



REPUBLIC IS BY DEFINITION TO BE GOVERNED BY THE PEOPLE FOR THE GREATER GOOD OF THAT COUNTRY OR COMPANY. WE TAKE PRIDE IN THIS AND HAVE CREATED THIS MENU AROUND OUR CUSTOMERS WHO ARE OUR FRIENDS AND OUR FAMILY. WE WILL CONTINUE TO BUILD OUR MENU WITH THIS MANTRA WHICH WILL BE OUR LEGACY.

OPEN 7 DAYS A WEEK

BREAKFAST LUNCH & DINNER

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SMALLS

MUSSELS

bacon, chilli and onion cooked in a spiced sugo sauce
with Turkish bread **17.9**

HOUSE OLIVES

marinated in toasted fennel seeds, garlic,
chilli and lemon zest, with toasted Turkish bread **8.5**

SATAY CHICKEN SKEWERS

tenders, peanut sauce and basmati rice **15.9**

SOFT SHELL TACOS

tandoori chicken, slaw, coriander and sriracha aioli **12.9**

DEVILLED CHICKEN WINGS

with toasted sesame seeds **12.9**

ARANCINI BALLS

pumpkin, three cheese and house dressing **14.9**

TRIO OF DIPS

house made dips on crusty Turkish bread.
ask your waiter for today's house made flavours **12.9**

BRUSCHETTA

roast pumpkin, semi dried tomato, chilli, Persian feta, basil,
dunkah on char-grilled olive bread **14.9**

POLENTA CHIPS

with wasabi aioli (GF) **10.9**

CRISPY SZECHUAN CALAMARI

with saffron mayo and caramelised lime (GF)
entrée **16.9** / main **24.9**

SYDNEY ROCK OYSTERS (GF)

1/2 doz natural **11.9** / 1/2 doz kilpatrick **14.9**

WAGYU BEEF SLIDER

bacon, beetroot relish, tomato, cos lettuce, sriracha,
Swiss cheese and house made mayo **9.0**

FROM THE POT

slow braise/curry, Jasmine rice, roti flat bread. See specials board

SHARED TASTING PLATE

cured meats, Persian feta, Turkish bread, house made dip,
mustard, arancini and pickles **27.9**

CHEESE BOARD

A selection of soft, hard and Blue cheese, prosciutto wrapped grissini, crisp flat-
bread, dried fruit, nuts and olives **22.9**

SALADS

CALAMARI SALAD

Szechuan spiced calamari, Italian lettuce, kale, mint, cashews, shredded coconut, palm hearts, cucumber, angel hair chill and house dressing (GF) **24.9**

CALIFORNIAN SALAD

Grilled chicken tenders, Italian lettuce, cashews, egg, cranberries. bacon and honey mustard dressing (GF) **24.9**

PULLED LAMB SALAD

12 hour braised lamb, rocket, roast pumpkin, cauliflower, chick peas, zucchini w/ sumac dusted mint yoghurt **26.5**

REPUBLIC CAESAR

cos, bacon, grana padano, crisp crostini, white anchovies, poached egg and house dressing **19.5**
add chicken **4** / add salmon **6**

THAI BEEF SALAD

red capsicum, crushed cashews, red onion, sesame seeds, fried shallots, rocket and chilli lime dressing **23.5**

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) – 29.8
slow roasted and served with Asian slaw and shoestring fries

SIDES

ROASTED SEASONAL VEGE
Hasting Valley feta, garlic, herbs (GF) **7.0**

CREAMY POTATO MASH (GF) 7.0

ONION RINGS
beer battered and seasoned **6.0**

BEER BATTERED FRIES 6.0

SHOESTRING FRIES (GF) 6.0

REPUBLIC PIZZAS

FRESH PARMA PROSCIUTTO

rocket, grana padano, mozzarella with napoli sauce **19.0**

TIGER PRAWN

chorizo, olive oil, garlic, spanish onion,
chilli and mozzarella **19.5**

THE REPUBLIC

prosciutto, chorizo, lamb, Italian ham, napoli,
roasted fennel seeds and mozzarella **21.9**

CHICKEN BREAST

crisp bacon, pine nuts, spinach, chilli, caramelised onion,
goat's cheese with smoky BBQ sauce **21.5**

VEGO

spinach, roasted pumpkin, semi dried tomato,
red onion, napoli, Persian fetta and mozzarella **20.5**

CAPRESE

fresh bocconcini & tomato, basil pesto,
olive oil and mozzarella **18.0**

MARGHERITA

tomatoes, mozzarella, fresh basil
with extra virgin olive oil **17.5**

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 served with beer fries **24.9**

DILL BATTERED FISH AND CHIPS

rocket, pear and parmesan salad **24.5**

CRUMBED CHICKEN BURGER

bacon, slaw, avocado, tomato, Sriracha,
seeded mustard aioli and beer fries **22.9**

PAPPARDELLE PASTA

honey roasted pumpkin, crispy prosciutto, semi dried tomato,
pine nuts, goat's 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

asparagus, broccolini, green peas,
baby spinach, pesto, pine nuts *(GF) (V)* **21.9**

add chicken **4.0**

CRUMBED CHICKEN

panko and parmesan crumbed, slaw,
mushroom sauce and herb roasted kiplers **26.9**

LAMB RISOTTO

12 hour briased lamb, olives, baby spinach, Spanish onion,
chilli, Napoli and Mascarpone **26.9**

SPARKLING WINE/CHAMPAGNE

REDBANK EMILY BRUT CUVÉE NV King Valley, VIC 9 / 35

REDBANK PROSECCO King Valley, VIC 10 / 43

TAITTINGER NV BRUT RESERVE 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

HÄHÄ 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

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

COCKTAILS

RHUBARB CLUB

BOMBAY DRY GIN, MONIN RHUBARB FRUIT FIX,
FRESH LEMON AND AQUA FABA **18.0**

REPUBLIC SOUR

BUFFALO TRACE, FRESH LEMON, AQUA FABA
WITH SPICED CINNAMON AND MAPLE SYRUP **18.0**

BITTER SWEET

APEROL, TRIPLE DISTILLED VODKA, SIMPLE SYRUP,
AQUA FABA AND FRESH LEMON **18.0**

PURPLE RAIN

ROSEMARY INFUSED GIN, MUDDLED BLUE BERRIES,
FRESH LIME, CRANBERRY JUICE AND BLUEBERRY LIQUEUR **18.0**

BEETROOT AND GINGER DARK & STORMY

SAILOR JERRY SPICED RUM, MONIN BEETROOT MIX,
FRESH LIME AND GINGER BEER **18.0**

SALTED CARAMEL OLD FASIONED

SCOTCH WHISKEY, BOURBON, SALTED
CARAMEL SYRUP AND ANGOSTURA BITTERS **20.0**

SPICED ESPRESSO MARTINI

RUM CHATA, COFFEE LIQUEUR, SAILOR JERRY
SPICED RUM AND ESPRESSO **18.0**

CLASSIC COCKTAILS UPON REQUEST.

BEER & CIDER

HOP HOG PALE ALE

Western Australia - 5.8% 11

MOO BREW DARK ALE

Tasmania 5% 11

FAT YAK PALE ALE

Western Australia - 4.7% 9

BROOKLYN LAGER

America - 5.2% (350ml) 10

JAMES BOAGS 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

TWO BIRDS GOLDEN ALE

Victoria - 4.4% 10

DOSS BLOCKOS PALE LAGER

Victoria - 4.6% 10

THE HILLS CIDER CO APPLE CIDER

ADELAIDE HILLS, SA - 5.4% (330ML) 9

THE HILLS CIDER CO PEAR CIDER

Adelaide Hills, SA - 5.4% (330ml) 9

LICK PIER GINGER BEER

New Zealand - 4% 10

SPIRITS LIST

VODKA

ABSOLUT 9.0
GREY GOOSE 12.0

TEQUILA

TROMBA 12.0

GIN

PATIENT WOLF 12.0
BOMBAY SAPPHIRE DRY 10.0
HENDRICK'S 12.0
PLYMOUTH SLOE 12.0

RUM

SAILOR JERRY SPICED 10.0
THE KRAKEN BLACK SPICED 12.0
HAVANNAH ESPECIAL 12.0

WHISKEY

GLENFIDDICH 12Y/O SINGLE MALT 12.0
ARDBERG 10Y/O SINGLE MALT 14.0
STARWOOD TWO FOLD MALT 12.0
JOHNNY WALKER BLACK SCOTCH 10.0
CANADIAN CLUB 10.0
JAMESON IRISH WHISKEY 12.0

APERETIV

APEROL 10.0
CAMPARI 9.0

DESSERTS & SWEETS

CHOCOLATE VOLCANO

MARS BAR

ORANGE AND ALMOND (FLOURLESS)

STICKY DATE

NEW YORK BAKED CHEESECAKE

HONEYCOMB CRUNCH CHEESECAKE

WILD BERRY BAKED CHEESECAKE

MANGO BAKED CHEESECAKE

LEMON CURD TART

BANANA CARAMEL PIE

*all cakes served with cream and ice-cream **11.9**