

SALAD & RAW BAR

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| Publico Salad seasonal greens, gorgonzola dolce, candied orange, roasted hazelnuts, parma ham, balsamic pearls (D,P,N,GF) | 18 |
| Arugula & Parmesan Salad italian datterino tomatoes, shaved parmesan, balsamic vinegar dressing (V,D,GF)(VVM)..... | 12 |
| Buffalo Mozzarella 200gm of entwined artisan buffalo mozzarella, cherry tomatoes, ligurian basil pesto (D,V,N,GF) | 32 |
| Tuna Crudo marinated raw tuna, tartare of fresh tomato, olives & capers, orange, shallots (S,GF) | 30 |
| Angus Beef Carpaccio thinly sliced cured angus beef carpaccio, marinated porcini mushrooms, truffle mascarpone, arugula, shaved parmesan (B,D,GF) | 26 |
| *add freshly shaved truffle +8 | |

ANTIPASTI & ZUPPA

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| Cocktail di Olive marinated mixed olives, sundried tomatoes (VV,GF) | 10 |
| Spicy Tomato Bruschetta sourdough bruschetta, baked cherry tomatoes, garlic confit, chilli (V)(GFM)..... | 14 |
| Burrata Bruschetta sourdough bruschetta, burrata from puglia, roasted roma tomatoes (D,V)(GFM) | 19 |
| Calamari & Cauliflower Fritti lemon & caper aioli (S,D) | 20 |
| Grilled Octopus tender spanish octopus, andalusian gazpacho, potato, artichoke, chilli (S)..... | 22 |
| Eggplant Parmigiana mozzarella, tomato passata, shaved parmesan (D,V)..... | 16 |
| Meatballs al Forno oven-baked pork or beef meatballs, sourdough "crostino" (B,D,P) | 18 |
| Soup del Giorno chef's soup of the day (D,V,GF) | 13 |

CHARCUTERIE & CHEESE

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| Prosciutto e Melone thinly sliced prosciutto, rock melon (P,GF) | 18 |
| Charcuterie thinly sliced prosciutto, bresaola, salami, pickled vegetables (B,P) | 28/42 |
| Cheese Board pecorino toscano DOP, parmigiano reggiano DOP, taleggio DOP, gorgonzola DOP, fig jam (D,N,V) | 28/42 |

BURRATA SELECTION

prices relate to 150gm or 300gm burrata

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|------------------------------------------------------------------------|-------|
| Cherry Tomato , italian datterino tomatoes (D,GF,V) | 30/46 |
| Prosciutto , 20 months-aged parma ham (D,GF,P) | 33/48 |
| Black Truffle , wild honey, shaved black truffle (D,GF,V) | 35/52 |

MAINS

add-on freshly shaved black truffle +8

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| Red Mullet seared red mullet fillet, orange beetroot salad, saffron cauliflower puree, squid ink (S,D,GF) | 38 |
| Bistecca Ribeye jospier grilled australian angus beef ribeye, mesclun, roasted garlic (B,D,GF) | 45 |
| Black Truffle Chicken grilled boneless chicken breast, truffle potato puree, oyster mushroom, freshly grated black truffle (D,GF) | 34 |
| Lamb Chops australian lamb cutlets, mixed berry jus, grilled fennel (GF) | 42 |
| Barramundi oven baked barramundi fillet, red wine glaze, artichoke mousse, white beans, "borettane" onion (S,A,GF) | 36 |
| Iberico Pork jospier grilled iberico pork secreto, balsamic glazed purple cabbage, scallion, pickled mustard seeds (P,GF) | 42 |
| 18 Hour Beef Short Ribs australian boneless slow-cooked short ribs, creamy polenta, roasted baby carrots (B,D,GF)..... | 38 |

PASTA

gluten free options available. add-on freshly shaved black truffle +8

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| Publico Lobster Spaghetti half boston lobster, cherry tomatoes, garlic, white wine, spaghetti (A,S)(GFM) | 44 |
| Burrata Paccheri smoked burrata, olives, datterino tomato & basil sauce, paccheri pasta (D,V)(VVM)(GFM) | 27 |
| Truffle Cacio e Pepe creamy pecorino romano, crushed black pepper, freshly grated black truffle, house made thick spaghetti (V,E,D)(GFM) | 30 |
| Crab "Mamma Rosa" Rigatoni crab ragu, tomato and ricotta "alla mamma rosa", house made rigatoni pasta (A,D,S)(GFM) | 34 |
| Vodka Tortelli house made tortelli pasta filled with slow roasted eggplant, tomato vodka sauce, shaved scamorza (V,E,D,A) | 27 |
| Lamb Ragù Mafalde braised lamb shank ragù, datterino tomatoes, roasted chilli, parmesan, mafalde pasta (D)(GFM) | 32 |
| Clam & Bottarga Linguine clams "mugnaia" white wine & lemon, grated bottarga, linguine (A,S) | 30 |
| Orecchiette Bolognese beef ragù "alla bolognese", parmesan, orecchiette pasta (D,B)(GFM) | 29 |
| Maccheroncini Amatriciana pork guanciale, roasted onion, tomato passata, parmesan, house made maccheroncini pasta (D,P)(GFM) | 26 |
| Foie Gras & Porcini Risotto carnaroli rice, taleggio cheese, porcini mushrooms, foie gras escalope (D,GF)(VM) | 35 |

WOODFIRED PIZZA

TRADITIONAL

housemade tomato sauce base

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| Margherita mozzarella, ligurian basil, extra virgin olive oil (D,V) | 23 |
| Burrata fresh burrata, cherry tomatoes, arugula, olive oil (D,V) | 30 |
| Prosciutto thinly sliced prosciutto, arugula, mozzarella, shaved parmesan (D,P) | 30 |
| Diavola spicy salami, mozzarella, chilli oil (D,P) | 26 |
| Capricciosa shaved ham, pork sausage, artichokes, black olives, mushrooms, mozzarella (D,P) | 28 |
| Chorizo fresh burrata, thinly sliced chorizo, smoked olives, sun-dried tomatoes, oregano (D,P) | 30 |
| Carne pancetta, salami, bacon, pork sausage, bresaola, arugula, mozzarella, shaved parmesan, chilli oil (B,D,P) | 28 |

BIANCO

white pizza base

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| Gamberi sauteed prawn, green asparagus, garlic confit, semi dried cherry tomatoes, mozzarella (D,S) | 28 |
| Tartufata black truffle, porcini mushrooms, smoked scamorza, mozzarella, truffle oil (D,V) | 28 |
| Quattro Formaggi four cheeses: provolone, gorgonzola, parmigiano, mozzarella, drizzled with aged balsamic vinegar (D,V) | 26 |
| Garlic Pizza Bread garlic butter, parmesan (V,D) | 14 |
| VEGAN | |
| Sicilia dried tomato and olive chilli tapenade, mushrooms, capsicum, cherry tomato, pumpkin & sunflower seeds (VV) | 25 |
| White Pizza Bread oregano, sea salt (VV) | 10 |

Al Metro

1 metre thin crust pizza cut to share. choose any 3 pizzas to create your table showpiece.

90

SIDES

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| French Fries (VV,GF) | 12 |
| Truffle Fries parmesan, truffle oil (D,V)(VVM) | 15 |
| Charred Broccolini toasted herb breadcrumbs, chilli (VV)(GFM) | 14 |
| Roasted Potatoes baby roasted potatoes, rosemary (VV) | 10 |
| Caponata "Sicilian Braised Eggplant" capsicum, zucchini, onion, garlic (GF,N,V) | 8 |
| Sautéed Kale chopped kale, red onion, semi-dried tomatoes, pine nuts (N)(VVM) | 12 |
| Cauliflower Gratin cauliflower "steak", dijon mustard bechamel (D,V) | 10 |



#SPOTTEDATPUBLICO

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COCKTAILS

SIGNATURE

Caffe Italia
averno amaro, amaretto, freshly brewed espresso, espuma vanilla almond milk 18

Crimson Fire
silvio carta italian gin, averna amaro, red wine, grapefruit shrub, toasted cardamom plum puree 22

Citrus Spice
infused johnny walker black label, cointreau, apricot brandy, yuzu, cinnamon 22

La Piccola Lavanda
lavender infused gin, egg white, lime, lavender smoke 20

Mayan Temple
espolon tequila blanco, mezcal blanco, fernet branca, white wine, caramelised pineapple, lemon 22

Playa Sirena
white rum, chartreuse, blue curacao, fresh orange, honey tumeric reduction 22

Pink as Hell
london dry gin, blueberry jam, lime, fresh basil 20

Riviera G&T
the botanist gin, campari, tonic, grapefruit 25

CLASSIC WITH A TWIST

Sangiovese Sangria
sangiovese red wine, cognac, orange juice, pomegranate 18*

Chamomile Sour
bourbon whisky, chamomile infusion, aromatic bitter, egg white 23

Dirtier than your Martini
london dry gin, cinzano secco vermouth, pear brandy, olive 20

Italian Mule
aperol, campari, aromatic bitters, ginger beer, lime 20

Publico Sling
gin, cointreau, cinzano rosso vermouth, rosemary infusion, orange juice 23

Smoked Olive Negroni
campari, gin, cinzano rosso vermouth, smoked olive infusion 23

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.

Rosemary Gin & Tonic 18

Lemongrass Gin & Tonic 18

Ginger Gin & Tonic 18

Grapefruit Gin & Tonic 18

Kaffir Lime Gin & Tonic 18

Pomegranate Gin & Tonic 18

SPRITZ

SIGNATURE

Luna Rossa
aperol, st george raspberry, prosecco, soda 20

Milano Fizz
campari, prosecco, thyme lemon shrubs, soda 18*

Thyme for Hugo
thyme infused vodka, elderflower, prosecco, fresh lemon, soda 22

CLASSIC

Aperol Spritz
aperol, prosecco, soda 18*

Campari Spritz
campari, prosecco, soda 18*

Cynar Spritz
cynar amaro, prosecco, soda 17*

Negroni Sbagliato
campari, cinzano rosso vermouth, prosecco 18*

Pirlo Spritz
campari, white wine, soda 17*

*carafe size available, serves 2-4 guests ... 65

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne
fine bubbles, white peach 30/145

Ferrari, Brut Blanc de Blanc, Trento DOC, Italy
crisp, robust, apples, pears 22/115

Astoria Lounge Prosecco, Italy
zesty, stone fruit 18/88

Bottega Prosecco Rosé, Italy
light fizz, pink berries 19/100

WHITE WINES

Velenosi, Pecorino Biologico Offida DOCG, Italy
dry, fresh acidity, hints of almonds 16/70

Brigaldara, Soave Classico, Italy
crisp, chamomile, citrus notes 17/75

Saint Clair, Sauvignon Blanc, Marlborough, New Zealand
refreshing, mineral tones, long dry finish 18/85

Le Monde, Pinot Grigio, Friuli, Italy
fresh, floral, white fruit notes 20/95

Il Borro, Le Lamelle Chardonnay Toscana IGT - Tuscany, Italy
delicate, bright intensity, white peach 22/105

ROSÉ WINES

Le Sardines Rosé, Pay d'OC Languedoc, France
crisp, light minerality, peach notes 17/80

AIX Rosé, Côtes de Provence, France
dry, fresh acidity, ripe pink fruit 20/95

Il Borro, Rose' del Borro Toscana IGT - Tuscany, Italy
dry, well balanced, cherry, floral 21/100

RED WINES

Brigaldara, Valpolicella DOC, Italy
light-bodied, fruity aromas, berries 18/80

Velenosi, Montepulciano d'Abruzzo DOC, Italy
medium bodied, well rounded, cherry notes 19/88

Poggio Scalette, Chianti Classico DOCG, Italy
medium-bodied, fruit forward, silky tannins 20/95

Chateau des Tourelles, Lalande de Pomerol AOC, France
full-bodied, silky palate, dark forest fruits ... 22/105

Il Borro, Pian di Nova Rosso Toscana IGT - Tuscany, Italy
full bodied, fresh dark fruits, soft tannins 25/120

FREE-FLOW RITUALS

Friday, Saturday, Sunday & PH
12.30pm - 3.30pm & 4pm - 7pm

- Astoria Lounge Prosecco, Italy
- Le Sardines Rosé, Pay d'OC Languedoc, France
- Velenosi, Pecorino Biologico Offida DOCG - Italy
- Velenosi, Montepulciano d'Abruzzo DOC - Italy
- Peroni Lager, Italy 80

+ Billecart-Salmon Brut Reserve, Champagne 125



PUBLICO
RISTORANTE

BEER & CIDER

TAP

Publico Toasted Orange Riverfront Ale
ale, 450ml, 5%, singapore 15

Peroni Nastro Azzurro
pale lager, 450ml, 5.1%, italy 17

Menabrea
premium lager, 450ml, 4.8%, italy 17

Menabrea
non filtrata bionda, 450ml, 5.2%, italy 19

BOTTLE

Peroni Nastro Azzurro
pale lager, 330ml, 5.1%, italy 14

Menabrea
"Ambrata", premium amber, 330ml, 5%, italy 17

Trouble Brewing
road hog ipa, 330ml, 4.8%, singapore 17

Trouble Brewing
pips out apple cider, 330ml, 4%, singapore 17

JUICES & SOFT DRINKS

Impeachment Mocktail
peach & mint puree, fresh orange, elderflower, soda 12

Passiflora Mocktail
ginger ale, raspberries, passionfruit, fresh lemon, soda 12

Iced Lemon Tea
earl grey tea, lemon juice, honey 8

Butterfly Lemonade
butterfly pea flower, thyme lemon shrubs, fresh lemon, soda 10

Fruit Juice
orange | pineapple | green apple 8

Sparkling Fruit Drinks
aranciata | limonata | chinotto 6

Sodas & Tonics
mediterranean tonic | soda | ginger beer | ginger ale 6

Coca Cola | Coca Cola No Sugar | Sprite ... 6

Still Mineral Water
750ml 10

Sparkling Mineral Water
750ml 10

PARTY OF FIVE!

round of 5 shots to get the party started

Espolon Tequila Blanco (5) 65

Patron XO Café Tequila (5) 90

Patron Silver Tequila (5) 100

Sambuca (5) 60

Limoncello (5) 50



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