

# SNACK

## MARINATED OLIVES

08 00

## ROSEMARY & ROASTED GARLIC FLATBREAD

09 00

## CHARGRILLED CIABATTA TRIO

GRILLED CIABATTA BREAD

🍷 WHITE ANCHOVY SALSA, PULLED PORK & ROASTED MUSHROOMS

14 50

## FRIED HALOUMI

🍷 SEMI-DRIED TOMATOES, ROCKET & BALSAMIC

10 50

## ARANCINI BALLS (3)

🍷 ROAST PUMPKIN, SAGE, PINENUTS, PARMESAN 🍷 SALSA VERDE

07 50

## CRISPY FRIED SCHOOL PRAWNS

🍷 WASABI MAYO & CHARRED LIME

15 00

## HOUSE CURED ATLANTIC SALMON

🍷 CAPSICUM COMPOTE, SOUR CREAM, DILL MUSTARD DRESSING & LAVOSH CRACKERS

17 50

## KING PRAWN KATAIFI

🍷 SA GULF PRAWNS WRAPPED IN KATAIFI PASTRY WITH LIME SALT

16 50

## BRAISED PULLED PORK CROQUETTES (3)

🍷 PRESERVED LEMON & CAPER SABYON

14 50

## DUCK & CHORIZO PANCAKES

🍷 SHAVED CUCUMBER, SPRING ONION & SALSA PICANTE

18 00

## CHARGRILLED QUAIL BREASTS

🍷 CONFIT LEG CROQUETTES, SHALLOT & CORIANDER PICKLETTE, PONZU DRESSING

19 00

## SMOKED CHICKEN SALAD

🍷 QUINOA, SHAVED ZUCCHINI, ASPARAGUS, GOATS CHEESE & TARRAGON DRESSING

19 50

**PUBLIC TASTING PLATE** SML \$25 / LGE \$40

# KITCHEN

## PASTA

x ALL PASTAS ARE HAND MADE IN HOUSE x

### HANDMADE GNOCCHI

🍷 BROAD BEANS, CORN, SEMI-DRIED TOMATO, SAGE, PAPRIKA, LIME BUTTER & MANCHEGO

22 00

### HANDMADE RIGANETTE

🍷 SMOKED CHICKEN, PUMPKIN, BASIL, CONFIT GARLIC, CHARRED RADICCHIO, CRÈME FRAÎCHE & PARMESAN

25 00

### CRAB RAVIOLI CARTOCCIO

🍷 HANDMADE RAVIOLI WITH SA BLUE SWIMMER CRAB, GRILLED LANGOUSTINE, TOMATO, BASIL, GARLIC & CHILLI, STEAMED IN A BAG

32 00

### HAND RIPPED PASTA

🍷 CIDER BRAISED RABBIT & PANCETTA RAGU, QUEEN GREEN OLIVES, TOASTED ALMONDS & PARMESAN

27 00

### RISOTTO

🍷 WILD MUSHROOMS, PEAS, BRAISED FENNEL, TARRAGON & GOATS CURD FONDANT

22 00

## MAINS

### SUQUET

TRADITIONAL CATALAN SEAFOOD STEW 🍷 SAFFRON, SHELLFISH, GARLIC PICADA & PARSLEY OIL

32 00

### CLARE VALLEY CHICKEN BREAST

CHARGRILLED 🍷 BRAISED SPROUTS, PEARL BARLEY, SMOKED LEEKS, JAMON CRISPS & ROMESCO

28 00

### CRISPY SKINNED BARRAMUNDI

🍷 BABY GOLDEN BEETROOT, CELERIC PUREE, PRESERVED LEMON & CAPER SABAYON

30 00

### PORK PIPE PIE

🍷 BRAISED PULLED PORK, SHITAKE MUSHROOM & WHITE CABBAGE

26 00

### ROASTED DUCK BREAST

🍷 CASOULETTE OF CONFIT DUCK LEG, CHORIZO, CANNELLINI BEANS, TOMATO & GREMOLATA CRUST

32 00

### GRASS-FED VEAL RIB EYE

CHARGRILLED 🍷 MUSHROOM, ZUCCHINI & LENTIL RAGU, FONDANT POTATOES, ALMOND EMULSION

36 00

# BURGERS

## WAGYU

🍷 CARAMELISED ONION, LETTUCE, TOMATO, SWISS CHEESE, LIME AIOLI SERVED WITH CRISPY BABY POTATOES

19 00

## CRISPY SPICED CHICKEN

🍷 COS LETTUCE, TOMATO, CUCUMBER & CHICKPEA YOGHURT, SERVED WITH CRISPY BABY POTATOES

19 00

# CHARCUTERIE

## PROSCIUTTO DI PARMA

## CALABRIAN FENNEL SEED CACCIATORA

## MILD CHILLI SOPRESSA

## SERRANO IBERICO JAMON GRAN RESERVE

## KITCHEN CHARCUTERIE SELECTION

# SIDES

## CRISPY BABY POTATOES

🍷 PAPRIKA, LEMON, PEPPER & SOUR CREAM

07 50

## BABY COS SALAD

🍷 BABY COS, TOASTED ALMONDS, CRISPY JAMON & BLUE VEIN CHEESE DRESSING

08 50

## SOFT POLENTA

🍷 GRILLED ASPARAGUS, CHIVES & SHAVED PARMESAN

09 50

## CORN COB

CHARGRILLED 🍷 SPICED YOGHURT & RICOTTA SALATA

07 50

07 00

08 00

07 00

14 00

26 00

# PUBLIC

# DESSERTS

## BANANA RUMBA

🍷 WALNUTS, APRICOTS & PARFAIT

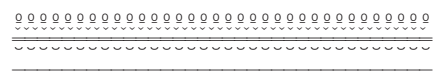
14 00

# CHEESE

## PUBLIC CHEESE PLATE

🍷 ASSORTED CHEESE, DRIED FRUIT, NUTS & LAVOSH

25 00



# PUBLIC

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

P (08) 8231 8151

W PUBLICCBD.COM.AU

## BREAKFAST FOOD

### EGGS ON TOAST

TWO KANGAROO ISLAND FREE RANGE EGGS (FRIED, SCRAMBLED OR POACHED) ON CHARGRILLED HOUSE MADE BREAD

09 00

#### ADD SIDES

HAMLETS WILLUNGA BACON \$5.5  
HOUSE CURED SALMON \$7.5  
GRILLED HALOUMI \$5.5  
1 SLICE OF TOASTED SOURDOUGH \$2.5  
ROASTED KING BROWN MUSHROOMS 'AL AJILLO' \$4.5  
SMASHED AVOCADO WITH CHIVES AND LEMON \$5  
SAUTÉED SPINACH \$3.5  
BALSAMIC ROASTED TOMATOES WITH BASIL \$3.5  
CHARGRILLED CHORIZO \$5.5  
HOLLANDAISE SAUCE \$2.00

### EGGS BENEDICT

TWO POACHED EGGS, HOUSE MADE MUFFIN, BLACK FOREST LEG HAM AND HOLLANDAISE

14 50

### SPICY TOMATO EGGS

POACHED EGGS IN SPICY TOMATO SAUCE WITH CHORIZO, SMOKED PAPRIKA AND HALOUMI

17 50

### BEETROOT EGGS

POACHED EGGS WITH BEETROOT RELISH, BABY SPINACH ON CHARGRILLED HOUSE MADE BREAD

14 50

### PUFF PASTRY TARTLET

SMOKED ONION, KI SOFT POACHED EGG, ASPARAGUS AND SHAVED PARMESAN

16 50

### BRIOCHE BURGER

KI FRIED EGG, HAMLETS BACON, GRUYERE, ROCKET AND TOMATO CHUTNEY

15 50

### BLUE SWIMMER CRAB OMELETTE

SORREL LEAVES, TOMATO SALSA AND LIME MAYONNAISE

22 00

### RICOTTA PANCAKES

HOUSE MADE HOTCAKES WITH CARAMELISED APPLE AND CINNAMON BUTTER

15 50

### FIG & WALNUT BREAD

INDIVIDUAL MINI FIG AND WALNUT BREAD WITH MARSCAPONE AND FIG VINCOTTO

08 00

### FRUIT BREAD

HOUSE MADE FRUIT BREAD WITH RICOTTA AND ORGANIC HONEY

07 00

### PORRIDGE

SUPER FOOD PORRIDGE QUINOA, CHIA SEEDS, OATS, SUNFLOWERS, CRACKED WHEAT AND CRANBERRY

10 50

### TOASTED GRANOLA

ORGANIC HONEY AND VANILLA MARSCAPONE

09 00

### SEASONAL FRUIT SALAD

VANILLA BEAN YOGHURT

09 50

### BAKED GOODS

Please refer to our display fridges for a selection of freshly baked pastries from public's own pastry chef.