

SALAD & RAW BAR

Publico Salad seasonal greens, gorgonzola dolci, poached pears, candied orange, roasted hazelnuts, crispy prosciutto, balsamic pearls (D,P,N)	18
Buffalo Mozzarella Salad buffalo mozzarella, heirloom tomatoes, ligurian basil, pesto (D,V,N,GF)	25
Seafood Salad calamari, mussels, prawns, marinated vegetables, baby spinach (S,GF)	17
Arugula & Parmesan Salad vine-ripened tomatoes, shaved parmesan, aged balsamic vinegar (V,D,GF) (VVM)	12
Tuna Crudo lemon marinated tuna, puttanesca sauce, shredded fior di latte mozzarella (S,D,GF)	30
Truffle Angus Beef Carpaccio thinly sliced cured angus beef carpaccio, marinated porcini mushrooms, truffle mascarpone, arugula, shaved parmesan (B,D,GF)	35

BRUSCHETTA

prepared on artisan sourdough

Tomatoes , chilli, garlic, red onions (V)	14
Burrata , burrata from puglia, confit roma tomatoes (D,V) (GFM)	19
Ricotta Mortadella , fresh ricotta, thinly sliced mortadella ham, honey & pistachio (D,P,N)	16

ANTIPASTI & ZUPPA

Cocktail di Olive marinated mixed olives, sundried tomatoes (VV,GF)	10
Grilled Octopus tender spanish octopus, potato, roasted capsicum, chilli (GF,S)	22
Calamari & Cauliflower Fritti lemon & caper aioli (E,S)	18
Eggplant Parmigiana mozzarella, tomato passata, shaved parmesan (D,V)	16
Meatballs al Forno oven-baked pork or beef meatballs, garlic crostino (B,D,P)	18
Creamy Wild Mushroom Soup truffle oil (D,V)	13
Pumpkin Soup roasted pumpkin, amaretti crumble (D,V) (GFM)	11

CHARCUTERIE & CHEESE

Prosciutto e Melone thinly sliced prosciutto, rock melon (P,GF)	18
Charcuterie thinly sliced prosciutto, bresaola, salami, pickled vegetables, pane carasau (B,P)	28/42
Cheese Board artisanal pecorino, grana padano, taleggio cheese; fig jam, dried fruit, crackers (D,N,V)	28/42
Charcuterie & Cheese Board a collection of cured meats, salumi and artisanal Italian cheeses; with pickled vegetables, fig jam, dried fruit, crackers, pane carasau (B,D,N,P)	30/45

BURRATA

served with your choice of

Datterino Tomatoes , aged balsamic (D,GF,V)	30
Prosciutto , extra virgin olive oil (D,GF,P)	35
Shaved Black Truffle , wild honey (D,GF,V)	33

FROM THE GRILL

add-on freshly shaved black truffle +8

Bistecca Ribeye grilled australian black angus beef ribeye, roasted garlic, mesclun, melting herb butter (B,D,GF)	45
Grilled Barramundi barramundi fillet, artichoke mousse, charred broccolini, lemon (GF,S)	36
Iberico Pork Secreto iberico pork, "peperonata" stewed vegetables, salsa verde (GF,P)	42
Roasted Spring Chicken whole french poulet jaune, sautéed mushrooms, truffle jus (D,GF)	34
Lamb Chops australian lamb cutlets, sautéed green beans, salsa verde (GF)	42
Grilled Swordfish grilled swordfish fillet, red onion venetian "saor", dried tomato pesto (S,GF)	34
18 Hour Beef Short Rib australian boneless slow-cooked short rib, creamy polenta, broccolini, arugula salad (B,D,GF)	38

T-Bone "La Fiorentina" (800-900g) 30 minutes cooking time jospier grilled australian t-bone, melting herb butter, garden salad (B,D,GF)	140
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HOUSEMADE PASTA

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

Publico Lobster Spaghetti fresh boston lobster, cherry tomatoes, garlic, white wine, chilli (A,E,S)	44
Maccheroncini Carbonara free-range egg yolk, pork guanciale, parmesan (P,D,E)	25
Black Truffle Tagliatelle parmesan, freshly grated black truffle (D,E,V)	36
Rigatoni Amatriciana tomato passata, pork guanciale, white wine, parmesan (A,D,P)	25
Conchiglie Bolognese traditional slow-cooked beef, red wine bolognese ragù (A,B,D,E)	29
Rustic Spaghetti cherry tomatoes, smoked olives, tomato passata, parmesan (D,E,V) (VVM)	24
Linguine Vongole clams cooked in garlic, leek, white wine, lemon (A,E,S)	29
Ravioli filled with ricotta & spinach, sautéed in butter, almond, parmesan (D,E,N,V)	27
Foie Gras Risotto carnaroli rice, sangiovese red wine, pan-seared foie gras, caramelised onions (A,D,GF)	35
Crab "Mamma Rosa" Rigatoni ragù of crab in "mamma rosa" tomato sauce, zucchini (A,D,S)	32
Lamb Pappardelle slow braised lamb shank, cherry tomatoes, roasted chilli, parmesan (A,D)	30

WOODFIRED PIZZA

TRADITIONAL

housemade tomato sauce base

Margherita mozzarella, ligurian basil, extra virgin olive oil (D,V)	23
Burrata fresh burrata, cherry tomatoes, sun-dried tomatoes, ligurian basil (D,V)	28
Prosciutto mozzarella, thinly sliced prosciutto, arugula, shaved parmesan (D,P)	30
Frutti di Mare mozzarella, clams, prawns, squid, mussels, oregano (D,S)	26
Diavola mozzarella, spicy salami, chilli oil (D,P)	25
Vegetariana mozzarella, baked potato, mushrooms, spinach, capsicum, cherry tomatoes (V,D) (VVM)	24
Capricciosa mozzarella, shaved ham, pork sausage, artichokes, black olives, mushrooms (D,P)	28
Chorizo fresh burrata, smoked olives, chorizo, sun-dried tomatoes, oregano (D,P)	30
Bresaola mozzarella, thinly sliced bresaola, smoked scamorza, pesto (B,D,N)	28
Carne mozzarella, pancetta, salami, bacon, pork sausage, bresaola, arugula, shaved parmesan, chilli oil (B,D,P)	28
Calzone mozzarella, shaved ham, mushrooms (D,P)	26

BIANCO

white pizza base

Tartufata mozzarella, black truffle, porcini mushrooms, smoked scamorza, truffle oil (D,V)	26
Griscia mozzarella, cream, pork guanciale, grated pecorino (D,P)	25
Quattro Formaggi four cheeses: emmental, gorgonzola, parmigiano, mozzarella, drizzled with aged balsamic vinegar (D,V)	26
San Daniele fresh burrata, thinly sliced prosciutto, arugula, shaved parmesan (D,P)	32
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
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SIDES

Truffle Fries parmesan & truffle oil (D,V) (VVM)	15
Charred Broccolini toasted herb breadcrumbs, chilli (VV) (GFM)	12
Rosemary Fried Potatoes (GF,V)	10
Sautéed Kale chopped kale, red onion, semi-dried tomatoes, pine nuts (N) (VVM)	12
Cauliflower Gratin cauliflower "steak", bechamel, dijon mustard, mozzarella (D,V)	10
Caponata "Sicilian Braised Eggplant" capsicums, zucchini, onions (GF,N,V)	8
Garlic Bread (D,V) (GFM)	8

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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