

## SNACKS

- Shoestring Fries** gluten free 9
- Beer Battered Chips** 10
- Baguette** 8  
garlic, parmesan & butter
- Oysters** gluten free 4 each  
smokey kilpatrick & pancetta or 3 each  
natural
- Spiced Calamari** gluten free 16  
pickled carrot & rocket
- Southern Style Wings** 17  
with chipotle or garlic aioli
- Hot Wings** 17
- Pork Belly** gluten free 18  
tomato salsa & balsamic reduction
- Trio of Goats Cheese Tarts** 16  
caponata, spanish onion & rocket
- Kingfish Ceviche** gluten free 16  
chilli summer salsa & lime juice
- Public Platter** gluten free on request 25  
cured meats, grilled vegetables,  
cheese, olives, hommus & bread

## SALADS

- Braised Lamb Shoulder** gluten free 25  
rocket, tabouli, roast capsicum,  
pistachio praline & mint yoghurt
- Grilled Chicken** gluten free 25  
pumpkin, spinach, toasted almonds, feta,  
crispy pancetta, sun-dried tomatoes & pesto aioli
- Warm Vegetable** gluten free 22  
mixed vegetables, spiced quinoa, almonds, rocket  
w sweet apple vinaigrette

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# CLASSICS

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**Public Burger** gluten free extra \$2 **22**  
beef, lettuce, tomato, cheese,  
special sauce & fries

**Chicken Burger** gluten free extra \$2 **22**  
grilled chicken breast, tomato, lettuce, swiss  
cheese, bacon jam mayonnaise & fries

**Fish & Chips** **22**  
beer battered fish w chips, salad  
& sauce gribiche

**S** **Chicken Schnitzel** **24**  
fries, salad w your choice of sauce

**S** **Chicken Parmigiana** **25**  
fries & salad

**Salmon** gluten free **32**  
caponata, artichoke purée & almonds

**Lamb Cutlets** **30**  
creamy mash & greens

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**Nasi Goreng** gluten free on request **28**  
fried rice, chicken, bacon, prawns,  
peanuts, chilli & fried egg

**Gnocchi** **26**  
tomato sugo, mushroom, zucchini, olives,  
buffalo mozzarella, basil & parmesan

**Pappardelle** **25**  
lamb ragu, peas, zucchini & parmesan

**Paella** gluten free on request **28**  
mussels, squid, prawns, chorizo,  
tomato, garlic, chilli & saffron

**Linguine** **26**  
garlic, chicken, cherry tomato,  
chilli, spinach & ricotta

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# BEERS

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**Bottle** from 7

**Tap** from 8

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# WHITES

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| <b>Nick O'leary Riesling</b><br>-- Canberra District, ACT 2017 --  | 11 / 53 |
| <b>Mr Mick Riesling</b><br>Clare Valley, SA 2017                   | 9 / 43  |
| <b>Nick Spencer Gruner</b><br>-- Canberra District, ACT 2017 --    | 12 / 58 |
| <b>Afrion Pinot Grigio</b><br>Yarra Valley, VIC 2017               | 12 / 58 |
| <b>Mada Pinot Gris</b><br>-- Canberra District, ACT 2017 --        | 11 / 53 |
| <b>Slow Sauvignon Blanc</b><br>Adelaide Hills, SA 2016             | 8 / 40  |
| <b>Framingham Sauvignon Blanc</b><br>Marlborough, NZ 2016          | 11 / 53 |
| <b>Swinging Bridge 'Mrs Payton' Chardonnay</b><br>Orange, NSW 2016 | 11 / 53 |
| <b>Giant Steps Chardonnay</b><br>Yarra Valley, VIC 2017            | 13 / 63 |

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# SPARKLING & ROSÉ

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|---|---------|
| <b>Amanti Prosecco Extra Dry DOC</b><br>Veneto, Italy NV        | 8 / 40  |
| <b>Patrizi Moscato d'Asti</b><br>Piedmont, Italy 2016           | 11 / 53 |
| <b>Chandon Brut</b><br>Yarra Valley, VIC NV                     | 12 / 60 |
| <b>Dominique Portet Brut Rosé</b><br>Yarra Valley, VIC NV       | 70      |
| <b>Ashton Hills "Salmon Brut"</b><br>Piccadilly Valley, SA 2011 | 100     |
| <b>Verve Clicquot</b><br>Reims, France NV                       | 120     |
| <b>Ruinart Blanc de Blanc</b><br>Reims, France NV               | 180     |
| <b>Bondar Rosé</b><br>McClarevale, WA 2017                      | 10 / 48 |
| <b>Coup De Genie Rosé</b><br>Provence, France 2016              | 12 / 58 |

## TAKEAWAY **PIZZA** AVAILABLE

\*GLUTEN FREE BASES AVAILABLE ON REQUEST

- **Chicken, fresh capsicum, spanish onion, chipotle mayo** 24
- **Baby spinach, pumpkin, cherry tomatoes, caramelised onion, ricotta, sweet balsamic** 22
- **Mushroom, ham, olives, white anchovies** 24
- **Buffalo, mozzarella, basil, sea salt, olive oil** 22
- **Rocket, prosciutto, parmesan, sea salt, truffle oil** 24
- **Hot salami, feta, chilli** 24
- **Ham & pineapple** 22
- **Prawns, chorizo, cherry tomatoes, spanish onion** 24

## GRILL

All served with 2 sides & sauce

- 250g Eye Fillet** gluten free 38
- 350g Porterhouse** gluten free 35
- 450g Rib Eye** gluten free 40

## SIDES

- |                   |          |   |          |
|-------------------|----------|---|----------|
| <b>Sides</b>      | <b>6</b> | <b>Sauce</b> <small>gluten free</small> | <b>3</b> |
| salad             |          | gravy                                   |          |
| coleslaw          |          | pepper                                  |          |
| warm potato salad |          | dianne                                  |          |
| hand cut potatoes |          | mushroom                                |          |

## DESSERTS

- **Apple fritters** 12  
cinnamon sugar with anglaise & vanilla bean gelato
- **Lemon tart** 12  
lemon curd & meringue

• Available all day

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## REDS

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|---|---------|
| <b>Mt MacCleod Pinot Noir</b><br>Gippsland, VIC 2017                  | 11 / 53 |
| <b>Craggy Range Pinot Noir</b><br>Martinborough, NZ 2015              | 15 / 73 |
| <b>La Prova Sangiovese</b><br>Adelaide Hills, SA 2016                 | 10 / 48 |
| <b>Frederick Stevenson Dry Blend</b><br>Barossa Valley, SA 2017       | 13 / 63 |
| <b>Mada Syrah</b><br>-- Canberra District, ACT 2017 --                | 12 / 58 |
| <b>Slow Shiraz</b><br>Adelaide Hills, SA 2016                         | 8 / 40  |
| <b>Clonakilla O’Riada Shiraz</b><br>-- Canberra District, ACT 2016 -- | 15 / 73 |
| <b>La Florencia Malbec</b><br>Mendoza, Argentina 2016                 | 11 / 53 |
| <b>Golden Child Cabernet Sauvignon</b><br>Adelaide Hills, SA 2017     | 12 / 58 |

CELLAR LIST AVAILABLE UPON REQUEST

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## COCKTAILS

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|---|--|
| <b>Gin &amp; Juice</b> 18<br>tanqueray, elderflower,<br>mint, cucumber, apple,<br>pineapple | <b>Martini</b> 18<br>tanqueray or ciroc,<br>twist or olive                           |
| <b>Mango Magic</b> 18<br>coconut tequila, mango<br>nectar, coconut milk, lime               | <b>Espresso Martini</b> 18<br>ciroc, kahlua, espresso<br>underground caramel   add 2 |
| <b>Apple Sour</b> 18<br>zubrowka, pomme verte,<br>lemon                                     | <b>Margarita</b> 18<br>don julio, cointreau,<br>lime                                 |
| <b>Aperol Spritz</b> 14<br>aperol, prosecco, soda   | <b>Cosmo</b> 18<br>ciroc, cointreau,<br>cranberry, lime                              |
| <b>Public Spritz</b> 15<br>prosecco, rosé, litchi,<br>fraise des bois                       | <b>Whisky Sour</b> 18<br>johnnie walker green,<br>lemon, whites                      |
| <b>Chandon S</b> 12<br>chandon sparkling,<br>orange bitters                                 | <b>Negroni</b> 18<br>tanqueray, campari,<br>maidenii                                 |