

COCKTAILS

SIGNATURE

Citrus Tonic orange aperitif, grapefruit tonic	17*
Little Italy 2.0 smokey whisky, sweet vermouth, artichoke amaro	23
Signore Bevanda cognac, artichoke amaro, vermouth bianco	18
Publico Sling gin, orange liqueur, housemade vermouth, rosemary infusion, orange juice	23
Sangiovese Sangria sangiovese, cognac, orange juice, pomegranate	17*
Chamomile Sour bourbon whisky, chamomile infusion, aromatic bitter, egg white	22
Smoked Olive Negroni italian bitter, gin, housemade vermouth, smoked olive infusion	23
Venchi Chocolate Martini vodka, venchi pure cocoa powder, coffee liqueur	22
*carafe size available, serves 2-4 guests	65

CLASSIC

Mojito white rum, lime juice, fresh mint, muddled sugar	17*
Old Fashioned rye or bourbon whisky, muddled sugar, aromatic bitter	22
Margarita tequila blanco, orange liqueur, fresh lime ...	20
Espresso Martini vodka, coffee liqueur, freshly brewed espresso	21
Clover Club gin, lemon juice, raspberry, egg white	20
Moscow Mule vodka, ginger beer, lime juice, aromatic bitter	20
our team can make any classic cocktail – just ask if your favourite isn't listed.	

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
Chamomile Gin & Tonic	18

SPRITZ

SIGNATURE

Negroni Sbagliato housemade vermouth, italian bitter, prosecco	18
Luna Rossa orange aperitif, raspberry liqueur, prosecco	20
Spritz Di Fiore elderflower, prosecco, soda	18
Dolce Rimedio semi sweet rosé, lychee liqueur, soda	23

CLASSIC

Aperol Spritz orange aperitif, prosecco, soda	17*
Campari Spritz italian bitter, prosecco, soda	17*
Cynar Spritz artichoke amaro, prosecco, soda	17
Vermouth & Tonic housemade vermouth, tonic	16
*carafe size available, serves 2-4 guests	65

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne fine bubbles, white peach	30/145
Bellavista Alma Franciacorta Cuvee Brut, Italy fine bubbles, white flowers	22/115
Astoria Lounge Prosecco, Italy zesty, stone fruit	18/88
Bottega Prosecco Rosé, Italy light fizz, pink berries	19/100

WHITE WINES

Paolo e Noemia d'Amico, Noe dei Calanchi Orvieto, Italy dry, fresh acidity, white flowers	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
Esser Vineyards, Chardonnay, Monterey County, California USA rich, round palate, lemon blossom	22/105

ROSÉ WINES

AIX Rosé, Côtes de Provence, France dry, fresh acidity, ripe pink fruit	20/95
Le Sardines Rosé, Pay d'OC Languedoc, France crisp, light minerality, peach notes	17/80
I Quercioni, Lambrusco Sweet Rosé, Italy semi-sweet, violet scent, fruity finish	17/90

RED WINES

Brigaldara, Valpolicella DOC, Italy light-bodied, fruity aromas, berries	18/80
Tor del Colle, Montepulciano d'Abruzzo Riserva 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
Argiano, Brunello di Montalcino DOCG, Italy full-bodied, complex, lingering finish	35/165

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

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

BOTTLE

Peroni Nastro Azzurro pale lager, 330ml, 5.1%, italy	14
Birra Moretti pale lager, 330ml, 4.6%, italy	15
Menabrea "Ambrata", premium amber, 330ml, 5%, italy	17
Crossroad Cascade IPA ipa, 330ml, 4.7%, singapore	17
Albens Cider fuji apple cider, 330ml, 4.9%, bali	17

JUICES & SOFT DRINKS

Slow Pressed Juice orange pineapple green apple	8
Green Lantern Mocktail apple, lime, ginger beer	12
The Dreamcatcher Mocktail orange juice, passionfruit, lemon, pomegranate, soda	12
Iced Tea earl grey tea, lemon juice, honey	8
Homemade Lemonade lemon juice, sugar, soda	8
Sparkling Fruit Drinks aranciata limonata pompelmo chinotto	6
Santa Vittoria Still Mineral Water 750ml	10
Santa Vittoria Sparkling Mineral Water 750ml	10
Sodas & Tonics tonic mediterranean tonic soda ginger beer ginger ale	6
Coca Cola Coca Cola No Sugar Sprite ...	6

PARTY OF FIVE!

round of 5 shots to get the party started	
Cimarron Blanco Tequila (5)	65
Patron XO Café Tequila (5)	90
Patron Silver Tequila (5)	100
Sambuca Vaccari (5)	60
Limoncello (5)	50



WEEKENDS AT PUBLICO

ISLAND INSPIRED
BRUNCH RETREAT
FREE FLOW RITUALS

FREE-FLOW DRINKS
Saturday & Sunday
1pm - 4pm & 4pm - 7pm

- Astoria Lounge Prosecco, Italy
- Le Sardines Rosé, Pay d'OC Languedoc, France
- Paolo e Noemia d'Amico, Noe dei Calanchi Orvieto, Italy
- Tor del Colle, Montepulciano d'Abruzzo Riserva, Italy
- Menabrea Lager, Italy 75 per person

+ Billecart-Salmon Brut Reserve, Champagne 110 per person

PUBLICO
RISTORANTE



PUBLICOSG



PUBLICO_SG

#PUBLICOSG

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) josper grilled australian t-bone, melting herb butter, garden salad (B,D,GF)	140
--	-----

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
Bottarga & Asparagus Fusilli spinach fusilli, asparagus emulsion, grated bottarga, fried anchovies (D,S) (VVM)	35
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
Gricia 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
---	----

SIDES

Truffle Fries parmesan & truffle oil (D,V) (VVM)	15
Charred Broccolini toasted herb breadcrumbs, chilli (VV) (GFM)	12
Rosemary Fried Potatoes garlic aioli (E,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, garlic (GF,N,V)	8
Garlic Bread (D,V) (GFM)	8

P: Pork B: Beef E: Eggs N: Nuts S: Seafood A: Alcohol D: Dairy V: Vegetarian VV: Vegan

GF: Gluten-Free VVM: Vegan Modifiable GFM: Gluten-Free Modifiable +2 Prices are subject to 10% service charge and prevailing government tax.