SNACKS

BOWL OF FRIES $9

SWEET POTATO CHIPS aioli (VG)
$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

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 (GF)
$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, VG, 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 (GF)
$23

PICANHA SIRLOIN STEAK
marinated 250g grain-fed, chips, salad, gravy (GF)
$25

ANGUS HEREFORD RUMP
300g, grain-fed, chips, salad, gravy (GF)
$29

TACOS ALL $7

BATTERED FISH
dope sauce, lime aioli, shredded iceberg (GF)

ADOBO GRILLED CHICKEN
slaw, guacamole (GF)

CHIPOTLE BRAISED BEEF
cabbage, chimichurri & crema

$19 SPECIALS

BURGER AND BEER MONDAY

SCHNITTY AND BEER TUESDAY

V - VEGETARIAN VG - VEGAN VG/P - VEGAN POSSIBLE N - CONTAINS NUTS GF - GLUTEN FREE DF - DAIRY FREE
MAKE A BOOKING 02 9252 6522 INFO@REPUBLIC HOTEL.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
cocnut 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
ROSE 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
Hunter Valley, NSW
$9 / $42
NV Millesimato 'Extra Dry' Prosecco
Veneto, Italy
$10 / $50
NV Piper-Heidsieck Brut
Reims, France
$19 / $110
NV Domaine Chandon Brut
Yarra Valley, VIC
$6 / $50
NV Moët & Chandon Brut
Reims, France
$120 / $720

WHITE
Banter Sauvignon Blanc
Marlborough, New Zealand
$10 / $47
Tyrrell's Sémillon
Hunter Valley, NSW
$12 / $49
Tyrrell's 'Moore's Creek' Chardonnay
Hunter Valley, NSW
$9 / $40
Palazzo Grimaldi Pinot Grigio
Delia Venezia, Italy
$12 / $56
Yarra Peaks Chardonnay
Yarra Valley, VIC
$13 / $63

ROSÉ
Bertoulet Rosé
Provence, France
$10 / $47

RED
Gilbert Pinot Noir
Orange, NSW
$13 / $66
Koden Tempranillo
Rioja, Spain
$13 / $55
Colletivo Nero D'Avola
Heathcote, VIC
$12 / $55
Tyrrell's 'Moore's Creek' Shiraz
Hunter Valley, NSW
$9 / $40
Hewitson 'Joey Blend' Shiraz
Barossa Valley, SA
$11 / $54
Skyler Cabernet Sauvignon
Limestone Coast, SA
$10 / $50

A 1.5% SURCHARGE APPLIES ON ALL CARD PAYMENTS