

ANTIPASTI

- 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

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

LUNCH SPECIALS

Available 12pm - 4pm

- Meatball Sub** 🍔🍅 26
House-Made Beef Meatballs, Pomodoro Sauce, Fior Di Latte & Parmigiano
Choice of Fries or Salad
- Cold Cuts Panini** 🍔🌿🥚 24
Spicy Soppressata, Parma Ham, Buffalo Mozzarella, Basil Pesto Aioli, Heirloom Tomatoes & Banana Peppers on Ciabatta
Choice of Fries or Salad
- Piadina** 🍔🌿🌿 23
Smoked Burrata, Fennel & Arugula Slaw, Heirloom Tomatoes, Buffalo Mozzarella, Basil & Balsamic Reduction
Choice of Fries or Salad
- Chicken BLT** 🍔🌿🥚 26
Chimichurri Grilled Chicken Breast, Bacon, Gouda, Butter Lettuce, Tomato on Triple Deck Sourdough
Choice of Fries or Salad
- Beef Burger** 🍔🍅🥚 28
200g Australian Grass Fed Beef Patty, Gouda, Bacon, Special Mushroom Sauce, Butter Lettuce & Tomato on a Sesame Brioche Bun
Choice of Fries or Salad
- Calzone** 🍔🌿🥚 28
Prosciutto Cotto, Porcini Mushrooms, Nduja, San Marzano, Fior Di Latte
Served With Side Green Salad

WOODFIRED PIZZA

Hand-stretched, 48-hour fermented pizza dough

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

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

DOLCE

- Publico Tiramisu** 🍝🍷🍷🐙 18
Espresso, Coffee Liqueur, Mascarpone, Savoiardi 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.