## to Start

WARM FOCACCIA BOARD w. sun-dried tomato tapenade, straciatella, compound butter, house marinated olives, guindilla pepper (V)
kabana
pastrami +8
grilled chorizo
+8
Italian white anchovies

## TO SHARE

CHILLI \& GARLIC EDAMAME w. crushed chilli \& garlic, sea salt (VG) ..... 10
ASSORTED TEMPURA VEGETABLES w. matcha salt, tsuyu sauce (VG) ..... 19
CHORIZO \& PARMESAN CRUSTED CORN w. smokey chipotle yoghurt, herb oil (GF, VO) ..... 15
TEBASAKI CHICKEN WINGS (6) w. Japanese sweet glaze, chilli, scallions, aioli (GF) ..... 18
CRISPY PORK BELLY BAO BUNS (3) w. hoisin sauce, pickled Asian slaw, coriander, peanuts, lime ..... 24
LAREE PLATES
CAULIFLOWER w. romesco, hazelnuts, goats's cheese, chilli, root vegetables crisps (GF, V, VGO) ..... 26
CHICKEN CONFIT w. kipfler potato, broccolini, scorched tomatoes, creamy leek \& mushroom sauce, crispy sage (GF) ..... 34
TWICE COOKED OTWAY PORK BELLY w. cauliflower, apple, radish \& fennel salad, crispy kale, jus (GF) ..... 35
TEMPURA FISH \& CHIPS w. salad leaves, chips, tartare, lemon ..... 29
SMOKEY BBQ PORK RIBS w. sticky bourbon glaze, mac \& cheese, toasted breadcrumbs, charred corn cob (GFO) ..... 48
6 HOUR SLOW COOKED LAMB SHOULDER w. cannellini beans ragout, chimichurri, kipfler potato (GF) ..... 38
THE MIGHTY REPUBLIC PARMA w. smoked ham, pasatta, mozzarella, salad leaves, chips ..... 29
ANGUS BEEF BURGER w. signature sauce, tomato, lettuce, red onion, house pickles, bacon, melting cheese, chips (GFO) ..... 29
T-BONE 300g pasture fed, VIC w. chips, salad leaves (GFO)
Sauce of choice: Béarnaise, chimichurri, creamy peppercorn, black garlic \& thyme butter ..... 45
TERIYAKI BOWL w. Japanese rice, vegetables, sesame seeds, scallions (GF, VG) ..... 21
chicken ..... +7
tofu puffs ..... +5

## SIDES

ROASTED CAULIFLOWER w. tahini, curry leaves, harissa oil (GF, VG)12

MAC \& CHEESE w. toasted panko, southern spices (V)
CHIPS w. garlic aioli 10
LEAFY SALAD w. radish, cherry tomato, cucumber, oil vinaigrette (GF, VG)10

## DESSERT

CHEESE PLATE
Twist Distilling Gin fig \& orange marmalade, lavosh, quince paste, salted caramel walnuts, pickles, local cheese

## KIDS

CHEESEBURGER w. chips, ketchup ..... 15
SPAGHETTI w. rich bolognese, parmesan ..... 15
FISH + CHIPS w. ketchup ..... 15
GRILLED CHICKEN SALAD w. lettuce, tomato, cucumber ..... 15
CHICKEN NUGGETS w. chips, ketchup ..... 15

UNDER $12 Y O$ - ADD SOFT DRINK OR JUICE \& DESSERT FOR \$4

# WEEKDAY LUNCH SPECIAL <br> AVAILABLE MONDAY - FRIDAY, 12PM - 3PM 

CHEESE BURGER w. melting cheese, signature sauce, angus patty, pickles, chips CLASSIC PARMA w. smoked ham, pasatta, mozzarella, young leaves salad or chips TERIYAKI BOWL w. Japanese rice, vegetables, sesame seeds, scallions (GF, VG) add chicken +7

FOCACCIA w. straciatella, ham, pistachio, tomato, rocket, balsamic reduction, crisps

## TAKE AWAY?

SPEAK TO OUR TEAM ABOUT T/A AND PRE-ORDER OPTIONS

## MONDAY FROM 5PM <br> STEAK NIGHT \$35

300g pasture fed T-bone w. fries and your choice of sauce, paired with your choice of house wine or pot of Beer Republic beer

TUESDAY
FROM 5PM

## PORK + PINOT \$29

Our feature pork dish of the week paired with a glass of local Victorian pinot noir

