

# PUBLICO

T O G O

## 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 Heirloom & Datterino Tomatoes, Buffalo Mozzarella, Basil Pesto, Aged Balsamic Caviar

**Enhance Your Salad**  
Chicken Breast 12  
Seared Black Cod 18

**Eggplant Parmigiana**  18  
Layered & Fried Eggplant, House Made Tomato Sauce, Mozzarella, Parmigiano, Basil


**Truffle Fries**  18  
Truffle Aioli Dip, Parmigiano

**Meatballs Al Forno**  23  
Grass-Fed Beef Meatballs, San Marzano, Parmigiano


**Tagliere**  44  
Chef's Choice of 4 Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash


## BURRATA BAR

**Burrata Bruschetta**  22  
Burrata Pugliese, Marinated Heirloom Tomato Bruschetta, Fresh Basil, 8-Year Aged Balsamic Glaze

**Smoked Burrata & Aged Parma Ham**  26  
Smoked Burrata, Nduja Sausage, Aged Parma Ham, Tomato Jam, Focaccia

## MAINS

**Beef Burger**  28  
200g Australian Grass-Fed Beef Patty, Gouda, Bacon, Special Mushroom Sauce, Butter Lettuce, Tomato, Sesame Brioche Bun  
Choice of Fries or Salad

**Chicken BLT**  26  
Chimichurri Grilled Chicken Breast, Bacon, Gouda, Butter Lettuce, Tomato, Triple Deck Sourdough  
Choice of Fries or Salad

## AVAILABLE FROM 5PM TILL CLOSE

**Chicken Parmigiana**  38  
Breaded Chicken Breast, San Marzano, Melted Mozzarella, Scallion Mashed Potatoes

**Lamb Shank Osso Buco** 42  
24-Hour Braised Lamb, Saffron Polenta, Orange Gremolata, Roasted Root Vegetables


**Black Cod**  42  
Pan-Seared, Warm Sundried Tomato & Prosciutto Couscous Salad, Charred Asparagus, Citrus Butter

**Slow-Cooked Beef Short Ribs** 44  
Roasted Baby Potatoes, Broccolini, Red Wine Jus

## KIDS

**Mushroom Alfredo**  12  
Pasta with Creamy Mushroom Sauce

**Meatball Pasta**  14  
Pasta with Beef Meatballs, Tomato Sauce, Parmesan Cheese

**Tomato & Chicken**  12  
Pasta with Chicken, Broccolini, Rosé Sauce, Parmesan Cheese

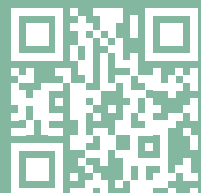
 Dairy  Vegan  Gluten  Eggs  Pork  
 Alcohol  Vegetarian  Nuts  Seafood

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

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## WOODFIRED PIZZA

Hand-stretched, 48-hour fermented pizza dough.

### ROSSA

San Marzano tomato sauce base

#### Margherita

Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

#### Vegana

Grilled Zucchini, Red Peppers, Asparagus, Red Onion

#### Prosciutto

Prosciutto Di Parma, Mozzarella, Arugula, Shaved Parmigiano

#### Diavola

Fior Di Latte, Spicy Soppresata

#### Capricciosa

Fior Di Latte, Prosciutto Cotto, Artichokes, Black Olives, Mushrooms

#### Carne

Fior Di Latte, Bacon, Salami, Guanciale, Pork Sausage

### BIANCA

White base

#### Quattro Formaggi

Provolone, Gorgonzola, Fior Di Latte, Taleggio

#### Tartufata

Smoked Scamorza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle

#### Guanciale

Pumpkin Cream, Goat's Cheese, Friarielli, Pumpkin Seeds

#### Nduja

Roasted Ground Pork, Fior Di Latte, Olives, Red Onions, Basil Pesto, Peppers

## HAND MADE PASTA

Gluten-free pasta available on request.

#### Penne Pomodoro

San Marzano, Cherry Tomatoes, Stracciatella, Basil Oil

28

#### Linguine Vongole

Manila Clams, Cherry Tomatoes, White Wine, Garlic, Chilli

28

#### Seafood Calamarata

Sous Vide Lobster Tail, Prawns, Mussels, Baby Squid, Cherry Tomatoes, Extra Virgin Olive Oil, Soft Herbs

34

#### Crab Ravioli

House-made Ravioli, King Crab & Mascarpone Filling, Saffron & Sage Butter, Parmesan Crumb

30

#### Orecchiette Pork Ragu

Chorizo, Nduja, Mascarpone, Pecorino

32

#### Handcut Pappardelle Beef Ragu

Slow-Cooked Beef Ragu, San Marzano, Parmigiano

36

#### Beef Lasagna

Beef Ragu Alla Bolognese, Bechamel, Mozzarella, Aged Parmigiano

38

#### Truffle & Mushroom Risotto

Fresh Italian Black Truffle, Porcini, Chanterelles, Parmigiano

28

36

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42

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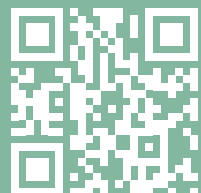
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## DOLCE

- Publico Tiramisu**  18  
Espresso, Coffee Liqueur, Mascarpone, Savoirdi Biscuits
- Balsamic Caramel Pannacotta**  18  
8-Year Aged Balsamic, Vanilla Biscotti, Strawberry Fluid Gel
- Flourless Chocolate Cake**  16  
72% Dark Chocolate, Raspberry Gel
- Olive Oil Citrus Cake**  16  
Whipped Mascarpone Cream, Prosecco Macerated Strawberries, Frangelico Salted Caramel
- Formaggio**  42  
Chef's Selection, 3 Types of Italian Imported Cheeses, Mixed Nuts, Selection of Condiments, Flax Cracker

## SOFT DRINKS & SODA

- Bottled Sparkling Water** 7  
750ml
- Bottled Still Water** 7  
750ml
- Coca Cola | Coca Cola No Sugar | Sprite** 4  
320ml
- Aranciata | Limonata** 6  
Sparkling Fruit Drinks  
200ml
- Fever-Tree Tonic Water** 6  
200ml

## BEER & WINE

- Peroni Nastro Azzurro** 10  
Bottled Pale Lager, 330ml, 5.1%, Italy
- Menabrea Premium Amber, "Ambrata"** 10  
Bottled Lager, 330ml, 5%, Italy
- Astoria, Prosecco DOC NV - Veneto Italy** 32  
Glera, 750ml
- Saint Clair, Origin Sauvignon Blanc '19 - Marlborough New Zealand** 48  
Sauvignon Blanc, 750ml
- Il Borro, Le Lamelle Toscana IGT '19 - Tuscany, Italy** 64  
Chardonnay (Sustainable), 750ml
- AIX, Rosé Coteaux d'Aix en Provence AOC '19 - Provence France** 48  
Grenache, Syrah, Cinsault, 750ml
- Podere Poggio Scalette, Chianti Classico DOCG '18 - Tuscany Italy** 48  
Sangiovese, 750ml
- Château des Tourelles, Lalande-de-Pomerol AOC '18 - Bordeaux France** 64  
Cabernet Sauvignon, Merlot, 750ml
- Il Borro, Pian di Nova Rosso Toscana IGT '17 - Tuscany, Italy** 64  
Syrah, Sangiovese (Sustainable), 750ml

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