense flavours origins from Brazil, Columbia and Ethiopia Gran Espresso for all milk based coffee. A blend of washed and natural Arabica & Robusta beans. A true southern Italian style blend.

SPECIALITY COFFEE

Specialty Espresso	vienna, mocha, affogato	5.0
Beetroot Latte	100% pure beetroot juice powder, organic panels sugar and steamed soy	5.5
Matcha Latte	organic pure stone ground green tea infused with steamed soy and a side of honey	5.5
Golden Latte	turmeric Jamu, arenga palm sugar, coconut cream, aloe vera and steamed soy	5.5
Spiced Chai Latte		4.5
Hot Chocolate		5.0
Tea Drop - Infused Teas		4.0
	English breakfast, French earl grey, peppermint, spring green, camomile, honeydew green, lemongrass and ginger	
Soaked Wet Chai Tea	with steamed soy milk, cinnamon and cardamom spice	6.5

COLD BEVERAGES

Fresh Juice	orange, apple, cranberry, mango and pineapple	4.9
COLD PRESSED JUICE		9.5
Lean & Green	kale, cloudy apple, celery, cucumber and pineapple	
Jack Rose	apple, lemon, strawberry and mint	9.5
Ginger Ninja	carrot, cloudy Apple, ginger and turmeric	
BOTTLED SOFT DRINK	coke, coke no sugar, diet coke, sprite	4.9
VESTAL SPARKLING WATER	(700ml)	7.0
	for 2 or more guests unlimited sparkling water (per person)	5.0
ANTIPODES	(500ml)	5.0
ORGANIC COCONUT WATER	(500ml)	4.9
MILKSHAKE	chocolate, strawberry, vanilla, caramel, coffee and banana	6
THICKSHAKE	chocolate, strawberry, vanilla, caramel, coffee and banana	7.9

ICED BEVERAGES

Chocolate, Coffee, Chai, Mocha		
(all served with ice cream, milk and whipped cream)		7.9

SMOOTHIES

HOUSE SMOOTHIES

Berry Bang	mixed berries, yoghurt, honey, milk and ice	9.0
Banana Blitz	banana, cinnamon, honey, yoghurt, milk and ice	9.0
Mango Mania	mangoes, yoghurt, milk and ice	9.0
SPECIALITY SMOOTHIES		
Protein Punch	mixed berries, banana, yoghurt, whey protein, milk, honey	9.5
Republic Twist	mixed berries, banana, mango, yoghurt, fresh mint and honey	9.5
	soy +1.0 / almond milk +1.0 / coconut milk +1.0 / protein shot +2.0 / oat milk +.50	

FROM THE GRILL

All steaks are served with a rocket, pear and parmesan salad with your choice of mushroom, peppercorn or red wine sauce

Black Angus Porterhouse 300gm	29
Angus Eye Fillet 250gm (GF)	34
American Bbq Pork Ribs 400gm (GF) slow roasted and served with Asian slaw and shoestring fries	29.8