



ALL DAY MENU

v=Vegetarian gf=Gluten free gfa= gluten free available

ENTREES AND SHARING

Garlic & Cheese Pizza (v) \$10
Fresh mozzarella, garlic & herbs

Crusty Cob Loaf (v) \$9
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) (gf) \$9
Served with smoky garlic aioli
... or load 'em up!

- ◇ Queso sauce, crispy bacon & spring onion \$4
- ◇ Chilli con carne, sour cream & guacamole \$6

Chicken Wings \$12 or all for \$30

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

Willie Smiths Cider Braised Pork Belly (gf) \$19
Crispy skinned Tassie pork belly served with spiced apple puree & a rocket, walnut, fig and blue cheese salad

Roasted Honey Brown Mushrooms (v) (gf) \$11
Honey brown mushrooms roasted with fresh thyme and garlic, served with Persian fetta

Popcorn Chicken (gfa) \$10
Crispy chicken breast pieces, served with sriracha mayo

Citrus Salt & Pepper Calamari (gfa) \$18
Fresh herb & citrus salad with grilled lemon

Share Plate \$40
Crispy pork belly, aged cheddar, quince paste, cured meats, white anchovies, marinated mixed olives, served with warm bread & crackers

Republic Nachos (v) (gf) \$16
Queso sauce, spicy tomato salsa, mozzarella, topped with jalapenos, sour cream, guacamole & fresh coriander
.... add Chilli Con Carne \$7

MAINS

Coconut and Vegetable Curry (vegan) (gf) \$20
Housemade coconut curry sauce, seasonal veggies, rice, crispy chickpeas & pappadams

Warm Cauliflower & Pumpkin Salad (vegan) (gf) \$18
Roasted cauliflower & pumpkin, baby spinach, cherry tomatoes tossed in a caper vinaigrette & topped with smoked almonds & pumpkin seeds.

Bruny Island Wallaby Topside (gf) \$29
Served with a warm beetroot, fetta and walnut salad, Pedro Ximenez jus & crispy golden beets

Fresh Market Fish Cooked Your Way (gfa) \$29
Served with tartare, chips & house salad
.... Stir fry veg & new potatoes? add \$2

- Moroccan chermoula baked
- James Squire beer battered
- Pan fried

Herb Crusted Free Range Chicken Breast \$16 / \$23
Served with creamy mustard sauce, chips & house salad
.... Stir fry veg & new potatoes? add \$2

House Crumbed Chicken Parmigiana \$25
4 hour Napoli sauce, double smoked ham & our special cheese blend, served with chips & salad
.... Stir fry veg & new potatoes? add \$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.

Creamy Pesto Gnocchi (v) (gf) \$22
Creamy garlic pesto sauce, roast pumpkin topped with a parmesan, cherry tomato & rocket salad

Tasmanian Seafood Platter For Two \$90

Fresh market fish of the day, two ways: beer battered & chermoula baked
Huon cold smoked salmon
Citrus salted calamari
Pan-fried Tassie scallops with vincotto or spicy tomato braised mussels (in season)
House smoked octopus with balsamic glaze Served with house salad, chips & tartare



REPUBLIC BURGERS

all served with chips
... add a rasher? \$2

Repub Fried Chicken \$20

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

Mushroom \$20

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

Classic Cheese \$20

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

REPUBLIC STEAKS

with chips & salad or stir fried veg and new potatoes,
and your choice of sauce
All steaks are pasture fed

Char Grilled 250g Scotch Fillet \$30

Char Grilled 300g Jack Daniels Marinated Rump Cap \$26

250g Pan Seared Filet Mignon \$33

Streaky bacon wrapped eye fillet, served with sautéed wild
mushrooms, buttered greens & new potatoes.
Topped with garlic & herb butter

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

Garlic & herb butter (gf) \$1

Queso cheese sauce (gf) \$2

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

SIDES

Creamy mashed potato (v) \$7

Stir fried seasonal vegetables with garlic &
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 & Ice Cream

CRÈME BRULEE OF THE WEEK \$13

Ask Your Waiter

CHEESECAKE OF THE WEEK \$13

Ask Your Waiter