



REPUBLIC BAR ALL DAY MENU

vg=Vegan, v=Vegetarian, gf=Gluten free, *= on request.

Bar and Table Snacks

All our snacks are best shared

Garlic & Cheese Bread (v) 10

Herb & fresh mozzarella pull-apart

Fresh Sourdough Toasted (v) 10

Balsamic vinegar, basil & almond pesto, EVO, pink lake salt

Freshly Shucked Oysters (gf) 3.50 ea

Natural with lemon granita / Kilpatrick/ paprika bone marrow butter w/ parsley

Pig Croquette 15

Brioche crumb, apples & onions, house piccalilli

Chicken Wings 13 or all for 30

- Uncle Franks Hot Maple Glaze
- House smoky BBQ
- Smoky citrus salt w/ ranch

Ploughman's Boards 38

Chorizo sausage, aged cheddar, piccalilli relish & house BBQ, marinated olives, cured meats, pig croquette, triple cooked wedges, toasted sourdough

Republic Nachos (v) 18

with Queso cheese sauce, red mojo, melting cheese, topped with jalapenos, sour cream & guacamole.

- Add smoked pulled beef brisket + 7
- Add smoked pulled pork + 7

New Style Salt and Pepper Calamari 17

with fresh herbs and grilled lemon

Warm Winter Salads

Roast Masala Pumpkin (v) 21

Pea, herbs & pearl couscous, dried apricots, toasted almonds watercress & mustard vinaigrette

Mexican Charred Corn Salad (v)(gf) 20

Baby tomatoes, Spanish onion, green beans & local grown pea sprouts, pangrattato & fresh lime

- Add grilled chicken breast + 4

OCEANIA'S Bounty for Two \$85

- Shucked Oyster (Natural, Kilpatrick, paprika bone marrow butter)
- Chermoula Spring Bay mussels
- Salt + Pepper Calamari
- Market fresh fish with roasted bell pepper provencal salsa
- Smoked octopus, house salad & triple cooked wedges

Mains

Republic Paella De Marisco (gf) For One) 33 Two) 57

Smoked chorizo, harissa, & saffron, chicken, baby clams, local fish, Spring Bay mussels, roasted, tomatoes, winter peas & parsley dressing

Bruny Island Wallaby Shank (gf) 29

Braised root vegetables, creamy mash, date & parsnip sauce, lemon thyme

Fresh Oceania Fish Cooked Your Way 29

served with chips and house salad

- Moroccan chermoula baked
- James Squire beer battered
- Char- grilled

Herb Crusted

Free Range Chicken Breast 23

served with chips, house salad and a choice of sauce
Turn it into a parmigiana 25

Char Grilled Steaks of Tasmania

Choice of house chips & salad

Or roast veggies and mash.

Served with a sauce

- 300g Roland Range Jack Daniels rump Cap 26
- 300g Roland Range Flat Iron 29
- 250g Cape Grim Scotch Fillet 36
- Butchers Cut (ask your waiter)

Republic's Burgers

Not a meat eater??

Replace meat with Portobello mushroom

Crispy Chicken Burger 22

Buttermilk marinated breast, red slaw, pickles, cheese, sriracha & herb aioli

House Smoked Beef Brisket Burger 21

Pulled beef brisket, pea sprout slaw, queso cheese sauce, sour onions & house spicy BBQ sauce

Republic Cheese Burger 22

300g beef, double cheese, house pickles, onion, tomato & burger pink sauce

- Add a Rasher of bacon 3

All house made, using no powdered stocks

- + Mushroom & thyme ragu sauce 2
- + Mixed peppercorn jus-gra 2
- + Red Mojo 2
- + House spicy BBQ sauce 2
- + Paprika & bone marrow butter 2
- + Complimentary mustards, tomato sauce, sweet chilli, horseradish, hot sauce

Sides \$13 all round

- + Creamy mashed potato with truffle (v)(gf) or instead of chips 2.50
- + Charred corn, sour cream, dressing, pangrattato & aged parmesan (v*)
- + Roast masala spiced pumpkin, dried apricots, almonds, mustard vinaigrette (vg)(gf)
- + Seasonal green veggies with garlic chilli & lemon
- + Triple cooked wedges 10
- Sour cream & sweet chilli sauce
- + Bowl of chips 9
- with smoky garlic aioli

Desserts

- **Snickers Pudding 13** oozing chocolate pudding, vanilla bean ice-cream, salted caramel & toasted peanut sauce
 - **Pavlova 13** whipped cream, local raspberries, blueberries & mint chardonnay syrup
- Dessert of The Day - please ask your waiter