



## Snacks and Starters

|   |              |
|---|--------------|
| <b>Char Grilled Focaccia Bread</b> .....  | <b>5</b>     |
| Served with your choice of herb and garlic butter or smoky roast garlic aioli.  |              |
| <b>Crusty Cob Loaf</b> .....  | <b>7</b>     |
| With smoky roast garlic aioli, extra virgin olive oil and balsamic vinegar.   |              |
| <b>Lebanese Platter</b> .....   | <b>12/16</b> |
| Hummus, baba ganoush, beetroot dip, tabouli, falafels and yoghurt served with warm pide bread.  |              |
| <b>Potato Wedges</b> .....  | <b>7</b>     |
| With sour cream and sweet chilli sauce.   |              |
| <b>Pizza</b> (on our own hand made base) .....  | <b>11</b>    |
| Basil pesto, pink eye potato, roast red onion, sour cream and spinach.  |              |
| <b>or</b> Tomato pistou, parma ham, anchovie, cherry tomatoes, parmesan and mozzarella cheese finished with torn basil .....  | <b>11</b>    |
| <b>Bowl of Chips</b> .....  | <b>6</b>     |
| with pepper, wild mushroom or mustard sauce .....   |              |
|   | <b>8</b>     |
| <b>Republican Nachos</b> .....  | <b>12</b>    |
| Made with our own homemade spicy salsa and guacamole.   |              |
| <b>Republic Caeser Salad</b> .....  | <b>14</b>    |
| Freshly shaved parmesan, garlic croutons, smoked pancetta and anchovy topped with a chilled poached egg.  |              |
| <b>Or</b> with grilled chicken breast .....   | <b>21</b>    |
| <b>Baby Beetroot, Pink Eye Potato and Walnut Salad</b> .....  | <b>12</b>    |
| Salad of wild rocket, baby beetroot, goats cheese, roast Spanish onion and pinkeye potato.  |              |
| <b>Or</b> with smoked quail .....   | <b>18</b>    |
| <b>Republic Antipasto Platter</b> .....   | <b>19</b>    |
| Sliced parma ham, olive sopressa, herb marinated aged chorizo and goats cheese, Fremantle sardines, balsamic onions, marinated mushrooms, served with toasted sour dough. |              |
| <b>Tasmanian Cheese Board</b> .....   | <b>18</b>    |
| A selection of cheeses, grissini, walnuts, dried fruits and quince paste.   |              |
| <b>Hand Rolled Roast Duck Spring Rolls</b> .....  | <b>15/20</b> |
| Flavoured with mandarin, ginger and spices.   |              |
| Served with a light sesame salad plus a chilli dipping sauce.   |              |

## Mains

|  |              |
|--|--------------|
| <b>Salt Crusted Tofu With Asian Flavours</b> .....   | <b>13/18</b> |
| Served with a julienne salad and roasted shitake mushrooms.  |              |
| <b>Individual Spinach and Mushroom Ragout Lasagna</b> .....  | <b>20</b>    |
| With goats cheese and parsley parmesan crust served with a baby spinach salad.   |              |
| <b>Fresh Tasmanian Mussel Pot</b> .....  | <b>20</b>    |
| Speck lardons, garlic, tomato concasse. Steamed in cider and finished with fresh torn herbs, served with a crusty bread. |              |

**Char Grilled Pirates Bay Octopus** ..... 17/25

Pirates bay octopus marinated in red wine, garlic and oregano served with fennel, pinenut, crispy parma ham and rocket salad on pan fried haloumi.

**Blackened New Orleans Spiced Salmon\*\*** ..... 17/25

Salmon fillets coated in our own Cajun spice mix, topped with a garlic and lemon cream.

**Crispy Beer Battered Fish\*\*** ..... 17/25

Freshly caught, seasonal fish fillets served with homemade preserved lemon and dill aioli.

**Fresh Tasmanian Squid** ..... 15/21

Coated in cumin spiced flour then crispy fried, served with ginger lime aioli and a light salad.

**Herb Crusted Free Range Chicken Breast\*\*** ..... 16/22.50

Pan fried, served with a creamy mustard sauce.

**Moroccan Lamb Shank** ..... 22

Lamb shank braised in a light broth, flavoured with dark roasted spices served with creamy mashed potato.

**Milk Fried Venison** ..... 23

Marinated and dusted in a lightly spiced flour, served on a lemon thyme risotto cake with a cherry glaze sauce.

**Premium House Ground Beef Burger (250g)** ..... 19

Beef pattie made with our own ground beef in a fresh toasted kisa bun with caramelised onion, roast honey brown mushroom, gruyere cheese with a house made spiced tomato jam.

## *From The Grill*

**Jack Daniel's Marinated Australian Grain Fed Scotch Fillet (300g)\*\*** ..... 28

Scotch fillet marinated in our famous Jack Daniels whiskey marinade and char grilled..

**Char Grilled Australian Grain Fed Scotch Fillet (250g)\*\*** ..... 23

**Premium Cut Cape Grim Grass Fed Black Angus Scotch Fillet (300g)\*\*** ..... 28

**Pepper Crusted Rib Eye Steak (450g)** ..... 36

With roasted beetroot and potatoes, wilted spinach and topped with a Roquefort and walnut butter.

**\*\*All items marked with a star are served with a choice of chips and salad or vegetables**

**Tables over 10 people will have your order taken at the table**

## *Sauces and Condiments*

**Slow braised wild mushroom sauce, pepper demiglace or creamy mustard sauce** ..... 2

**Shallot and garlic butter, Roquefort & walnut butter** ..... 1

**Dijon, hot English and wholegrain mustard, tomato sauce and horseradish free of charge.**

## *Side Orders*

**Wilted spinach with lemon and garlic** ..... 6

**Creamy mashed potato** ..... 4

**Sautéed mushrooms in garlic butter with a sprinkle of thyme** ..... 5

**Roasted new potatoes lightly spiced** ..... 5

**Stir fried vegetables tossed in garlic and ginger, finished with a dash of soy** ..... 6

**Greek salad** ..... 7

**Roasted pumpkin, pinenut, red onion, goats cheese and spinach salad** ..... 7

**Side salad** ..... 3