

## SNACKS

<b>CHIPS</b> rosemary salt, aioli (v)	14
<b>FRIED CHICKEN BITES</b> black garlic mayo (gf)	20
<b>SPICY CHICKEN WINGS</b> Nashville style, blue cheese cream (gf)	22
<b>POLENTA CHIPS</b> cauliflower spread, beetroot mayo (vg, gf)	16
<b>SZECHUAN SQUID</b> fried basil, chilli, citrus mayo (gf)	22
<b>GARLIC FOCACCIA</b> wood fired, house dip (v)	15

## BOWLS

<b>ROAST SALMON NOODLES</b> green tea noodle, wombok, cucumber, bean sprout, edamame, carrot, wakame, capsicum, sesame dressing (vo, df)	28
<b>REPUBLIC CHILLI VEG</b> mixed grains, braised garden vegetables, black beans, tomato spiced sauce, corn salsa, tortilla crunch (vg, df, gf)	26

**ADD** CHICKEN +6 BRISKET +8

## BURGERS

*All burgers served with chips*

<b>BLACK ANGUS CHEESEBURGER</b> Riverina beef, pickles, American mustard, ketchup <b>Hungry? Add an extra pattie +5</b>	25
<b>CHICKEN BURGER</b> crispy chicken, spicy slaw, yuzu mayo	25
<b>THE 'FUN GUY' BURGER</b> roast portobello mushroom, brie, balsamic onion, spinach, basil mayo (v)	25

## MAINS

<b>CHICKEN SCHNITZEL</b> chips, slaw, gravy	26
<b>CHICKEN PARMIGIANA</b> San Marzano sauce, fior di latte, confit tomato, chips, slaw	29
<b>SMOKED BRISKET</b> creamy mash, slaw, gravy (gf)	36
<b>CONE BAY BARRAMUNDI</b> crushed potato, tomato bacon salsa (gf)	36
<b>BEEF &amp; GUINNESS PIE</b> potato mash, fancy peas, gravy	24

## WOOD FIRED PIZZA

<b>MARGHERITA</b> tomato, basil, fior di latte, parmesan, evo oil (v)	25
<b>SALAMI</b> tomato, fior di latte, Felino salami, evo oil	26
<b>PROSCIUTTO</b> tomato, fior di latte, rocket, prosciutto, parmesan, evo oil	27
<b>CAPRICCIOSA</b> tomato, fior di latte, mushrooms, ham, artichokes, kalamata olives (vo)	27
<b>QUATTRO FORMAGGI</b> gorgonzola cream, fior di latte, provola, parmesan, black pepper (v)	26
<b>TRUFFLE PORK PROVOLA</b> Italian pork sausage, mushroom, provola, truffle oil (vo)	27
<b>THE PUMPKIN</b> pumpkin cream, fior di latte, guanciale, pecorino, basil (vo)	27

v- vegetarian | vg- vegan | gf- gluten free | vo- vegetarian option

While dietary needs are catered for wherever possible we cannot completely guarantee allergen-free meals due to trace allergens & supplied ingredients. Please note our food is prepared in multiple kitchens so may arrive at different times.

*A surcharge of 15% applies to all bills on public holidays.*