



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)

Smoked Lamb Ribs (gf) \$12

Smoked and slow cooked in our own spicy BBQ sauce

Republic Nachos (v) (gf) \$15

Queso sauce, spicy tomato salsa, mozzarella, topped with jalapenos, sour cream, guacamole & fresh coriander
... add Chilli con carne? \$7

Popcorn Chicken \$10

Crispy chicken breast pieces, served with honey soy glaze

Citrus Salt & Pepper Calamari (gfa) \$18

Fresh herb & citrus salad with grilled lemon

Share Plate \$40

Smoked lamb ribs, aged cheddar, quince paste, cured meats, white anchovies & marinated mixed olives, served with warm bread & crackers

MAINS

Beef Osso Bucco (gf) \$26

Tomato braised beef shin, creamy mash, gremolata & crispy parsnip

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 \$29

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

Beetroot and Feta Linguine (v) \$20

Sweet beetroot puree, Persian feta, walnuts & baby spinach

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 gremolata 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

FROM THE CHAR

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

250g Scotch Fillet \$30

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 & pink eyes.
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

House spicy BBQ \$1

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

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

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