

REPUBLIC BAR ALL DAY MENU

v=Vegetarian gf=Gluten free

See chalk board for daily specials

ENTREES AND SHARING

Garlic & Cheese Pizza (v) 9

Fresh mozzarella, garlic & herbs

Crusty Cob Loaf (v) 9

Smoky garlic aioli, extra virgin olive oil & balsamic glaze

Bowl of Wedges (v) 9

Citrus salted, served with sour cream & sweet chilli

Bowl of Chips (v) 8

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 (gf) 12 or all for 30

• Japanese Tebasaki

• Citrus salt with ranch

• Buffalo hot sauce

Pork Cheek Croquette 15

Caramelized apples & master stock, served with house piccalilli

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) 17

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: 24, 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

- roast veggies & mash instead +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

- roast veggies & mash instead +2

House Crumbed Chicken Parmigiana 25

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

- roast veggies & mash 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

Twice Cooked Beef Rib (gf) 33

Slow braised and char grilled, with sumac BBQ sauce, chilli corn, slaw & pickles

Pumpkin & Feta Linguine (v) 21

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

◊ add free range chicken breast +4

REPUBLIC BURGERS

all served with chips

Repub Fried Chicken 21

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

Mushroom 19

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

Classic Cheese 20

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

◊ add a rasher +2

FROM THE CHAR

with chips & salad or roast veggies & creamy mash, and your choice of sauce

250g Grain-fed Scotch Fillet 30

300g Jack Daniels Marinated Rump Cap 26

300g Roland Range Flat Iron 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

Chimmichurri (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, & soy (vegan) 8

Charred corn with chilli butter, sour cream dressing, aged parmesan & pangrattato (v) 9

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 crumble, Chantilly cream and ice cream

Cheesecake of the day 13

See specials board

