

## SNACKS

### MARINATED OLIVES

08<sup>00</sup>

### SLICED PROSCIUTTO (50G)

07<sup>00</sup>

### ROSEMARY & GARLIC FLAT BREAD

👉 SEA SALT & OLIVE OIL

09<sup>00</sup>

### HALOUMI

👉 CITRUS OIL, GREEN LEAF & PICKLED WALNUT SALAD

09<sup>50</sup>

### ARANCINI BALLS (3)

👉 CHORIZO & PARMESAN

06<sup>00</sup>

### BEEF CARPACCIO

👉 SOFT POACHED EGG, MILD CHILLI & CRISPY POTATO

12<sup>00</sup>

### PICKLED BABY RADISH

ADELAIDE HILLS GOATS CURD, DRIED OLIVE & CIABATTA

10<sup>00</sup>

### KINGFISH SASHIMI

MARINATED IN CITRUS OIL, CUCUMBER & AVOCADO

14<sup>00</sup>

### CHARGRILLED SA GULF PRAWNS

👉 SESAME AIOLI & FISH CRACKERS

14<sup>00</sup>

### DUCK & PISTACHIO TERRINE

👉 FIG & FENNEL TOAST

13<sup>00</sup>

### PUBLIC TASTING PLATE *SML \$25 / LGE \$35*

## BURGERS

**WAGYU** 👉 CARAMELISED ONION, LETTUCE, TOMATO, SWISS CHEESE, LIME AIOLI SERVED WITH HAND CUT CHIPS & FRIED PICKLES

19<sup>00</sup>

**FRIED CHICKEN** 👉 CARAMELISED ONION, LETTUCE, TOMATO, SWISS CHEESE, CHILLI AIOLI SERVED WITH HAND CUT CHIPS & FRIED PICKLES

19<sup>00</sup>

## PASTA

**PAPPARDELLE** 👉 WILD MUSHROOMS, SPECK, PARMESAN CURD AND CRISPY ONION

19<sup>00</sup>

**RISOTTO** 👉 PEAS, PANCETTA, TALEGGIO AND A SOFT POACHED EGG

22<sup>00</sup>

**LINGUINI** 👉 SA GULF PRAWNS, GREEN PEAS, MINT, CHILLI AND FRESH RICOTTA

24<sup>00</sup>

**HANDMADE GNOCCHI** 👉 ROASTED ZUCCHINI AND ALMONDS WITH ZUCCHINI FLOWERS FILLED WITH SUN DRIED TOMATO & RICOTTA

22<sup>00</sup>

**TAGLIATELLE** 👉 BEEF RAGU AND BABY ONIONS

24<sup>00</sup>

## MAINS

### BEEF

350G RIB EYE WITH ROASTED CHERRY TOMATO, ONION, SPINACH PUREE AND HAND CUT CHIPS

34<sup>00</sup>

### CHICKEN

CHARGRILLED CHICKEN BREAST WITH SMOKED AND ROASTED CARROT WITH FETA AND BLACK OLIVES

26<sup>00</sup>

### FISH

STEAMED SNAPPER WITH MUSSELS, BRAISED LETTUCE, GREEN BEANS AND SOFT HERBS

29<sup>00</sup>

### LAMB

SLOW COOKED LAMB RUMP WITH CHICKPEAS, HUMMUS AND LABNEH

28<sup>00</sup>

### PORK

HOMEMADE PORK SHOULDER PIE WITH LARD PASTRY SERVED WITH MAC 'N' CHEESE

26<sup>00</sup>

# KITCHEN

## SIDES

### TRIPLE COOKED CHIPS

👉 AIOLI

07<sup>50</sup>

### MIXED LEAF SALAD

👉 WALNUTS & SHAVED PARMESAN

08<sup>00</sup>

### CALABRIAN WORKERS LUNCH

STEW OF EGGPLANT, PEPPERS & POTATO

08<sup>00</sup>

### MAC 'N' CHEESE

07<sup>00</sup>

CAFFÈ/  
MON-FRI 7AM-5PM  
BAR/DINNER/  
FRI 5PM-LATE  
FUNCTIONS/

P (08) 8231 8151

W PUBLICGBD.COM.AU

# PUBLIC