

SALAD & RAW BAR

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

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

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

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

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



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PASTA

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

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

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

BIANCA

white pizza base

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
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

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 (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

PUBLICO
R I S T O R A N T E

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.

COCKTAILS

SIGNATURE

Caffe Italia averna 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
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Mayan Temple espolon tequila blanco, mezcal blanco, fernet branca, white wine, caramelised pineapple, lemon	22
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Playa Sirena white rum, chartreuse, blue curacao, fresh orange, honey tumeric reduction	22
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Pink as Hell london dry gin, blueberry jam, lime, fresh basil	20
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Riviera G&T the botanist gin, campari, tonic, grapefruit	25
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CLASSIC WITH A TWIST

Sangiovese Sangria sangiovese red wine, cognac, orange juice, pomegranate	18*
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Chamomile Sour bourbon whisky, chamomile infusion, aromatic bitter, egg white	23
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Dirtier than your Martini london dry gin, cinzano secco vermouth, pear brandy, olive	20
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Italian Mule aperol, campari, aromatic bitters, ginger beer, lime	20
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Publico Sling gin, cointreau, cinzano rosso vermouth, rosemary infusion, orange juice	23
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Smoked Olive Negroni campari, gin, cinzano rosso vermouth, smoked olive infusion	23
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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
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Milano Fizz campari, prosecco, thyme lemon shrubs, soda	18*
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Thyme for Hugo thyme infused vodka, elderflower, prosecco, fresh lemon, soda	22
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CLASSIC

Aperol Spritz aperol, prosecco, soda	18*
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Campari Spritz campari, prosecco, soda	18*
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Cynar Spritz cynar amaro, prosecco, soda	17*
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Negroni Sbagliato campari, cinzano rosso vermouth, prosecco	18*
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Pirlo Spritz campari, white wine, soda	17*
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*carafe size available, serves 2-4 guests ... 65

CHAMPAGNE & BUBBLES

Billecart-Salmon Brut Reserve, Champagne fine bubbles, white peach	30/145
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Veuve Clicquot Yellow Label Brut, Champagne tiny bubbles, peach, mirabelle plum, vanilla	24/115
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Veuve Clicquot Rosé, Champagne fresh red fruits, dried fruits and Viennese pastries	28/135
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Astoria Lounge, Prosecco zesty, stone fruit	16/78
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Astoria Rosé Prosecco fruity bouquet of red fruits, fresh floral aroma	18/88
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WHITE WINES

Velenosi, Pecorino Biologico Offida DOCG, Italy dry, fresh acidity, hints of almonds	16/70
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Brigaldara, Soave Classico, Italy crisp, chamomile, citrus notes	17/75
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Saint Clair, Sauvignon Blanc, Marlborough, New Zealand refreshing, mineral tones, long dry finish	18/85
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Le Monde, Pinot Grigio, Friuli, Italy fresh, floral, white fruit notes	20/95
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Il Borro, LeLamelle Chardonnay Toscana IGT - Tuscany, Italy delicate, bright intensity, white peach	22/105
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ROSÉ WINES

Le Sardines Rosé, Pay d'OC Languedoc, France crisp, light minerality, peach notes	17/80
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AIX Rosé, Côtes de Provence, France dry, fresh acidity, ripe pink fruit	20/95
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Il Borro, Rose' del Borro Toscana IGT - Tuscany, Italy dry, well balanced, cherry, floral	21/100
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RED WINES

Brigaldara, Valpolicella DOC, Italy light-bodied, fruity aromas, berries	18/80
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Velenosi, Montepulciano d'Abruzzo DOC, Italy medium bodied, well rounded, cherry notes	19/88
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Poggio Scalette, Chianti Classico DOCG, Italy medium-bodied, fruit forward, silky tannins	20/95
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Chateau des Tourelles, Lalande de Pomerol AOC, France full-bodied, silky palate, dark forest fruits	22/105
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Il Borro, Pian di Nova Rosso Toscana IGT - Tuscany, Italy full bodied, fresh dark fruits, soft tannins	25/120
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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

+ Veuve Clicquot Yellow Label Brut Champagne	30
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+ Billecart-Salmon Brut Reserve, Champagne	45
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Prices are subject to 10% service charge and prevailing government tax.

BEER & CIDER

TAP

Publico Toasted Orange Riverfront Ale ale, 450ml, 5%, singapore	15
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Peroni Nastro Azzurro pale lager, 450ml, 5.1%, italy	17
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Menabrea premium lager, 450ml, 4.8%, italy	17
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Menabrea non filtrata bionda, 450ml, 5.2%, italy	19
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BOTTLE

Peroni Nastro Azzurro pale lager, 330ml, 5.1%, italy	14
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Menabrea "Ambrata", premium amber, 330ml, 5%, italy	17
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Trouble Brewing road hog ipa, 330ml, 4.8%, singapore	17
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Trouble Brewing pips out apple cider, 330ml, 4%, singapore	17
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SMOOTHIES, JUICES & SOFT DRINKS

Tootsie Slide Smoothie pink dragonfruit, mango, fresh blueberries ..	12
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Banana Republik Smoothie banana, pineapple, almond milk, honey, cinnamon dust	12
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Red Riding Hood Smoothie raspberries, strawberries, banana, green apple	12
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Green Lantern Mocktail green apple, lime, honey, ginger beer	12
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Impeachment Mocktail peach & mint puree, fresh orange, elderflower, soda	12
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Passiflora Mocktail ginger ale, raspberries, passionfruit, fresh lemon, soda	12
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Iced Lemon Tea earl grey tea, lemon juice, honey	8
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Butterfly Lemonade butterfly pea flower, thyme lemon shrubs, fresh lemon, soda	10
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Fruit Juice orange pineapple green apple	8
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Sparkling Fruit Drinks aranciata limonata chinotto	6
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Sodas & Tonics mediterranean tonic soda ginger beer ginger ale	6
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Coca Cola Coca Cola No Sugar Sprite ...	6
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Still Mineral Water 750ml	10
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Sparkling Mineral Water 750ml	10
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PARTY OF FIVE!

round of 5 shots to get the party started

Espolon Tequila Blanco (5)	65
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Patron XO Café Tequila (5)	90
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Patron Silver Tequila (5)	100
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Sambuca (5)	60
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Limoncello (5)	50
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PUBLICO
RISTORANTE