

## STUZZICHINI

giant marinated green olives from puglia (V) .....	10
dried dates stuffed with gorgonzola and spicy salami (D,P) .....	11
white pizza bread with oregano and sea salt (V) .....	10

## AFFETTATI E FORMAGGI

### SALUMI (50gm)

coppa - cured pork neck, pickled onions (P) .....	11
prosciutto - parma ham, rock melon (P) .....	16
salami - milano cured, dried dates (P).....	13
bresaola - air-dried beef tenderloin, parmesan cheese (B) .....	14

### FORMAGGI (50gm)

pecorino - DOP sheep's milk cheese, 6 months (D) .....	6
grana padano - DOP cow's milk cheese, 2 years (D) .....	6
taleggio - DOP cow's milk, 40 days (D) .....	6
gorgonzola - DOP blue vein cow's milk, 2months (D) .....	6

### AFFETTATI MISTI (2-4 people)

thinly-sliced cured meats and salumi - prosciutto, bresaola, salami and coppa; homemade sweet and sour vegetable pickles (P,B) .....	41
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### FORMAGGI MISTI (2-4 people)

artisanal italian farmhouse cheeses, fig jam, dried grapes, crackers (D) .....	36
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### AFFETTATI E FORMAGGI MISTI (2-4 people)

assortment of salumi and artisanal italian cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers (D,P,B) .....	48
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## BRUSCHETTA

tomatoes, chilli, garlic, basil, red onions, extra virgin olive oil (V) .....	13
caponata, eggplant, capsicum, raisins, pine nuts (V,N) .....	13
ricotta, sautéed zucchini, chilli, bottarga (S,D) .....	16

## ANTIPASTI

calamari and cauliflower fritti, lemon and caper aioli dip (S,E) .....	17
eggplant parmigiana, mozzarella, passata, shaved parmesan (D,V) .....	14
arancino, tomato risotto, mozzarella, tomato passata (D,V) .....	19
fresh italian burrata, smoked olives, purple eggplant caviar, rocket leaves, roasted tomatoes, onions, artichokes (V) .....	29
polpettine "meatballs al forno" oven-baked pork or beef meatballs, garlic crostino (B,P,D) .....	17
chicken wings "alla diavola" (GF) .....	12

## INSALATA & CRUDO

<b>Seafood</b> calamari, mussels, prawns, artichokes, sun-dried tomatoes, root vegetables, dressed with lemon, italian parsley, capers, extra virgin olive oil (S,GF) .....	15
<b>Buffalo Mozzarella</b> vine-ripened tomatoes, basil, extra virgin olive oil, balsamic vinegar (D,V,GF) .....	25
<b>Beetroot</b> roasted beetroots, goat cheese croutons, rocket leaves (V,D) .....	17
<b>Octopus Salad</b> roasted potatoes, pork lardo, roasted capsicum, lemon, garlic, chilli (P,S) .....	21
<b>Beef Tartare</b> wagyu beef sirloin, free-range egg yolk, dijon mustard, capers, anchovies, mixed greens, shaved parmesan, truffle oil (B,D,GF,E) .....	29

## PRIMI

All pastas are made in house with flour that is produced in Italy (Pivetti), and eggs which are cage free. Spaghetti & Penne available gluten free.

<b>Spaghetti Chitarra</b> fresh egg spaghetti, cherry tomatoes, smoked olive passata, parmesan, liguria basil, chilli flakes (E,V) .....	23
<b>Ravioli</b> homemade pasta filled with ricotta & spinach, sautéed in butter, sage, almond, and dressed with almond oil, parmesan (V,D,E) .....	27
<b>Linguine Vongole</b> clams cooked in a broth of garlic, leek, white wine, italian parsley, lemon zest, chilli (S,A) .....	27
<b>Lobster Spaghetti</b> cherry tomatoes, garlic, white wine, chilli (S,A) .....	43
<b>Maccheronici Carbonara</b> free-range egg yolk, italian pancetta, pecorino, black pepper (P,D,E) .....	25
<b>Rigatoni Amatriciana</b> tomato passata, pork guanciale, black pepper, white wine, pecorino (P,D,A) .....	24
<b>Fregula Sarda</b> sand crab, cherry tomatoes, italian parsley, grated bottarga, rocket leaves (S,D,A) .....	39
<b>Black Truffle Tagliatelle</b> egg pasta, butter, parmesan, pecorino, truffle salsa, fresh black truffle (V,E) .....	35
<b>Conchiglie Bolognese</b> conchiglie pasta, traditional slow cooked beef, red wine bolognese ragù (D,B,A,E) .....	29
<b>Risotto Milanese</b> signature dish with saffron, pecorino cheese, red wine reduction (A,V,D) .....	27

# PUBLICO

R I S T O R A N T E

## ZUPPA

creamy wild mushroom soup, truffle oil (V,D,GF) 10  
seafood soup, traditional livornese cacciucco (S) 18

## PIZZA

All pizza dough is made in house, with minimum 24 hours proofing.  
Our flour is produced in Italy (Pivetti).

### TRADITIONAL

<b>Margherita</b> homemade tomato sauce, mozzarella, ligurian basil, extra virgin olive oil (V,D) .....	22
<b>Prosciutto</b> homemade tomato sauce, mozzarella, cured parma ham, shaved parmesan (P,D) .....	29
<b>Frutti di Mare</b> homemade tomato sauce, clams, prawns, squid, mussels, parsley, oregano, garlic (S,D) .....	26
<b>Calzone</b> homemade tomato sauce, mozzarella, prosciutto cotto, mushrooms, oregano, chilli oil, black pepper (P,D) .....	26
<b>Vegetariana</b> homemade tomato sauce, mozzarella, baked potatoes, mushrooms, spinach, capsicums, cherry tomatoes (V,D) .....	23
<b>Carne</b> homemade tomato sauce, mozzarella, pancetta, salami, bacon, pork sausage, beef bresaola, rocket leaves, shaved parmesan, chilli oil (B,P,D) .....	27
<b>Burrata</b> homemade tomato sauce, fresh burrata, sun-dried tomatoes, ligurian basil (V,D) .....	27
<b>Capricciosa</b> homemade tomato sauce, mozzarella, prosciutto cotto, homemade pork sausage, artichokes, black olives, mushrooms, oregano (D,P) .....	27
<b>Chorizo</b> homemade tomato sauce, fresh burrata, smoked olives, chorizo, sun-dried tomatoes, oregano (D,P) .....	29

### BIANCO

<b>Tartufata</b> mozzarella, porcini mushroom, smoked scamorza, truffle oil (V,D) .....	25
<b>Quattro Formaggi</b> four cheeses: emmental, gorgonzola, parmigiano, mozzarella, drizzled with aged balsamic (V,D) .....	26
<b>Gorgonzola</b> mozzarella, gorgonzola, pancetta, walnuts, honey, extra virgin olive oil (D,P,N) .....	24
<b>Focaccina</b> mozzarella di bufala, sliced fresh tomatoes, oregano, rocket, mortadella, olive oil, parmigiano (D,P) .....	28

### SPECIALTY DOUGH

<b>Skura Dough</b> lightly smoked flour base, beetroot cream, sun-dried tomatoes, fresh burrata, smoked vegetables, oregano (V,D) .....	28
<b>Publico Seven Cereali</b> multigrain flour base, tomato sauce, roasted seasonal roots, homemade primo sale cheese, sun-dried tomatoes, ligurian basil (V,D) .....	26

## SECONDI

### LA GRIGLIA

bistecca beef steak, herb butter, rosemary roasted potatoes, marinated tomato salad (B,D) .....	39
iberico pork chop, roasted broccolini and onions, bagna càuda dressing (P) .....	38
scottadito grilled lamb cutlets, sautéed green beans, rosemary roasted potatoes, salsa verde ...	38
branzino sea bass, italian eggplant, capsicum, onion caponata, rocket leaves, extra virgin olive oil (S) .....	35

### ARROSTO

oven-roasted rosemary baby chicken, seasonal roots, herb butter, chilli (D) .....	29
slow cooked lamb ribs, roasted cauliflower, artichokes, charred spring onion, red wine jus, mint infused oil (D) .....	39
charcoal roasted king fish, freshly stewed mediterranean sauce, basil (S) .....	39
beef short rib, slow cooked for 18 hours, creamy polenta, broccolini, rocket leaves (B) .....	38

### TO SHARE (2-4 people)

t-bone steak "la fiorentina" house-aged, served with side salad (B) .....	130
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## CONTORNI

rosemary roasted potatoes, garlic aioli (V,E) .....	8
arugula salad, vine-ripened tomatoes, shaved parmesan, aged balsamic vinegar (V,D,GF) .....	8
charred broccolini, chilli, toasted breadcrumb gremolata (V) .....	8
caponata "sicilian braised eggplant", capsicum, zucchini, onions, garlic, extra virgin olive oil (V)	8
insalata mista, mixed salad leaves, shaved parmesan (D,GF) .....	8
garlic bread (V) .....	8
parmesan parsley steak fries (V) .....	8
truffle mashed potatoes (V,D) .....	8

P: Pork B: Beef E: Eggs N: Nuts S: Seafood A: Alcohol D: Dairy V: Vegetarian GF: Gluten Free

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

## GIN FUSIONS

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

<b>Rosemary Gin &amp; Tonic</b> .....	18
<b>Sage and Oregano Gin &amp; Tonic</b> .....	18
<b>Ginger Gin &amp; Tonic</b> .....	18
<b>Grapefruit Gin &amp; Tonic</b> .....	18
<b>Basil Gin &amp; Tonic</b> .....	18

## SPRITZ

### SIGNATURE

<b>Negroni Sbagliato</b> homemade vermouth, italian bitter, prosecco .....	17
<b>Luna Rossa</b> orange aperitif, raspberry liqueur, prosecco	20
<b>Spritz Di Fiore</b> elderflower, prosecco, soda.....	17
<b>Fragola Fizz</b> vodka, strawberry liqueur, sparkling rosé....	23
<b>Amaro Spritz</b> amaro, yellow herbs liqueur, prosecco .....	17

### CLASSIC

<b>Aperol Spritz</b> orange aperitif, prosecco, soda.....	16*
<b>Campari Spritz</b> italian bitter, prosecco, soda.....	16
<b>Cynar Spritz</b> artichoke vermouth, prosecco, soda.....	16
<b>Pirlo Spritz</b> campari, pinot grigio, soda .....	16
<b>Vermouth &amp; Tonic</b> homemade vermouth, tonic .....	16

\*Carafe size available, serves 2-4 guests, \$65

## COCKTAILS

### SIGNATURE

<b>Pink &amp; Tonic</b> orange aperitif, americano rosa, grapefruit tonic.....	17
<b>Little Italy 2.0</b> smokey whisky, italian vermouth, artichoke amaro.....	19
<b>Pasteglie Leone</b> bourbon, minty fernet, lemon bitters .....	19
<b>Sangiovese Sangria</b> red wine, cognac, orange juice, pomegranate .....	16*
<b>Publico Sling</b> aromatic gin, orange liqueur, homemade vermouth, rosemary syrup.....	23
<b>Chamomile Sour</b> bourbon whisky, chamomile syrup, egg white .....	20
<b>Rosemary Negroni on Tap</b> rosemary infused gin, italian bitter, homemade vermouth.....	23

\*Carafe size available, serves 2-4 guests, \$65

### CLASSIC

<b>Old Fashioned</b> rye or bourbon whisky, brown sugar, angostura bitter .....	21
<b>Margarita</b> tequila blanco, fresh lime, homemade sugar syrup.....	19
<b>Espresso Martini</b> vodka, coffee liqueur, italian espresso .....	21
<b>Cosmopolitan</b> vodka, triple sec, cranberry, fresh lime juice	20
<b>Negroni</b> gin, Italian bitter, homemade vermouth .....	22

Our team can make any classic cocktail – so just ask if your favourite isn't listed.

## SPARKLING WINES

<b>Bisot Belstar Prosecco, Italy, NV</b> elegant, fruity, floral .....	16/96
<b>Zardetto Prosecco, Italy, NV</b> aromatic, zesty, long finish .....	17/102
<b>I Quercioli, Lambrusco Sweet Rosé DOC, Italy, NV</b> light, fresh, fruity .....	17/95
<b>Bellavista Alma Franciacorta Cuvée Brut, Italy, NV</b> white flowers, ripe fruit, refined .....	22/132

## WHITE WINES

<b>Le Monde Tenuta Maccan Pinot Grigio IGT Friuli, Italy, '16</b> ripe apples, lemon peel, stone fruits .....	15/75
<b>Fantini Farnese Chardonnay IGT Abruzzo, Italy, '16</b> tropical, stone fruits, well balanced.....	16/80
<b>Marchesi di Barolo Gavi, Piemonte DOCG '16</b> light, crisp, grassy .....	19/90
<b>Scarbolo Sauvignon Blanc, Friuli, Italy, '16</b> dry, tropical fruit, soft creamy .....	20/100

## ROSÉ WINES

<b>Cote De Provence AIX Rosé, France, '16</b> dry, light, fruity .....	18/90
<b>Rosa Del Golfo Rosato Del Salento IGT Puglia, Italy, '16</b> dry, blood orange, silky .....	19/95

## RED WINES

<b>Tor del Colle Montepulciano d'Abruzzo Riserva DOC, Italy, '15</b> sour-cherry, full-bodied, sharp .....	18/90
<b>Querceto Chianti DOCG Toscana, Italy, '14</b> medium-bodied, lightly tannic, long finish ...	19/95

<b>La Marchesana Primitivo IGT Puglia, Italy, '15</b> full-bodied, ripe berry flavours .....	20/100
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<b>Sartori Pinot Nero delle Venezie, Veneto IGT, '15</b> bright ruby, lingering spices, elegant.....	21/105
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## PREMIUM WINE

<b>Borgogno Barolo Classico, '13</b> truffle, leather, a hint of overripe dark-skinned fruit and a balsamic note .....	43/215
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<b>Giacomo Montesor Amarone della Valpolicella Satinato Riserva, Italy, '14/'15</b> intense, refined, full-bodied .....	31/162
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## BEER

### TAP

<b>PUBLICO's Toasted Orange Riverfront Ale</b> ale, 450ml, 5%, singapore .....	15
<b>Peroni Nastro Azzurro</b> lager, 450ml, 5.1%, italy .....	17
<b>Menabrea</b> lager, 450ml, 5%, italy .....	17
amber, 450ml, 5%, italy .....	18

### BOTTLE

<b>Birra Moretti</b> pale lager, 330ml, 4.6%, italy .....	14
<b>Peroni Nastro Azzurro</b> pale lager, 330ml, 4.6%, italy .....	14
<b>Crossroad Cascade IPA</b> IPA, 330ml, 4.7%, singapore .....	17
<b>Amarcord Ama Bionda</b> belgian pale ale, 750ml, 6%, italy .....	42

## MOCKTAILS

<b>Green Lantern</b> apple, lime, mint, sugar, ginger beer.....	11
<b>The Dreamcatcher</b> orange juice, passionfruit, lime, pomegranate, soda .....	11
<b>Iced Lemon Tea</b> earl grey tea, lemon juice, honey .....	7
<b>Home-Made Lemonade</b> lemon juice, sugar, soda .....	7

## SMOOTHIES

<b>Banana Republik</b> banana, pineapple, almond milk, honey, cinnamon .....	11
<b>Red Riding Hood</b> raspberry, strawberry, banana, apple juice	11

## SOFT DRINKS

<b>Water</b> .....	2
<b>San Pellegrino 750ml</b> .....	10
<b>Acqua Panna 750ml</b> .....	10
<b>Coca Cola/Coca Cola Zero</b> 320ml.....	6
<b>Sprite</b> 320ml.....	6
<b>Fever Tree</b> tonic, mediterranean tonic, soda, ginger beer, ginger ale .....	6
<b>San Pellegrino 200ml</b> aranciata, limonata, pompelmo, chinotto ...	6
<b>Fruit Juice</b> slow pressed orange, pineapple, green apple.....	6

*Wine vintages are subjected to change.*

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