

We only use the highest quality beef on our menu and all our sauces are made from our own stocks made on premise. Our chicken and duck products are from chemical and hormone free, free roaming birds.

The Republic Bar are proud to use the following Tasmanian products :

- Lenah Game wild venison,
- Pirates Bay Octopus
- Cape Grim and Greenhams Natural beef
- Bruny Island Cheeses
- Manna Bakehouse speciality breads

## SNACKS & STARTERS

<b>Char Grilled Focaccia Bread</b> .....	5
served with your choice of herb and garlic butter or smoky roast garlic aioli.	
<b>Crusty Cob Loaf</b> .....	7
with smoky roast garlic aioli, extra virgin olive oil and balsamic vinegar.	
<b>Tasmanian Cheese Board</b> .....	18
a selection of cheeses, grissini, walnuts, dried fruits and quince paste.	
<b>Lebanese Platter</b> .....	10 / 14
hummus, baba ganoush, beetroot dip, tabouli, falafels and yoghurt served with warm pide bread.	
<b>Potato Wedges</b> .....	7
with sour cream and sweet chilli sauce.	
<b>Pizza</b> .....	11
wild mushroom, roast garlic, spinach and chèvre on a housemade semolina base.	
<b>Bowl of Chips</b> .....	6
with pepper, wild mushroom or mustard sauce .....	8
<b>Duck Rillettes and Duck Consommé</b> .....	14.50
duck paté and demi-tasse of consommé, served with toasted baguette and a light rocket and walnut salad	
<b>Republican Nachos</b> .....	12
made with our own homemade spicy salsa and guacamole	
<b>Warm Tuna Salad Niçoise</b> .....	25
salad of spinach, cherry tomato, green beans, new potatoes and black olives tossed with a warm mustard dressing and served with marinated char grilled yellow fin tuna fillets and firm free range egg yolk.	
or without the tuna .....	14



# THE MAIN EVENT

<b>Herb Crusted Free Range Chicken Breast**</b> .....	13 / 21.50
pan fried, served with a creamy mustard sauce.	
<b>Moroccan marinated Chicken Breast Burger</b> .....	16
with spinach, fetta, cucumber, red onion and a mint and preserved lemon yoghurt, served with chips.	
<b>Scotch Fillet Steak Sandwich</b> .....	18
with wild rocket leaves, roasted honey brown mushrooms, beetroot rosti, caramelised onion, tomato jam and gruyère cheese, served with chips.	
<b>Moroccan Lamb Shank</b> .....	21
lamb shank braised in a light broth, flavored with dark roasted spices served with creamy potato, preserved lemon and olive mash and a sesame wafer.	
<b>Milk Fried Venison</b> .....	22
marinated in garlic and lightly sprinkled with chilli, served on a lemon and thyme risotto cake with a cherry glaze sauce.	
<b>Char Grilled Octopus</b> .....	15 / 25
pirates bay octopus marinated in red wine, garlic and oregano served with fennel, pinenut, crispy parma ham and rocket salad and pan fried haloumi.	
<b>Blackened New Orleans' Spiced Salmon**</b> .....	15 / 25
salmon fillets coated in our own Cajun spice mix, topped with garlic and lemon cream.	
<b>Crispy Beer Battered Fish**</b> .....	15 / 25
freshly caught, seasonal fish fillets served with homemade preserved lemon aioli.	
<b>Confit of Duck Leg</b> .....	27
served à l'orange with green beans and fondant potatoes and crispy duck croutons.	
<b>Stuffed Eggplant</b> .....	20
roasted and filled with ricotta, cherry tomatoes, pinenuts and fresh herbs.	
<b>Crispy Chilli Salt Crusted Tofu</b> .....	11 / 16
lightly seasoned with chinese spices and served on steamed bok choy and citrus peanut sauce.	

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

## Side orders

Wilted spinach with lemon and garlic .....	4
Creamy mashed potato .....	4
Sautéed mushrooms in garlic butter with a sprinkling of thyme .....	5
Roasted new potatoes lightly spiced .....	5
Stir fried vegetables tossed in garlic and ginger, finished with a dash of soy ...	5
Greek salad .....	5
Roasted pumpkin, pinenut, red onion, goats cheese and spinach salad .....	6
Side salad .....	3



## FROM THE GRILL

**Jack Daniel's Marinated Australian Grain Fed Scotch Fillet (300g)** ..... 26  
 scotch fillet marinated in Jack Daniels whiskey and char grilled.

**Char Grilled Australian Grain Fed Scotch Fillet (250g)** ..... 20

**Premium Cut Cape Grim Grass Fed Black Angus Scotch Fillet (300g)** ..... 27

*Above steaks come with your choice of thick cut chips and salad or stir fried vegetables with crushed potatoes.*

**Cape Grim Black Angus Grass fed Rumps Steak (300g)** ..... 23  
 basted in our own teriyaki sauce, served on a roasted sweet potato puree with sake steamed spinach and shitake mushrooms, topped with wasabi butter.

**Cape Grim Black Angus Grass Fed Porterhouse (300g)** ..... See specials  
 changes regularly.

**Cape Grim Black Angus Grass Fed Rib Eye (450g)** ..... 35  
 our largest steak, char grilled on the bone and finished in the oven, served with a french style pepper sauce made from the pan juices and served with potato dauphinoise.

### Sauces and Condiments

slow braised wild mushroom sauce • pepper demiglace • creamy mustard sauce ..... 2  
 wasabi and chive butter • café de Paris butter • shallot and garlic butter ..... 1

Dijon and whole grain mustard, tomato sauce and horseradish free of charge.

