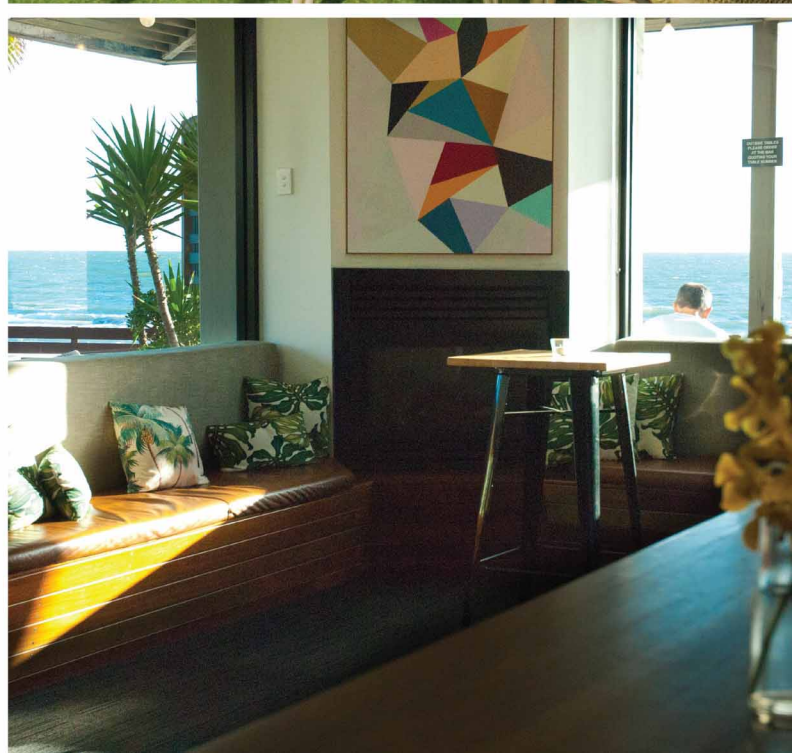
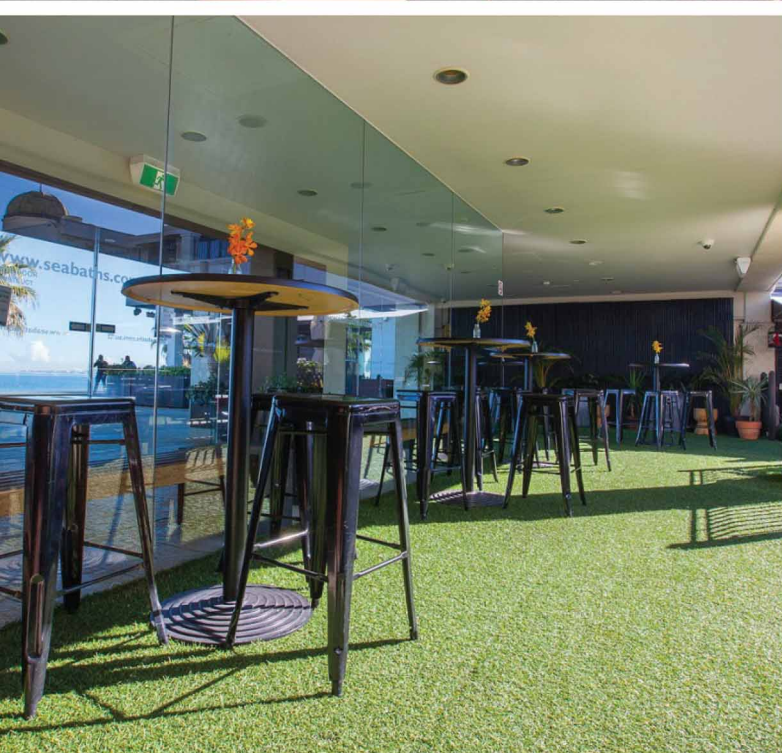


REPUBLICA

For the people





REPUBLICA BOOKING GUIDELINES TABLE

	NON - EXCLUSIVE AREAS					EXCLUSIVE AREA
	CASUAL DINING	LOUNGE	DINING ROOM	MAIN RESTAURANT	COURTYARD VERANDAH	FULL VENUE INSIDE EXCLUSIVE ONLY
BYO Celebration Cake	✓	✓	✓	✓	✓	✓
Small Table Decorations (Max 30cm tall)	✓	✓	✓	✓	✓	✓
Early setup (1 hour before)		✓	✓	✓	✓	✓
Function Signage		✓	✓	✓	✓	✓
Cake Table / Gift Table / Linen		<i>On Request</i>	<i>On Request</i>	<i>On Request</i>	<i>On Request</i>	<i>On Request</i>
Non-powered speeches		✓	✓	✓	✓	✓
Assisted set up of client items		✓	✓	✓	✓	✓
Set Seating / Seating Charts						✓
Personalised Entertainment						✓
Dessert Station (Organised In-House)						✓
External PA/AV including microphones						✓
Balloons						✓
Outdoor Area Included						✓

REPUBLICA

General Information

VENUE

Republica St Kilda Beach serves up laid back beachside dining and drinks 'for the people'. Experience uninterrupted views whilst you dine or simply lounge beachside and sip on a cocktail. The unique setting of beach culture invites you to get the sand between your toes or soak up the vibe in the grassy courtyard.

EVENT SPACES

Lounge - is suitable for a seated or cocktail event which overlooks the bar and main restaurant

Dining Room - exclusive space suited to a seated event raised from the main restaurant

Courtyard Verandah - a cocktail style space with bayviews, outside yet undercover overlooking our buzzing courtyard

Main Restaurant - exclusive use of our main restaurant inside, perfect for larger seated functions

CAPACITIES

SPACE	SEATED	COCKTAIL	EVENT TIMES
			12pm - 5pm, 6pm onwards
Lounge	20	30	
Courtyard Verandah	-	50	
Dining Room	38	-	
Restaurant Dining	70	-	
Main Restaurant Exclusive	110	200	

Republica Exclusive - 200+ guests please ask your coordinator for more information

EVENTS

Republica is a multi purpose venue with event spaces to cater for all occasions. All spaces are available on a minimum spend, basis which is determined by the date and time of your event, met by your food and beverages. All event spaces outside of exclusive use are not private rooms, but exclusive spaces within our venue.

EXCLUSIVE FUNCTIONS

Entire venue bookings are available on request, please ask your coordinator for more information. Please note we do not hold exclusive bookings on Sundays.

CONTACT OUR TEAM TODAY

1A-1D/10-18 Jacka Boulevard, St Kilda, VIC 3182

T: 03 8598 9055

e: info@republica.net.au

w: republica.net.au

REPUBLICA

A la carte

MEAT & SEAFOOD

Roasted barramundi, mussels, cider cream, peas and potato dumplings **34.0**

Beer battered fish and chips with tartare sauce **28.5**

Roasted chicken, potato mash, carrots and porcini jus gras (gf) **28.5**

Chargrilled wagyu porterhouse with pomme rosti, king brown mushroom and bacon jus (gf) **38.0**

PASTA & RISOTTO

Chilli tiger prawn linguini with semi dried tomato and pine nut pesto **33.0**

Pappardelle pasta, rich slow cooked beef, orange and salted ricotta **27.5**

Cauliflower risotto, roasted hazelnut, sage, parmesan, toasted sourdough (v) **26.5**

SIDES

Roasted jerusalem artichokes, goat's cheddar and truffle honey dressing (v, gf) **11.0**

Cabbage, fennel, apple and mint slaw with lemon and chilli dressing (v, gf) **10.0**

Baby cos salad, shallot dressing (v, gf) **10.0**

Roasted heirloom carrots, chickpeas, sesame, labne (gf, v) **10.0**

Chips with aioli and tomato sauce (v, gf) **10.5**

PIZZA

Margherita - Fior Di Latte mozzarella, roma tomatoes and basil pine nut pesto (v) **19.0**

Free range ham with mushrooms and truffle pecorino **21.0**

Salami, peppers, olives, fetta and salsa verde **22.0**

Potato, rosemary and olives with Fior Di Latte mozzarella (v) **19.5**

Chipotle marinated tiger prawns, chorizo and zucchini **23.5**

**Gluten friendly pizza bases available on request extra \$2*

DESSERT

Salted caramel parfait with peanut sauce and buttered popcorn ice cream (gf) **14.0**

Apple and rhubarb, roasted nut crumble, pacific ale ice cream **15.0**

Chocolate, honeycomb, buttermilk granita, milk sorbet (gf) **14.0**

Rocchetta Italian robiola (soft) and Cantal French cows milk (semi hard) cheese served with sesame lavosh, quince and poached figs **22.5**

APPETISERS

FIOCCO PROSCIUTTO

Prosciutto, pickles
& baguette **14.0**

OLIVES

Australian olives (v,gf) **11.0**

HOUSEMADE DIPS

Toasted Turkish bread with
Salted cod roe dip **11.0**
Roasted eggplant dip (v,gf) **11.0**
(gf avail \$2 extra)

PARFAIT

Chicken liver parfait,
brioche & seasonal pickles **15.0**

SQUID

Grilled squid, nduja, white bean
purée, bullhorn peppers (gf) **16.0**

CEVICHE

Swordfish, lime, coriander,
coconut, guindillas & pickled
garlic (gf) **15.0**

OYSTERS

Natural or shallot vinaigrette
6 for **25.0**

FRIED CHICKEN

With jalapeño &
lime mayonnaise (gf) **17.0**

Kids menu available under
12 years only

(v) vegetarian (gf) gluten friendly
(vg) vegan

Our menu and kitchen contains allergens
including but not limited to nuts, shellfish,
gluten and dairy. Whilst all reasonable
efforts are taken to accommodate guest
dietary needs, we cannot guarantee that
our food will be allergen free. Please notify
our staff if you have a specific dietary
request.

REPUBLICA

Pizza Set Menus

\$37 antipasto + shared pizza + salad + chips

\$52 antipasto + shared pizza + salad + chips + shared dessert

ASSORTED PIZZAS

Margherita - Fior di Latte mozzarella, roma tomatoes and basil pine nut pesto (v)

Free range ham with mushrooms and truffle pecorino

Salami, peppers, olives, fetta and salsa verde

Potato, rosemary and olive with Fior Di Latte mozzarella (v)

Chipotle marinated tiger prawns, chorizo and zucchini

*gluten free available on request extra \$2

Set Menus

\$45 bread & dips + main (5 choice) + salad + chips

\$52 antipasto + main (5 choice) + salad + chips

\$67 antipasto + main (5 choices) + salad + chips + shared dessert + tea + coffee

\$67 antipasto + shared main + salad + shared dessert + tea + coffee

BREAD AND DIPS *served shared to the centre of the table*

Turkish bread with roasted eggplant and salted cod

ENTREE *served shared to the centre of the table*

Antipasto plate - chef's selection of beef and pork cured meats, marinated vegetables, mixed olives, buffalo mozzarella and fresh baked baguette

CHOICE MAIN *your choice of the following on the day*

Roasted barramundi, mussels, cider cream, peas and potato dumplings

Chargrilled wagyu porterhouse with pomme rosti, king brown mushroom and bacon jus (gf)

Chilli tiger prawn linguini with semi dried tomato and pine nut pesto

Roasted chicken, potato mash, carrots and porcini jus gras (gf)

Cauliflower risotto, roasted hazelnut, sage, parmesan, toasted sourdough (v)

SHARED MAIN OPTIONS

Select 2 items from the following shared mains and served to the table with seasonal salads

Roasted sher wagyu beef with roasted kipfler potatoes, dijon mustard, jus gras and soubise (gf)

Roasted pork forequarter with quinoa, cracked wheat tabouli and caramelised apple

Chicken coq au vin, parsnip puree, pork lardons and swiss brown mushrooms (gf)

Slow cooked lamb shoulder, fried eggplant chips and pepperonata

SIDE SALAD

Cabbage, fennel, apple and mint slaw with lemon and chilli dressing (gf,v)

DESSERT *served shared to the centre of the table*

Cheese plate - Rocchetta Italian robiola and Cantal French cow's milk, sesame lavosh, quince and poached figs

Two types of sweet treats served with tea and coffee

*Menus are subject to change
All menus must be pre-ordered and pre-paid 7 days prior.*

Monday - Friday

ALC available for up to 20 guests

Choice option is available for 10-40 guests

40pax + are required to go on a shared set menu
or alternate drop from options above

Saturday & Sunday

ALC is available for up to 20 guests

Choice option is available for 10-40 guests

40pax + are required to be on an alternate
drop main set menu only

(v) vegetarian (gf) gluten friendly (vg) vegan
Our menu and kitchen contains allergens including but not
limited to nuts, shellfish, gluten and dairy. Whilst all reasonable
efforts are taken to accommodate guest dietary needs,
we cannot guarantee that our food will be allergen free.
Please notify our staff if you have a specific dietary request.

REPUBLICA

Function Menu

CANAPES \$5 each

Coffin Bay oysters - natural and shallot dressing
Mushroom arancini with truffle mayonnaise (v)
Sweet tomato tarts with goat's cheese and basil oil (v)
Corn tostada with guacamole, jalapeño and bbq corn (v)
Duck and pistachio sausage roll with caramelised apple purée
Spanish braised osso bucco pie with quince jam
Crushed pea, lemon and mint tart with Fior di latte (v)
Kingfish tartare, yuzu, dashi, toasted nori and shiso leaf (df,gf)
Black prawn arancini with lovage mayonnaise
Taramasalata dip, squid ink lavosh with yarra valley salmon roe
Poached eye fillet, beetroot, rice cracker, native spices, black garlic
Duck, kaffir and lemongrass filled bao
Ora king salmon, lemon myrtle, finger lime, sesame seaweed cracker
Mini pork bánh mi, pickled daikon, carrot and cucumber with sriracha
Sliced jamon grissini, truffle pecorino and fresh horseradish (df)
Purple corn tostada, spanner crab, bbq corn and smoked guacamole (gf)
Smoked trout tart with crushed peas and whipped crème fraîche (gf)
Assorted sushi with wasabi, soy and pickled ginger (gf, df)
Mac 'n' cheese croquette with smoked cheddar, jalapeño, lime mayonnaise (v)
Seared scallop with roasted chorizo and sour apple (df,gf)

SLIDERS \$10 each

Angus beef cheese burger with pickles and truffle mayonnaise
Fried fish taco, spiced avocado, cabbage and vietnamese mint in wheat tortilla
Po'boy - battered prawns, chilli mayonnaise, iceberg and coriander in brioche bun

GRAZING \$14 each

Roasted cauliflower risotto with grana padano and savory nut granola (v, gf)
Fish and chips - beer battered Cone Bay barramundi, fries and tartare sauce (df)
Lamb shoulder ragu with potato gnocchi and salted ricotta
Tuna poke bowl, seasoned brown rice, avocado, nori, sesame and soy (gf)

GRAZING PLATTERS

Antipasto - cured meats marinated vegetables, mixed olives and buffalo mozzarella \$55
Assorted gourmet pizza - vegetarian and meat selections \$18
Toasted turkish bread and house made dips \$30

SWEET TREATS \$4.5 each

Mini choc-top with roasted white chocolate ice cream
Crème fraîche cheesecake with bergamot curd and honeycomb
Chocolate tart with hazelnut salted caramel
Mini lemon meringue tarts (gf)

BASIC FINGER FOOD PACKAGE \$20 per head (1 pc of each per head)

Assorted gourmet pizza slice - vegetarian and meat selections
Prawn and vermicelli money bag with chilli sauce
Pork and fennel sausage roll with caramelised apple sauce
Republica fried chicken with jalapeno and lime mayo (gf) (minimum of 20pc per item)

Sample Packages

2-3hr event: (suitable for light entertaining lunches)
\$26 per head - 2 x canapes, 1 x slider, 1 x pizza slice
3-4hr event: (suitable for lunchtime events/evenings)
\$40.5 per head - 4 x canapes, 1 x pizza slice, 1 x slider, 1 x sweet treat
\$54.5 per head - 4 x canapes, 1 x slider, 1 x pizza slice, 1 x grazing, 1 x sweet treat
4-6hr event: (suitable for evening events)
\$78 per head - 6 x canapes, 2 x sliders, 2 x grazing

REPUBLICA

Breakfast Menu

Weekends only - breakfast from 9am till midday

Free range eggs, poached, fried or scrambled on Phillippa's corn bread 11.0
**gluten free bread available extra \$2*

SIDES	3.5 each	SAUCES	1.0 each
Slow cooked tomatoes		Hollandaise	
Mushrooms		Tomato relish	
Sauteed Kale			

Black pudding	4.0 each	Extra egg	2.0 each
Tasmanian salmon gravlax			
Housemade hash brown			
Free range bacon			
House made baked and bacon			
Avocado			

Toast with butter and "Jam Lady" jams 6.5
Corn bread
Multigrain
Fruit loaf

Grilled pear in burnt honey with lemon curd, yoghurt and toasted muesli (v)	13.0
French toast, real maple syrup and poached fig ice cream	11.0
Tasmanian salmon gravlax, avocado, goats curd and poached egg on corn bread	17.0
House made baked beans and free range bacon with poached egg and corn bread	16.5
Eggs Benedict, free range bacon, poached eggs, hollandaise	17.5
Egg and free range bacon wrap with lettuce, tomato, cheese and aioli	13.5

KIDS

Kids scrambled eggs with hash brown (under 12yrs only) 8.0

Bloody Mary - a hearty mix of vodka, horseradish, wholegrain mustard worcestershire, 18.0
tabasco, celery, tomato, seasoned and served anytime of the day

REPUBLICA

Wine List

			GLS	BTL
SPARKLING				
Republica house	Multi region, SA	<i>Brut cuvée</i>	9.0	42.0
Lana	King Valley, VIC	<i>Prosecco</i>	11.0	55.0
		<i>- Aperol spritz</i>	15.0	
Paul Louis	Loire Valley, FRA	<i>Blanc de blanc Brut</i>	11.0	55.0
Chandon	Yarra Valley, VIC	<i>Brut</i>		60.0
CHAMPAGNE				
Mumm	Reims, Champagne, FRA	<i>Pinot noir/chardonnay</i>		95.0
Perrier Jouët	Épernay, FRA	<i>Brut</i>		100.0
Veuve Cliquot	Reims, Champagne, FRA	<i>Pinot noir/chardonnay</i>		115.0
WHITE				
Babich	Marlborough, NZ	<i>Sauvignon Blanc</i>	10.0	49.0
Cape Barren	Adelaide Hills. SA	<i>Sauvignon Blanc</i>		54.0
Artigiano	Veneto, IT	<i>Pinot Grigio</i>	10.5	51.0
Ara	Marlborough, NZ	<i>Pinot Gris</i>		51.0
Kilikanoon	Clare Valley, SA	<i>Riesling</i>	11.5	57.0
Robert Oatley	Margaret River, WA	<i>Chardonnay</i>	12.0	59.0
Ocean Eight 'Verve'	Mornington Peninsula, VIC	<i>Chardonnay</i>		75.0
La Majone	Languedoc, FRA	<i>Picpoul de Pinet</i>		50.0
Montevecchio	Heathcote, VIC	<i>Moscato</i>	11.0	55.0
ROSÉ				
Lost Buoy 'Pink Sky'	McLaren Vale, SA	<i>Rosé</i>		56.0
Chateau de Brigue	Provence, FRA	<i>Rosé</i>	11.0	54.0
RED				
Pocketwatch	Yarra Valley, VIC	<i>Pinot Noir</i>	10.0	49.0
Bannockburn	Geelong, VIC	<i>Pinot Noir</i>		85.0
Yering Station	Yarra Valley, VIC	<i>Pinot Noir</i>	12.5	62.0
Kangarilla Road	McLaren Vale, SA	<i>Shiraz</i>	10.5	49.0
Wild Duck	Heathcote, VIC	<i>Shiraz</i>		60.0
Colab and Bloom	McLaren Vale, SA	<i>Tempranillo</i>	12.5	62.0
Craggy Range	Hawkes Bay, NZ	<i>Syrah</i>		65.0
White Stripes	Alpine Valley, VIC	<i>Sangiovese</i>		58.0
Capel Vale	Margaret River, WA	<i>Cabernet Merlot</i>	10.5	51.0
Jack Estate	Coonawarra, SA	<i>Cabernet Sauvignon</i>		62.0
Henschke	Barossa Valley, SA	<i>Shiraz/Cabernet/Malbec</i>		110.0

REPUBLICA

DRINK

Coffee <i>by Griffiths</i>	4.0
Iced latte	4.5
Hot chocolate	5.0
Chai	4.5
Honey	add .30
Soy	add .50
Vanilla, hazelnut, caramel	add. 50

TEA <i>by Tea Drop</i>	4.5
Green, earl grey, peppermint, chamomile, English breakfast, lemongrass ginger, chai	

ICED	6.0
chocolate, coffee, strawberry, caramel, vanilla, chai	

JUICE	4.5
Orange, pineapple, red grapefruit, cloudy apple, tomato, cranberry, mango nectar	

Bundaberg Ginger Beer	6.0
Split Rock still water 500ml	4.5
Split Rock sparkling 750ml	8.0
Red Bull	6.0

Banana smoothie	9.0
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MOCKTAILS 8.0

Mango Tango
Virgin Mojito

MULLED CIDER 13.0

BEER & CIDER

BOTTLE

Bulmers Pear cider	10.5
Rekorderlig cider	
strawberry and lime or passionfruit	11.5
Flying Brick draught cider	11.5

Peroni Nastro	10.0
Corona	10.0
Corona Ligera 3.5%	8.5
Fat Yak	10.0
Stone and Wood Pacific Ale	10.0
Victoria Bitter	8.0
Asahi	10.0
Cascade Premium Light	7.0
Cascade Stout	10.0
Stella Artois	10.0
Quiet Deeds IPA	11.0
Wolf of the Willows XPA	11.5
San Miguel	10.0
Negra Modelo	11.0

ON TAP POT PINT

Carlton Draught	5.8	11.5
4 Pines Kolsh	6.8	13.5
Lazy Yak 'session ale'	6.8	13.5
Bulmers	6.3	12.5
Wild Yak	6.8	13.5

SPECIALS

MONDAY \$12 pizza *from 5pm*

TUESDAY \$12 fish & chips *from 5pm*

FRIDAY \$3 oysters *from 5pm*

REPUBLICA

COCKTAILS

CLASSICS

18.0 each

Mojito *white rum, lime, mint, sugar, soda*

Caipiroska *vodka, muddled fresh lime, sugar nectar*

Caipirinha *cachaca, muddled fresh lime, sugar nectar*

Cosmopolitan *vodka, cranberry, citrus, orange*

Margarita *tequila, Cointreau, lime, served on the rocks*

Long Island Iced Tea *5 spirits, fresh lemon, cola*

Pina Colada *rum, Malibu, pineapple, coconut cream*

French Martini *vodka, Chambord, pineapple*

Espresso Martini *vodka, Kahlua, espresso, vanilla sugar*

HOUSE SPECIALS

19.0 each

Hemingway Daiquiri *white rum, maraschino, ruby grapefruit & lime*

Southside *dry gin mixed with lime, sugar nectar & fresh mint*

Peach Julep *bourbon, peach creme liqueur, peach puree & mint*

PITCHERS

1 litre: 35.0

Sangria *Cointreau, red wine, orange, brandy*

Moscow mule *vodka, lime, ginger beer*

Pimm's *Pimm's, cucumber, mint, strawberry*

Traditional Lemonade *vodka, lemons, sugar, soda*

BOOKING GUIDELINES

FOOD

- All menu items are subject to change according to seasonality and availability of produce.
- All function menus (set menus, cocktail menu packages and beverage packages) must be pre-selected and paid in full 10 days prior to the event. No refunds will be given to late cancellations.
- BYO catering is not available (includes desserts other than a celebration cake)

ALLERGIES

- Our team makes every effort to do their best to accommodate guests with food allergies, however our kitchens contain nuts, shellfish and other common allergens therefore we cannot guarantee cross contamination or contact. Please notify our staff if you need assistance with our menu or if you have an allergy so that we can notify the kitchen team.
- Please ensure all special dietary requirements or allergies for large bookings are available prior to your booking. We take all allergies seriously and aim to cater appropriately for them, however cannot guarantee or take responsibility for any reaction to a meal.

EVENTS AND BOOKINGS

- We do not take bookings for 'drinks only'
- We do not take bookings outside, all outside areas are available on a first come first serve basis only.
- Event space minimum spends must be covered by your food and beverage spend only. Any shortfall will be charged as a venue hire and cannot be refunded.
- For all bookings, we cannot guarantee an increase in numbers if we are already fully booked.
- We practice Responsible Service of Alcohol therefore we require a satisfactory amount of the minimum spend (at least 60%) must be allocated towards food.
- You are entitled to exclusive use of your event space only – all other function spaces are separate entities and will be booked as such.
- External music or entertainment is only permitted for venue exclusive functions
- Republica and Captain Baxter provide live music on nominated days and background music at all other times
- Any external suppliers and decorations must be approved by the venue - please refer to our Booking Guidelines Table for further information.

BOOKINGS / CANCELLATION POLICIES

- Groups of 20 or less; Cancel more than 7 days of the booking = Full refund | Cancel less than 6 days = Deposit forfeited
- Groups of 20 or more; Cancel more than 14 days of the booking = Full refund | Cancel 13 days or less = Deposit forfeited
- For minimum spends over \$5000, 20% of the minimum spend is required as a deposit to secure your booking.
- For minimum spends \$5000 or less, a deposit of \$500 is required to secure your booking.
- For casual bookings, a \$10 per head deposit is required. This can be refunded on the day or taken off your final bill.

HOUSE POLICY

- Dress to impress, be nice and have fun! Please no gym/sportswear, club colours, muscle singlets, dirty workwear, beachwear, or intimidating dress.
- We do not allow fancy dress
- Shoes and shirts must be worn at all times.
- Hens, Bucks & Birthdays: we do not allow; inappropriate behaviour, games, decorations, activities or novelty items.
- We do not accept unpleasant or annoying behaviour, name dropping, shoving, play fighting or arguing.
- We like our neighbours so please do not disturb them or loiter after we close.
- We love kids, but they need to remain seated and supervised by their guardian at all times.
- We are an equal opportunity venue, no matter, what race, age, creed, religion, colour, gender or sexuality you are, you must dress nice, play nice and be nice no matter who you are!
- The venue reserves the right to refuse entry to anyone who does not comply with the house policy or who is deemed intoxicated. If a guest is deemed intoxicated they will not be served and will be asked to leave the venue.
- No minors under 18yrs are permitted within the venue after 10pm.

A full list of Terms and Conditions can be found on our websites.

p. 03 8534 8959 [w: stkildavenues.com.au](http://stkildavenues.com.au)