

ANTIPASTI

Olives (V, VG)

Mix of Castelvetroano & Bella di Cerignola, Citrus, Fennel, Olive Oil

Truffle Fries (D,E,G,V)

Truffle Aioli Dip, Parmigiano

Fried Calamari (E,G,SF)

Spice Marinated Crispy Tempura Fried Calamari, Zucchini, Citrus & Caper Aioli

Octopus (A,E,P,SF)

Sous Vide & Charred, Spicy Salami, Warm New Potato & Sundried Tomato Salad, Grainy Dijon Emulsion, Balsamic Glaze

Publico Kale Salad (D,N,V)

Kale, Fennel, Orange Segment, Almond, Raisin, Shaved Parmigiano, Cucumber, Red Radish, Cherry Tomato, Crema di Yogurt Balsamico

Classic Caesar Salad (D,E,G,P,SF)

Romaine Lettuce, Double Smoked Bacon, Focaccia Croutons, Parmigiano, Anchovy Caesar Dressing

Enhance Your Salad:

Grilled Chicken Breast 14 Pan-Seared Barramundi (SF) 16

11	Tuna Crudo (D,SF)	25
	Blue Fin Tuna, Fennel, Saffron Citrus Dressing, Prezzemolo Oil, Fried Capers, Orange Segments, Avocado Mousse	
19	Eggplant Parmigiana (D,V)	16
	Layered & Fried Eggplant, House-made Tomato Sauce, Mozzarella, Parmigiano, Basil	
23	Meatballs Al Forno (D,E,G,P)	20
	Pork & Fennel Meatballs, San Marzano Tomato Sugo, Parmigiano	
34	Formaggio (D,G,N,V)	34
	Chef's Choice of 3 types of Italian Imported Cheeses, Mixed Nuts, Selection of Condiments, Lavash	
19	Tagliere (D,E,G,N,P)	44
	Chef's Choice of Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash	
17	Add On:	
	100g Burratina (D) 16 125g Smoked Burratina (D) 25 Focaccia Slices (G) 10	

BURRATA BAR

Traditionally made Burrata, sourced directly from a sustainable dairy farm in Puglia.

Pugliese Burrata (A,D,G,V)	29
Pugliese Burrata, Marinated Datterino Tomato, Fresh Basil, 8-Year-Aged Balsamic, Focaccia	
Burratina and Figs (A,D,V)	30
Fresh Figs, Arugula, Compote, Extra Virgin Olive Oil, Balsamic	
Smoked Burratina (D,N,G,V)	32
Smoked Burrata, Arugula, Pesto, Sun Dried Tomato, Focaccia	
300g Burrata To Share (A,D,V)	52
Cherry Tomatoes, Olives, Extra Virgin Olive Oil & Balsamic Cream	

WOOD-FIRED 10" PIZZA

Using a premium quality ground, sustainable wheat germ 0 flour by Molino Casillo, our house-made dough is hand stretched & fermented for 48-hours to curate the perfect 10" pizza. **Contains gluten.**

ROSSO <small>Tomato base</small>		BIANCO <small>White base</small>	
Margherita (D,V)	28	Quattro Formaggi (D,V)	28
Buffalo Mozzarella, Ligurian Basil, Extra Virgin Olive Oil		Provolone, Gorgonzola, Mozzarella, Taleggio	
Vegana (V,VG)	26	Tartufata (D,V)	38
Cherry Tomato, Red Peppers, Asparagus, Red Onions		Smoked Scamorza, Mozzarella, Porcini Mushroom, Black Truffle	
Add on: Mozzarella (D) 8		Capricciosa (D,P)	34
Burrata (D,V)	32	Mortadella Ham, Mushrooms, Artichokes, Black Olives, Mozzarella, Cream Cheese	
Burrata, Cherry Tomatoes, Arugula, Olive Oil		Nerano (D,V)	30
Prosciutto (D,P)	34	Roasted & Grilled Zucchini, Provolone, Fior di Latte, Sliced Green Olives	
18-month-aged Prosciutto, Mozzarella, Arugula, Shaved Parmigiano			
Diavola (D,P)	34		
Fior di Latte, Spicy Soppressata			
Carne (D,P)	38		
Fior di Latte, Bacon, Salami, Guanciale, Pork Sausage			
Bolognese (D)	35		
Beef Ragù, Parmigiano, Olive Oil, Basil, Onion			

HANDMADE PASTA

Made in-house using 100% organic 00' flour & coarse semolina. **Contains gluten.**

Rigatoni Arrabbiata (D,V)	28
San Marzano Tomato Sugo, Cherry Tomatoes, Basil	
Spaghetti Carbonara (D,E,P)	30
Guanciale, Pecorino, Egg Yolk, Black Pepper	
Maritati Genovese Pesto (D,N,V)	32
Maritati Pasta, Home-made Genovese Pesto, Pinenut Crumble, Parmigiano	
Linguine Frutti di Mare (D,SF)	36
Jumbo Scallops, Mussels, Prawns, Squid, Arrabbiata, Olives & Anchovies Pate di Olive Nere	
Porcini Penne Alfredo (D,E)	30
Medley Mushroom, Hand-made Penne, Parmigiano, Blackened Chicken Breast	
Conchiglie alla Vodka (A,D,V)	34
Conchiglie Pasta, Vodka, San Marzano Tomato Sugo, Cherry Tomatoes, Mushroom	
Tagliolini Cacio e Pepe (D,E,V)	32
Pecorino, Fresh Shaved Black Truffle, Black Pepper	
Crab Ravioli (D,E,SF)	38
House-made, King Crab & Mascarpone Filling, Saffron & Sage Butter, Parmesan Crumbs	
Handcut Pappardelle Beef Ragù (A,D,E)	32
Slow-cooked Beef Ragù, San Marzano Tomato, Parmigiano	
Beef Lasagna (D)	36
Beef Ragù alla Bolognese, Béchamel, Mozzarella, Aged Parmigiano	
Truffle Mushroom Risotto (D,G,V)	34
Medley Mushroom, Truffle Salsa, Shaved Black Truffle	
Squid Ink Risotto Al Gamberi (A,D,G,SF)	45
Garlic Prawns, Squid, Butter, Squid Ink, Seafood Broth, Parmesan Crema	

SECONDI

Chicken Parmigiana (D,E,G)	35	Bistecca From The Jospet (A,G)	58
Breaded Chicken Breast, San Marzano Tomato Sauce, Mozzarella, Scallion Mashed Potatoes		<i>Served With Porcini-Infused Reduction</i>	
Barramundi (D,G,SF)	38	250g Free Range Barley Fed Wanderer Beef Striploin (MS 2-3)	58
Pan-roasted, Pearl Couscous Puttanesca, Grill Roasted Asparagus, Dill Butter Emulsion		400g Free Range Barley Fed Wanderer Beef Ribeye (MS 3-4)	88
Rack of Lamb (D)	58	1.3kg Australian Free Range Beef Tomahawk	168
Sous Vide, Warm Mustard Potato Salad, Mint Gremolata, White Bean Puree		Sides	
Slow-Roasted Beef Short Ribs (A,D,G)	42	Warm Mustard Potato Salad (D)	13
Tortino di Patate, Pearl Onions, Braised Fennel, Red Wine Jus		Scallion Mashed Potatoes (D)	15
		Pan-Seared Broccolini	16
		Grilled Asparagus	16
		Fries (G)	11
		Truffle Fries (D,E,G)	19

DOLCE

All our desserts are proudly made in-house using premium, fresh ingredients.

Citrus Panna Cotta (D,E,G,N)	17
Citrus Infused Cooked Cream, Orange Segments, Chocolate Soil	
Affogato Tart (A,D,E,G,N,V)	18
Espresso Ganache, Vanilla Tart Shell, Cornflake Crumble, Kahlua Reduction, Vanilla Gelato	
Publico Tiramisu (A,D,E,G,N)	19
Espresso, Coffee Liqueur, Mascarpone, Savoiardi Biscuits	
Flourless Chocolate Cake (D,E,N,V)	20
72% Dark Chocolate, Raspberry Gel, Vanilla Gelato	
Gelato (D,G,N)	16
2 Scoops of Fresh Gelato. Choice of Vanilla, Bacio, Pistachio or Lemon Sorbet	

SPARKLING WINES

	GLASS/BOTTLE
Bauget-Jouette – Champagne Brut “Carte Blanche”, France Pinot Noir / Chardonnay / Meunier <i>Citrus · Brioche · Creamy</i>	25/120
Astoria – Prosecco DOC, Valdobbiadene, Italy Glera <i>Dry · Crisp · Light</i>	20/80

ROSÉ

	GLASS/BOTTLE
Les Sardines – Rosé IGP, Pays d’Oc, France Grenache / Cinsault <i>Redberry · Light · Easy</i>	18/85
Maison Saint Aix – AIX Rosé AOC, Coteaux d’Aix-en-Provence, France Grenache / Syrah / Cinsault <i>Peach · Citrus · Crisp</i>	22/105

WHITE

	GLASS/BOTTLE
Astoria – Alisia, delle Venezie, Italy Pinot Grigio <i>Pear · Citrus · Clean</i>	18/85
Saint Clair – Vicar’s Choice, Marlborough, New Zealand Sauvignon Blanc <i>Passionfruit · Citrus · Zesty</i>	18/85
Trapiche – Mendoza, Argentina Chardonnay <i>Apple · Vanilla · Round</i>	18/85

RED

	GLASS/BOTTLE
Saint Clair – Vicar’s Choice, Marlborough, New Zealand Pinot Noir <i>Cherry · Soft · Silky</i>	19/90
Castello del Trebbio – Chianti Superiore, Tuscany, Italy Sangiovese <i>Cherry · Earth · Structured</i>	19/90
Astoria – ICONA, Veneto, Italy Cabernet Sauvignon <i>Blackcurrant · Oak · Full</i>	19/90

SPRITZ BAR

Casa Amaro Spritz <i>Bitter-sweet · Balanced · Effervescent</i> House Blend of Amaro & Vermouth, Prosecco, Soda	19
Limoncello Spritz <i>Zesty · Fresh · Uplifting</i> Limoncello, Prosecco, Soda	22
Thyme for Hugo <i>Herbal · Floral · Light</i> Thyme-infused Vodka, Elderflower, Prosecco, Soda	25
Aperol Spritz <i>Bright · Bitter-sweet · Refreshing</i> Aperol, Prosecco, Soda	22
Negroni Sbagliato <i>Bubbly · Bitter · Elegant</i> Campari, Rosso Vermouth, Prosecco, Soda	22

BEERS

TAP	
Peroni Nastro Azzurro, Pale Lager 450ml, 5.1%, Italy	18
Menabrea, Premium Lager 450ml, 4.8%, Italy	18
Lion Brewery, Cold Smoke Stout 450ml, 5%, Singapore	18
Lion Brewery, The Boss, Mosaic IPA 450ml, 5.9%, Singapore	20

BOTTLE

Peroni Nastro Azzurro, Pale Lager 330ml, 5.1%, Italy	15
Menabrea, Premium Amber, ‘Ambrata’ 330ml, 5%, Italy	16

HOUSE CONCOCTIONS

Our bar team has infused Bombay Sapphire with specialty herbs & fruit to bring out the classic botanicals. Served like a G&T, in a burgundy glass, with ice rock & garnish.

Lemongrass Gin	22
Kaffir Lime Gin	22
Pomegranate Gin	22

FOREVER FAVOURITES









Whiskey Highball	18
Gin & Tonic	18
Cuba Libre	18
Screwdriver	18

FROZEN DRINKS

Frozen Margarita	22
Daily Frozen Creation <i>Ask our team – always fresh, always exciting</i>	24

NOLO BEV

Refreshing, alcohol-free creations bursting with flavour.

Calamansi Ging’eer  <i>Zesty · Bright</i> Calamansi Cordial, Apple Juice, Ginger Beer	16
PassionAle  <i>Tropical · Tart</i> Raspberries, Passionfruit, Fresh Lemon, Ginger Ale	16
Butterfly Lemonade  <i>Floral · Citrus</i> Butterfly Pea Flower, Thyme Lemon Shrubs, Fresh Lemon, Soda	16
Peroni Nastro Azzurro 0.0%, 330ml <i>Light · Crisp</i> Non-alcoholic Italian Lager	12
Vitamin Boost  Beetroot, Celery, Green Apple, Honey	18
Cooler Mood  Watermelon, Cucumber, Mint	18
Ginger Spark  Green Apple, Carrot, Ginger	18
Fresh Juices Watermelon Green Apple	12
Vanilla Milkshake 	15
Oreo Milkshake 	16

FREE-FLOW WEEKENDS

Available Saturdays, Sundays & Public Holidays (Excluding Blackout Dates) 12.30 pm - 3.00 pm	98++
Free-flow Bloody Mary, Casa Amaro Spritz, Frozen Margarita, Flavoured G&T, Whiskey Highball, Cuba Libre, Prosecco, House Wines, Beer Bottle	
Add On: Brut Champagne	48++




SUPERSOCIAL WEDNESDAYS: LADIES’ NIGHT

Excluding Public Holidays & Blackout Dates 7.00pm - 9.00pm | Exclusive offers:








FOR THE LADIES	48++
FOR THE GENTS	58++

Free-flow Cosmopolitan, Pornstar Martini, Lychee Martini, Casa Amaro Spritz, Whiskey Highball, Cuba Libre, Flavoured G&T, Frozen Drink of the Day, Prosecco, House Wines, Beer Bottle

SOFT DRINKS & JUICES

Sparkling Fruit Drinks Aranciata Limonata	10
Home-made Iced Lemon Tea  Earl Grey Tea, Lemon Juice, Honey	9
Coca Cola Coca Cola No Sugar Sprite	7
Chilled Juices Orange  Pineapple 	8
Sodas & Tonics Mediterranean Tonic Soda Ginger Beer Ginger Ale	7
Acqua Panna Still Mineral Water 750ml	11
S. Pellegrino Sparkling Mineral Water 750ml	11
Free-Flow of Purezza Still Filtered Water per person	2

COFFEE

Espresso Macchiato	6.5
Double Espresso Americano	7.5
Piccolo Latte 	7.5
Cappuccino 	8.5
Flat White 	8.5
Latte 	8.5
Mocha 	8.5
Hot Chocolate 	7
Steamed Milk 	5

TEA

Morning English, Earl Grey Neroli, Shiso Mint, Uji Sencha	8
Rose of Ariana, Jasmine Silk Pearls	9
Egyptian Chamomile	10



Nutri-Grade is based on default preparation (before addition of ice)

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