

# REPUBLIC BAR ALL DAY MENU

v=Vegetarian gf=Gluten free

See chalk board for daily specials

## ENTREES AND SHARING

### Garlic & Cheese Pizza (v) 10

Fresh mozzarella, garlic & herbs

### Crusty Cob Loaf (v) 10

Smoky garlic aioli, extra virgin olive oil & balsamic glaze

### Bowl of Wedges (v) 10

Citrus salted, served with sour cream & sweet chilli

### Bowl of Chips (v) 9

Served with smoky garlic aioli

... or load 'em up!

◊ add Queso sauce, crispy bacon and spring onion +4

◊ add Chilli con carne, sour cream and guacamole +6

### Chicken Wings 12 or all for 30

- Japanese Tebasaki
- Citrus salt with ranch (gf)
- Buffalo hot sauce (gf)

### Pork Cheek Croquette 16

Caramelized apples & master stock, served with house piccalilli and apple and fennel salad

### Republic Nachos (v) (gf) 17

Queso sauce, spicy tomato salsa, mozzarella, topped with jalapenos, sour cream, guacamole & fresh coriander

◊ add Chilli Con Carne +7

### Citrus Salt & Pepper Calamari (gf) 19

Fresh herb and citrus salad & grilled lemon

### Share Plate 30

Pork cheek croquette, aged cheddar, quince paste, cured meats, white anchovies, marinated mixed olives & piccalilli, served with warm bread & crackers

### Tasmanian Seafood Platter For Two 80

Fresh market fish of the day, two ways:  
beer battered & chermoula baked

Huon cold smoked salmon

Citrus salted calamari

Pan-fried Tassie scallops with gremolata  
or spicy tomato braised mussels (in season)

House smoked octopus with balsamic glaze

Served with house salad, chips & tartare

## MAINS

### Republic Paella De Marisco (gf)

for one: 33, for two: 57

Smoked chorizo, free range chicken, harissa, saffron rice with a selection of local fresh seafood of the season, topped with green peas & house dried tomatoes & gremolata

### Veggie Paella (vegan) (gf)

for one: 26, for two: 45

Roasted capsicum, harissa, saffron rice, smoked paprika, topped with seasonal vegetables & gremolata

### Mexican Charred Corn Salad (vegan) (gf available) 18

Cherry tomatoes, Spanish onion, green beans, local leaves, pangrattato, & fresh lime

◊ add grilled chicken breast +4

### Bruny Island Wallaby Topside (gf) 29

Served with a warm beetroot, feta and walnut salad, Pedro Ximenez jus & crispy golden beets

### Fresh Market Fish Cooked Your Way (gf available) 29

Served with tartare, chips & house salad

- stir fried veg and new potatoes instead +2

• Moroccan chermoula baked

• James Squire beer battered

• Pan fried

### Herb Crusted Free Range Chicken Breast 17 / 24

Served with creamy mustard sauce, chips & house salad

- stir fried veg and new potatoes instead +2

### House Crumbed Chicken Parmigiana 25

4 hour Napoli sauce, double smoked ham & our special cheese blend, served with chips & salad

- stir fried veg and new potatoes instead +2

### Slow Braised Tasmanian Lamb Shank (gf) 29

Lamb shank, slowly braised in Guinness & Worcestershire sauce. Served on creamy mashed potato, seasonal roast veggies, topped with crispy parsnip

### Pumpkin & Feta Linguine (v) 22

Rich pumpkin puree, Persian feta, toasted cashews & baby spinach

◊ add free range chicken breast +4

## REPUBLIC BURGERS

all served with chips

### Repub Fried Chicken 22

Buttermilk marinated breast, red slaw, pickles, green chillies & sriracha mayo

### Mushroom 20

Spice crusted honey brown mushroom, fried haloumi, caramelized onion, grilled tomato, lettuce and pesto mayo

### Classic Cheese 22

200g beef pattie, double cheese, caramelized onion, house pickles & secret burger sauce

◊ add a rasher +2

## FROM THE CHAR

with chips & salad or stir fried veg and new potatoes, and your choice of sauce

### 250g Pasture Fed Scotch Fillet 30

### 300g Jack Daniels Marinated Pasture Fed Rump Cap 28

### 300g Pasture Fed Porterhouse 29

## SAUCES AND CONDIMENTS

Sauces are house made, using no powdered stocks

Mushroom & thyme ragu (gf) 2

Pepper demi-glace (gf) 2

Creamy mustard (gf) 2

Queso cheese sauce (gf) 2

House spicy BBQ (gf) 1

Garlic & herb butter (gf) 1

Complimentary mustards, tomato sauce, sweet chilli, horseradish, hot sauce

## SIDES

Creamy mashed potato (v) 7

Roasted honey brown mushrooms with Persian feta (v, vegan optional) 11

Stir fried seasonal vegetables with garlic, ginger and an Asian stir fry sauce (vegan) 8

Side of chips (vegan) 4

Side of wedges (vegan) 5

Side salad (vegan) 4

## DESSERTS

### Snickers Pudding 13

Self-saucing chocolate pudding, salted caramel, peanuts, almonds and ice cream

### Apple and Rhubarb Crumble (gf) (vegan optional) 13

With quinoa and peanut crumble, Chantilly cream and ice cream

### Cheesecake of the day 13

See specials board

