

ANTIPASTI

Focaccia 🌿	16
Freshly Baked Every Day, Peppercorn & Herb Oil, 8-Year Aged Balsamic	
Publico Mixed Greens Salad 🌿	18
Mixed Organic Greens, Goat's Cheese Spread, Sliced Avocado, Cucumber, Cherry Tomatoes, Roasted Red Peppers, Radish, Orange Segments, White Balsamic & Tarragon Vinaigrette	
Classic Caesar Salad 🌿🥚🐔	19
Baby Gem Lettuce, Double Smoked Bacon, Croutons, Parmigiano, Anchovy Caesar Dressing	
Caprese Salad 🌿🥑	21
Sicilian Cuore Di Bue & Datterino Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto, Aged Balsamic Caviar	
Enhance Your Salad:	
Chicken Breast	12
Seared Black Cod	18
Tartare Di Gambero Rosso 🌿🦐	32
Marinated Sicilian Red Prawns, Avocado Mousse, Whipped Burrata Pesto, Pickled Shallots	
Eggplant Parmigiana 🌿🍆	18
Layered & Fried Eggplant, House Made Tomato Sauce, Mozzarella, Parmigiano, Basil	
Fried Calamari 🌿🦑	24
Local Squid, Citrus & Caper Aioli	
Octopus 🐙🌿	34
Sous Vide & Charred Octopus, Spicy Salami, Warm Fingerling Potato & Sundried Tomato Salad, Grainy Dijon Emulsion, Balsamic Glaze	
Truffle Fries 🍄🌿	18
Truffle Aioli Dip, Parmigiano	
Meatballs Al Forno 🍖🌿	23
Grass-Fed Beef Meatballs, San Marzano Tomato Sugo, Parmigiano	
Tagliere 🍖🌿🥚	44
Chef's Choice of 4 Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash	

HAND MADE PASTA

Gluten-free pasta available on request.

Penne Pomodoro 🍅🌿	28
San Marzano, Cherry Tomatoes, Stracciatella, Basil Oil	
Spaghetti Carbonara 🍷🐔🥚	28
Guanciale, Pecorino, Egg Yolk, Black Pepper	
Gnocchi 🌿🥑	28
Herb Pesto, Pinenut Crumble, Parmigiano	
Rigatoni Cacio E Pepe 🍷🌿	36
Pecorino, Fresh Shaved Black Truffle, Black Pepper	
Linguine Vongole 🍷🦑	32
Manila Clams, Cherry Tomatoes, White Wine, Garlic, Chilli	
Seafood Calamarata 🌿🦑	42
Sous Vide Lobster Tail, Prawns, Mussels, Baby Squid, Cherry Tomatoes, Extra Virgin Olive Oil, Soft Herbs	
Crab Ravioli 🍷🦀🥑	38
House-made, King Crab & Mascarpone Filling, Saffron & Sage Butter, Parmesan Crumb	
Orecchiette Pork Ragu 🍷🐔🥚	32
Chorizo, Nduja, Mascarpone, Pecorino	
Handcut Pappardelle Beef Ragu 🍷🌿	36
Slow Cooked Beef Ragu, San Marzano, Parmigiano	
Beef Lasagna 🍷🌿	38
Beef Ragu Alla Bolognese, Bechamel, Mozzarella, Aged Parmigiano	
Truffle & Mushroom Risotto 🍄🌿	42
Fresh Italian Black Truffles, Porcini, Chanterelles, Parmigiano	

WOODFIRED PIZZA

Hand-stretched, 48-hour fermented pizza dough

ROSSA		BIANCA	
San Marzano tomato base		White base	
Margherita 🍅🌿	28	Quattro Formaggi 🍷🌿	28
Buffalo Mozzarella, Basil, Extra Virgin Olive Oil		Provolone, Gorgonzola, Fior Di Latte, Taleggio	
Vegana 🌿	28	Tartufata 🍄🌿	36
Grilled Zucchini, Red Peppers, Asparagus, Red Onions		Smoked Scarmoza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle	
Burrata 🍷🌿	36	Guanciale 🍷🐔🥚	32
Burrata, Cherry Tomatoes, Arugula, Olive Oil		Pumpkin Cream, Goat's Cheese, Friarielli, Pumpkin Seeds	
Prosciutto 🍷🐔🥚	34	Nduja 🍷🐔🥚	34
Prosciutto Di Parma, Mozzarella, Arugula, Shaved Parmigiano		Roasted Ground Pork, Fior Di Latte, Olives, Red Onions, Basil Pesto, Peppers	
Diavola 🍷🐔🥚	30		
Fior Di Latte, Spicy Soppresata			
Capricciosa 🍷🌿🥚	32		
Fior Di Latte, Prosciutto Cotto, Artichokes, Black Olives, Mushrooms			
Carne 🍷🐔🥚	36		
Fior Di Latte, Bacon, Salami, Guanciale, Pork Sausage			

BURRATA BAR

Burrata Bruschetta 🍷🌿	22
Burrata Pugliese, Marinated Heirloom Tomatoes, Bruschetta, Fresh Basil, 8-Year Aged Balsamic Glaze	
Smoked Burrata & Aged Parma Ham 🍷🌿🥚	26
Smoked Burrata, Nduja Sausage, Aged Parma Ham, Tomato Jam, Focaccia	
300g Burrata To Share 🍷🌿	49
Heirloom Tomatoes, Olives, Red Peppers, Basil	

SECONDI

Chicken Parmigiana 🍷🌿	38	Bistecca Enhancements	
Breaded Chicken Breast, San Marzano, Mozzarella, Scallion Mashed Potatoes		Saffron Infused Polenta	14
Lamb Shank Osso Buco	42	Scallion Mashed Potatoes	16
24-hour Braised Lamb, Saffron Polenta, Orange Gremolata, Roasted Root Vegetables		Oven Roasted Potatoes	14
Black Cod 🍷🌿🥚	42	Pan Seared Broccolini	13
Pan Seared, Warm Sundried Tomato & Prosciutto Couscous Salad, Charred Asparagus, Citrus Butter		Grilled Citrus Asparagus	18
Slow-Roasted Beef Short Ribs	44	Fries	13
Roasted Baby Potatoes, Broccolini, Red Wine Jus		Truffle Fries	18
Bistecca From The Jospier			
<i>Served With Red Wine & Porcini Reduction</i>			
250g Angus Beef Striploin	68		
400g Angus Beef Ribeye	95		
1.2kg Bone-In Bistecca Alla Fiorentina	138		

DOLCE

Publico Tiramisu 🍷🌿🥚	18
Espresso, Coffee Liqueur, Mascarpone, Savoirdi Biscuits	
Cannoli 🍷🌿	16
Sheep's Milk Ricotta, Pistachio Nougatine	
Balsamic Caramel Pannacotta 🍷🌿🥚	18
8-Year Aged Balsamic, Vanilla Biscotti, Strawberry Fluid Gel	
Flourless Chocolate Cake 🍷🌿	16
72% Dark Chocolate, Raspberry Gel, Vanilla Gelato	
Olive Oil Citrus Cake 🍷🌿🥚	16
Whipped Mascarpone Cream, Prosecco Macerated Strawberries, Frangelico Salted Caramel	
Gelato 🍷	16
2 Scoops of Fresh Gelato. Choice of Vanilla, Rocher Chocolate, Pistachio or Lemon Sorbet	
Formaggio 🍷🌿	42
Chef's Selection, 3 types of Italian Imported Cheeses, Mixed Nuts, Selection of Condiments, Flax Cracker	

FREE-FLOW RITUALS

Saturday, Sunday & Public Holidays
12.30pm - 3.30pm

A selection of Prosecco, Rosé, Red Wine, White Wine and Beer 85

ADD-ONS

+ Veuve Clicquot Yellow Label Brut Champagne 35

BEERS

TAP

Peroni Nastro Azzurro, Pale Lager 18
450ml, 5.1%, Italy

Menebrea, Premium Lager 18
450ml, 4.8%, Italy

Lion Brewery, Cold Smoke Stout 18
450ml, 4.5%, Singapore

Lion Brewery, The Boss, Mosaic IPA 20
450ml, 5.9%, Singapore

BOTTLE

Peroni Nastro Azzurro, Pale Lager 15
330ml, 5.1%, Italy

Menebrea, Premium Amber, 'Ambrata' 18
330ml, 5%, Italy

CLASSIC COCKTAILS

Negroni 23
Gin, Cinzano Vermouth Rosso, Campari

Espresso Martini 25
Vodka, Coffee Liqueur, Freshly Brewed Espresso

Clover Club 23
Gin, Raspberry, Lemon, Egg White

Mojito 22
Rum, Mint, Lime, Soda

Hendrick's Gin & Tonic 20
Hendrick's Gin, Mediterranean Tonic, Japanese Cucumber

SIGNATURE COCKTAILS

GLASS/CARAFE

Riviera Sangria 24 / 90
Valpolicella Red Wine, Cognac, Orange Juice, Berries, Grenadine

Clarified Mango Milk Punch 23
Gin, Aperol, Vermouth Bianco, Mango, Lemon, Whey

Pink as Hell 23
London Dry Gin, Blueberry Jam, Lime, Basil

Pink & T 24
Gin, Lillet Rosé, Tonic Water

Publico Garden Sling 25
Gin, Orange Liqueur, Vermouth Bianco, Maraschino, Green Apple, Ginger Ale, Bitter

Bee's Flora 25
Jasmine infused Vodka, Elderflower Liqueur, Vermouth Bianco, Honey, Basil, Prosecco

Dolce Caffetino 25
Vodka, Freshly Brewed Espresso, Coffee Liqueur, Amaro, Mascarpone Espuma

Canale 25
Coconut infused Rum, Hazelnut Liqueur, Dark Rum, Orange Liqueur, Pineapple Puree, Lime

Ciao Monte 25
Vodka, Amaro, Dry Vermouth, Absinthe, Ginger Beer, Lime, Mint, Blackberries

Citrus Spice 25
Ginger & Cinnamon infused Scotch Whisky, Triple Sec, Apricot Brandy

Mayan Temple 25
Tequila Blanco, Mezcal, Fernet, Caramelised Pineapple Syrup, Pineapple Juice, Lemon

Little Trace Italy 28
Rye Whisky, Bourbon, Artichoke Liqueur, Rosso Vermouth, Bitter

SPRITZ BAR

SIGNATURE

Limoncello Spritz 22 / 82
Limoncello, Lemon, Prosecco, Soda

Sabbia Rosa 22 / 82
Tequila Blanco, Grapefruit, Agave Syrup, Prosecco

Thyme for Hugo 25 / 91
Thyme infused Vodka, Elderflower, Prosecco, Soda

CLASSIC

Aperol Spritz 22 / 82
Aperol, Prosecco, Soda

Campari Spritz 22 / 82
Campari, Prosecco, Soda

Negroni Sbagliato 22 / 82
Campari, Cinzano Rosso Vermouth, Prosecco, Soda

WINES BY THE GLASS

SPARKLING

Prosecco, Astoria NV, Veneto, Italy 18
Champagne Brut, Veuve Clicquot NV, France 26

WHITE WINES

Sauvignon Blanc, Saint Clair '22, Marlborough, New Zealand 19
Pinot Grigio, Astoria Alisia '22, Veneto, Italy 21

ROSÉ WINES

Les Sardines '22, Languedoc-Roussillon, France 18
AIX '22, Côtes d'Aix-en-Provence, France 21

RED WINES

Valpolicella, Brigaldara '21, Veneto, Italy 19
Chianti Superiore, Castello del Trebbio '21, Tuscany, Italy 21

A full wine list is available, containing a larger selection of wines by the glass and bottle. Please approach our staff for more information.

HOUSE GIN FUSIONS

Our bar team has infused gin with specialty herbs & fruit to bring out the classic botanicals. Served like a G&T, in a burgundy glass, with ice rock & garnish.

Rosemary Gin 21

Lemongrass Gin 21

Ginger Gin 21

Grapefruit Gin 21

Kaffir Lime Gin 21

Pomegranate Gin 21

Choice of mixer: tonic, soda or both (sonic)

NON-ALCOHOLIC COCKTAILS

Calamansi Cooler  15
Calamansi Cordial, Apple Juice, Ginger Beer

Impeachment  15
Peach & Mint Puree, Fresh Orange, Elderflower, Soda

Passiflora  15
Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda

Butterfly Lemonade  12
Butterfly Pea Flower, Thyme Lemon Shrubs, Fresh Lemon, Soda

SOFT DRINKS, JUICES, SMOOTHIES

Coca Cola | Coca Cola No Sugar | Sprite 6

Iced Lemon Tea 9
Earl Grey Tea, Lemon Juice, Honey

Chilled Juices 6
Orange  | Pineapple 

Freshly Squeezed Juices 10
Green Apple  | Watermelon 

Sparkling Fruit Drinks 7
Aranciata | Limonata

Sodas & Tonics 6
Mediterranean Tonic | Soda | Ginger Beer | Ginger Ale

Red Riding Hood Smoothie  15
Raspberries, Strawberries, Banana, Green Apple

Tootsie Slide Smoothie  15
Pink Dragonfruit, Mango, Fresh Blueberries

Still / Sparkling Mineral Water 11
750ml

COFFEE

Espresso | Macchiato 5.5

Double Espresso | Americano 6.5

Piccolo Latte  6.5

Cappuccino  7

Flat White  7

Latte  7

Mocha  7

Hot Chocolate  7

Steamed Milk  5

Babyccino  3

TEA

Morning English, Earl Grey Neroli, Shiso Mint, Uji Sencha 7

Rose of Ariana, Jasmine Silk Pearls 8

Egyptian Chamomile 9

PUBLICO TO-GO

Enjoy your favourites from Publico in the comfort of home with Publico To-Go. Opt for self-pick-up and enjoy 25% off à la carte food items. Scan to learn more.



Nutri-Grade is based on default preparation (before addition of ice)

Prices are subject to 10% service charge and prevailing government tax.