

SNACKS

BOWL OF FRIES	\$9
SWEET POTATO CHIPS aioli (VGP)	\$14
SPINACH & MOZZARELLA ARANCINI spicy tomato sauce (v)	\$14
PORK & FENNEL SAUSAGE ROLLS	\$14
REPUBLIC TOASTIE pastrami, pickles, cheese, sauerkraut, mayo	\$14
BEEF BRISKET NACHOS toasted corn chips, cheese, guacamole, jalapeño, sour-cream, chilli, tomato salsa (gf)	\$20

TACOS ALL \$7

BATTERED FISH dope sauce, lime aioli, shredded iceberg (df)
ADOBO GRILLED CHICKEN slaw, guacamole (df)
CHIPOTLE BRAISED BEEF cabbage, chimichurri & crema

\$19 SPECIALS

**BURGER
AND BEER**
MONDAY

**SCHNITTY
AND BEER**
TUESDAY

BURGERS

THE CLASSIC CHEESEBURGER angus beef, pickles, cheese, onion, ketchup, american mustard, chips	
SINGLE \$16 DOUBLE \$20	
KOREAN FRIED CHICKEN BURGER sticky chilli glaze, kimchi slaw & pickles (df)	\$19
THE NO MEAT CHEESE BURGER no meat patty, vegan cheese & chipotle mayo, lettuce, pickles, tomato, chips (vg)	\$22

MAINS

ROASTED PUMPKIN & FETA crunchy leaves, chickpeas, hummus sherry dressing, pickles (gf, v, vgp, n)	\$19
CHICKEN SCHNITZEL cabbage slaw, chips, gravy MAKE IT A PARMIGIANA +\$2	\$20
ROASTED TASMANIAN SALMON green herb, almond bulgur, tahini dressing, lemon (n)	\$25
JAPANESE CHICKEN CURRY panko chicken thigh, japanese curry sauce, steamed rice, pickled cabbage (df)	\$23
PICANHA SIRLOIN STEAK marinated 250g grain-fed, chips, salad, gravy (df)	\$25
ANGUS HEREFORD RUMP 300g, grain-fed, chips, salad, gravy (df)	\$29

V - VEGETARIAN VG - VEGAN VGP - VEGAN POSSIBLE N - CONTAINS NUTS GF - GLUTEN FREE DF - DAIRY FREE
MAKE A BOOKING | 02 9252 6522 | INFO@REPUBLICHOTEL.COM

A 1.5% SURCHARGE APPLIES ON ALL CARD PAYMENTS

COCKTAILS

THE CLASSICS - \$18

AMARETTO SOUR
COSMOPOLITAN
ESPRESSO MARTINI
FRENCH MARTINI
LONG ISLAND ICED TEA
MARGARITA
MOJITO
NEGRONI
OLD FASHIONED

OUR SIGNATURES - \$18

BLUE LAGOON
coconut rum, pineapple juice, blueberry, blue curacao

FROSTY FRUIT
vodka, pineapple rum, orange & pineapple juice, passionfruit pulp, sugar syrup

LYCHEE MARTINI
white rum, lychee liqueur, lime juice, sugar syrup

MANGO MADNESS
tequila, mango purée, lime juice

POST MELONE
white rum, elderflower liqueur, watermelon, pineapple juice

SALTED CARAMEL ESPRESSO MARTINI
vodka, coffee, salted caramel liqueur, sugar syrup

STRAWBERRY MOJITO
white rum, strawberry purée, mint, lime juice, sugar syrup

FROZENS & SPRITZ - \$17

FROZEN COCONUT MARGARITA
a classic with a tropical twist, served ice cold

FROSÉ
rosé all day with this delicious ice cold drink

APEROL SPRITZ
aperol, prosecco, soda

PINK GIN SPRITZ
pink gin, prosecco, lemonade, strawberry, lemon

CARAFES - \$29

APEROL SPRITZ ROSÉ SANGRIA
PIMMS STRAWBERRY MOJITO
CLASSIC MOJITO FROSTY FRUIT

\$6 HOUSE DRINKS
DAILY 5-7PM

\$10 MARGARITAS
THU FROM 6PM

SPARKLING & CHAMPAGNE

NV Tyrrell's 'Moore's Creek' Brut \$9 / \$42
Hunter Valley, NSW

NV Millesimato 'Extra Dry' Prosecco \$10 / \$50
Veneto, Italy

NV Piper-Heidsieck Brut \$19 / \$110
Reims, France

NV Domaine Chandon Brut / \$65
Yarra Valley, VIC

NV Moët & Chandon Brut / \$120
Reims, France

WHITE

Banfer Sauvignon Blanc \$10 / \$47
Marlborough, New Zealand

Tyrrell's Sémillon \$12 / \$49
Hunter Valley, NSW

Tyrrell's 'Moore's Creek' Chardonnay \$9 / \$40
Hunter Valley, NSW

Palazzo Grimani Pinot Grigio \$12 / \$56
Delle Venezie, Italy

Yarra Peaks Chardonnay \$13 / \$63
Yarra Valley, VIC

ROSÉ

Bertoulet Rosé \$10 / \$47
Provence, France

RED

Gilbert Pinot Noir \$13 / \$66
Orange, NSW

Koden Tempranillo \$13 / \$55
Rioja, Spain

Colletivo Nero D'Avola \$12 / \$55
Heathcote, VIC

Tyrrell's 'Moore's Creek' Shiraz \$9 / \$40
Hunter Valley, NSW

Hewitson 'Joey Blend' Shiraz \$11 / \$54
Barossa Valley, SA

Skylar Cabernet Sauvignon \$10 / \$50
Limestone Coast, SA

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