# LUNCH

WINTER/SPRING 2022

Open 7 Days **7.30am – late**
03 9820 0800 / info@republiccafe.com.au

republiccafe.com.au

## FINGER FOODS

**Mac and Cheese Croquettes** with a tangy mayonnaise 12.0

**Sweet Potato Fries** with sriracha aioli 12.0

**Southern Fried Bites** chicken tenders with sriracha aioli dipping sauce 15.9

**Polenta Chips** with pesto and parmesan 12.0

**House Olives** marinated in toasted fennel seeds, garlic, chillic and lemon zest, with toasted Turkish bread 8.5

**Onion Rings** beer battered and seasoned 8.0

**Beer Battered Fries** with sour cream & sweet chilli sauce 9.0

**Shoestring Fries** 8.0

## SMALLS

**Lamb skewers** Moroccan spiced with chimichurri sauce and tzatziki 16.9

**Mussels** bacon, chilli and onion cooked in a spiced sugo sauce with toasted Turkish bread 18.9

**Soft Shell Tacos** Chicken/Fish or grilled Vege 12.9

**Prawn Spring Rolls** with sweet chilli sauce 16.9

**Bruschetta** Cherry tomatoes, pesto, feta, basil, rocket and balsamic glaze 14.9

**Arancini Balls** with whipped feta and honey 14.9

**Satay Chicken** skewers of tenderloins with house satay, cumin rice and an iceberg, pickled vege salad 18.9

**Crispy Szechuan Calamari** (GF) with saffron mayo and caramelised lime entrée 16.9 / main 24.9

**Oysters of the Day** (GF) ½ doz. natural 13.9 / ½ doz. kilpatrik 16.9

**Trio of Dips** house made dips on crusty Turkish bread. Ask your waiter for today's house made flavours 12.9

**Sharing Tasting Platter** cured meats, Persian feta, Turkish bread, house made dip, mustard, arancini and pickles 27.9

## SALADS

**Calamari Salad** Szechuan spiced calamari, Italian lettuce, kale, mint, cashews, shredded coconut, palm hearts, cucumber, angel hair chill and house dressing (GF) 24.9

**California Salad** Mixed lettuce, walnuts, egg, cranberries, slow cooked shredded chicken, bacon, green beans (GF) 24.9

**Roasted Vegetable Salad (veg)** Pumpkin, eggplant, zucchini, capsicum, beetroot, kale, spinach, feta & walnuts (GF) 24.9

**Lamb Salad** Slow cooked lamb with chickpea, broccolini, green beans, kale, spinach, flaked almonds, feta, pomegranate, peas and pumpkin hummus (GF) 26.9

**Republic Caesar** cos, bacon, grana padano, crisp crostini, white anchovies, poached egg, house dressing 19.5
add chicken 4.0 / add smoked salmon 6.0

**Thai Beef Salad** red capsicum, crushed cashews, red onion, sesame seeds, fried shallots, rocket and chilli lime dressing (GF) 25.9

## MORE SUBSTANTIAL

**Lobster Roll** on a milk butter roll with a secret sauce 18.0

**Porterhouse Sandwich** black angus beef, caramelised onion, rocket, tomato, avocado, relish, tasty cheese, seeded mustard and shoestring fries 24.9

**Wagyu Beef Burger** bacon, tomato, pickled onion, swiss cheese, cos, mustard, sriracha aioli on a brioche bun and beer fries 24.9

**Vegie Burger** Lentils, mushroom, chickpeas, garlic aioli, pumpkin puree, spinach, feta, onion & avocado on a brioche bun with shoestring fries (V) 21.9

**Southern Fried Chicken Burger** bacon, slaw, avocado, tomato, onion ring, swiss cheese, sriracha, seeded mustard aioli and beer fries 23.9

**Vegetarian Nannwich** Mixed grilled vegetables, pumpkin hummus, spinach, feta and a falafel on grilled Naan bread (VGO) (V) 17.9

**Republic Club** chicken tenderloin, avocado, cos, bacon, fresh tomato, aioli and seeded mustard and shoestring fries 18.9

**Crispy Chicken Wrap** crumbed chicken, bacon, slaw, avocado, sriracha aioli and semi dried tomato 18.9

## PASTA / RISOTTO

ALL OUR PASTA IS MADE FRESH IN HOUSE

**Pumpkin Gnocchi** house made gnocchi, honey roasted pumpkin, bacon, semi dried tomato, pine nuts, goats cheese, burnt butter & sage sauce 24.9

**Tiger Prawn Risotto** arborio, chorizo, green peas, cherry tomatos, chilli, lemon and mint (GF) 28.9

**Linguini Marinara** In a prawn bisque with tiger prawns, calamari, mussels, flathead, cherry tomatoes (risotto option available) 32.9

**Risotto e Funghi** Assiette of mushroom, truffle butter & cream, crispy kale, pecorino cheese 24.9

**Papperfelle Ragu** Slow cooked lamb shoulder in a rich tomato based sauce with olives & buffalo mozzarella 24.9

**Green Risotto** asparagus, broccolini, green peas, baby spinach, pesto, pine nuts (VGO) 21.9
add chicken 4.0

## MAINS

**Crumbed Chicken** panko and parmesan crumbed, vegetables, mushroom sauce and shoestring fries 27.9

**American BBQ Pork Ribs 400gm** (GF) slow roasted and served with Asian slaw and shoestring fries 29.8

**Black Angus Porter House Steak 300g** served with shoe string fries and choice of sauce: peppercorn / mushroom / red wine jus 29.0

**Dill Battered Fish and Chips** rocket, pear and parmesan salad 24.5

## REPUBLIC PIZZAS

HOUSE MADE THIN CRUST

**Tiger Prawn** chorizo, chilli, onion, capsicum and garlic 22.5

**The Republic** bacon, chorizo, lamb, Italian ham, napoli, roasted fennel seeds and mozzarella 21.5

**BBQ Chicken** chicken breast pine nut, spinach, crisp bacon,caramelised onion, fresh chilli, goats cheese with smokey bbq sauce 21.5

**Vego** spinach, roasted pumpkin, semi dried tomato, red onion, napoli, Persian feta and mozzarella 21.5

**Pepperoni** mozzarella, napoli, salami, chilli 19.5

**Margherita** tomatoes, mozzarella, fresh basil with extra virgin olive oil 18.5

(V) = VEGETARIAN (VGO) = VEGAN OPTION

## SPARKLING WINE / CHAMPAGNE

**Redbank Emily Brut Cuvée** King Valley, VIC — 10 / 38
**Redbank Prosecco** King Valley, VIC — 11 / 46
**Taittinger NV Brut Reserve** Reims, France — 17 / 81

## WHITE WINE

**Corte Giara Pinot Grigio** Veneto, Italy — 10 / 38
**Jim Barry The Atherley Riesling** Clare Valley, SA — 10.5 / 39
**Hāhā Sauvignon Blanc** Marlborough, NZ — 11 / 46
**TarraWarra Estate Chardonnay** Yarra Valley, VIC — 12 / 55
**Wente Chardonnay** California, USA — 12 / 55
**Saint Clair Pinot Gris** Marlborough, NZ — 13 / 58
**Dunes & Greens Split Pick Moscato** SA — 10

## ROSÉ

**Triennes Rosé** Provence, FRANCE — 13 / 58
*Flavours of strawberries with white floral flowers and a herbal note*

## RED WINE

**TarraWarra Estate Pinot Noir** Yarra valley, VIC — 13 / 58
**Two Paddocks 'Picnic' Pinot Noir** Central Otago, NZ — 15 / 68
**Vasse Felix Cabernet Merlot** Margaret River, WA — 12 / 55
**Bleasdale Mulberry Tree Cabernet Sauvignon (375ml)** Langhorne Creek, SA — 14 / 38
**Valdemoreda Tempranillo** Rioja, Spain — 12 / 55
**Earthworks Barossa Shiraz** Barossa, SA — 10 / 45
**Wirra Wirra 'Catapult' Shiraz** McLaren vale, SA — 14 / 63

## DESSERT WINE

**Vasse Felix Cane Cut Semillon (375ml)** Margaret River, WA — 14 /41

## COCKTAILS

*Classic cocktails upon request.*

**Republic Sour** Buffalo trace, fresh lemon, aqua faba with spiced cinnamon and maple syrup — 18
**White Lady** Bombay dry gin, Cointreau, lemon juice, simple syrup — 18
**Purple Rain** Rosemary infused gin, muddled blue berries, fresh lime, cranberry juice and blueberry liqueur — 18
**Aviation** Bombay saphire gin, fresh lemon and cherry liqueur — 18
**Salted Caramel Old Fashioned** Scotch whisky, bourbon, salted caramel and angostura bitters — 20
**Spiced Espresso Martini** baileys, coffee liqueur, Sailor Jerry spiced rum and espresso — 18
**Blue Monday** gin, cointreau, blue curacao, lemon juice, tonic — 18
**Dragonfruit Daiquiri** white rum, lime juice, dragonfruit syrup — 18

## BEER

**Lick Pier Ginger Beer** NZ - 4% — 10
**Brooklyn Lager** America - 5.2% (350ml) — 10
**Salt Brewing Co Pale Lager** Vic - 4.5% — 10
**Asahi Soukai Mid Strength** Japan - 3.5% — 9
**James Boag's Premium Lager** Tasmania - 5% — 9
**Peroni Nastro Azzurro** Italy - 5% — 9
**Corona** Mexico - 4.8% — 9
**Lord Nelson Dark Ale Tas** — 11
**Asahi Super Dry Lager** Japan - 5% — 10
**Hop Hog Pale ale WA** — 10

## CIDER / HARD SELTZER

**The Hills Cider Co Apple Cider** Adelaide Hills - 5.4% (330ml) — 9
**White Claw Low Cal Seltzer Natural Lime** 4.5% — 9
**White Claw Low Cal Seltzer Mango** 4.5% — 9

## HOT BEVERAGES

### COFFEE BY ST REMIO

**regular 4.5 / large 5.0 / soy +0.5 / almond milk +0.5 / oat milk +0.5**
**lactose free +0.5 / extra espresso shot +0.5**

Enjoy a 100% Arabica blend with St Grace. Perfect for a straight-up smooth espresso with notes of caramel, fruit and dried nuts. For all milk based coffee's, enjoy an Arabica/Robusta blend with the bold tasting St Anne-Marie featuring notes of dark chocolate. We are proud to serve St Remio, an ethical and sustainably sourced coffee that gives back and empowers female-coffee farmers at origin. It's your coffee, full circle.

### SPECIALITY COFFEE

**Specialty Espresso** vienna, mocha, affogato — 5.0
**Matcha Latte** organic pure stone ground green tea infused with steamed soy and a side of honey — 5.5
**Golden Latte** turmeric, cinnamon, cardamom and ginger with added black pepper — 5.5
**Spiced Chai Latte** — 4.5
**Fresh Chai Tea** nine spice — 6.5
**Hot Chocolate** — 5.0
**Tea Drop - Infused Teas** — 4.0
English breakfast, French earl grey, peppermint, spring green, camomile, honeydew green, lemongrass and ginger

## COLD BEVERAGES

**Fresh Juice** orange, apple, cranberry, mango and pineapple — 4.9
**COLD PRESSED JUICE** — 9.5
**Lean & Green** kale, cloudy apple, celery, cucumber and pineapple
**Jack Rose** apple, lemon, strawberry and mint 9.5
**Ginger Ninja** carrot, cloudy Apple, ginger and turmeric
**BOTTLED SOFT DRINK** coke, coke no sugar, diet coke, sprite — 4.9
**VESTAL SPARKLING WATER** (700ml) — 7.0
for 2 or more guests unlimited sparkling water (per person) — 5.0
**ANTIPODES** (500ml) — 5.0
**ORGANIC COCONUT WATER** (500ml) — 4.9
**MILKSHAKE** chocolate, strawberry, vanilla, caramel, coffee and banana — 6
**THICKSHAKE** chocolate, strawberry, vanilla, caramel, coffee and banana — 7.9

## ICED BEVERAGES

**Chocolate, Coffee, Chai, Mocha**
(all served with ice cream, milk and whipped cream) — 7.9

## SMOOTHIES

**Berry Bang** — 9.0
mixed berries, yoghurt, honey, milk and ice
**Banana Blitz** — 9.0
banana, cinnamon, honey, yoghurt, milk and ice
**Mango Mania** — 9.0
mangoes, yoghurt, milk and ice
**Protein Punch** — 9.5
mixed berries, banana, yoghurt, whey protein, milk, honey
**Republic Twist** — 9.5
mixed berries, banana, mango, yoghurt, fresh mint and honey

**soy +1.0 / almond milk +1.0/ coconut milk +1.0/ protein shot +2.0/ oat milk +.50**