



Email. info@thefoodrepublic.melbourne

Web page. www.thefoodrepublic.melbourne

**Facebook. The Food Republic Cafe Instagram.
[thefoodrepubliccafe](#)**

15 % surcharge for public holidays and 10% for Sundays.

No split bills weekends & public holidays.

**Please let our staff know of any dietary requirements, allergies, intolerances, or
other dietary restrictions.**

COCKTAILS

SPRITZ & APERITIFS

COSMOPOLITA Vodka, cointreau, cranberry juice	18.5	APEROL SPRITZ	GLASS	BOTTLE
			16.5	
MOJITO Bacardi blanca, mint, lime, soda/lemonade	18.5	GIN, ORANGE & STRAWBERRY	16.5	
	18.5			
STRAWBERRY DAIQUIRI Rum, sugar syrup, lime, fresh strawberries	18.5	CIPRIANI PEACH BELLINI	16.5	59.5
MARGARITA Bacardi, cointreau, lime	18.5			
ESPRESSO MARTINI Baileys, kahlua, vodka, espresso coffee	18.5			
BLOODY MARY Tomato juice, vodka, worcestershire sauce, tabasco, pepper & celery stick	18.5			
CLASSIC MARTINI Gin, dry vermouth				

SPIRITS

SCOTCH BLENDS JOHNNIE WALKER BLACK LABEL - 12yr old, Ayrshire Scotland. The iconic Black lable is recognised globally for its unmistakably smooth deep character	13.5	RUM BACARDI CARTA BLANCA - Puerto Rico. White rum, orange blossom, apricot, coconut and banana finish	10.0
			12.5
MONKEY SHOULDER - Speyside, Scotland. Complex, sophisticated, smooth, rich & mello w vanilla tones	12.5	THE KRAKEN BLACK SPICED RUM - Sweet molasses, ginger & sugar cane aged	
			12.5
	21.5	VODKA SKY VODKA - Clean and crisp, with a smooth, medium-bodied texture. Some find hints of sweetness or nuttiness, while others note a clean finish	
WHISKEY SINGLE MALT GLENFIDDICH 12 YR OLD - Creamy with a long smooth mellow finish	10.5	GIN GORDONS GIN - Triple distilled, juniper berries, coriander seeds and angelica roots	12.5
			13.0
BOURBON JACK DANIEL’S - Tennessee sour Mash Whiskey. Smooth & woody w’ hints of fruity undertones, ends w’ caramel & signature oak notes		HENDRICKS – Juniper, Citrus Peel, Cucumber Petals	

LIQUEURS

BAILEYS	12.5	KAHLUA	12.5
COINTREAU	12.5	MIDORI	12.5
FRANGELICO			

Breakfast

TOAST & CONDIMENTS (V/GF)

9.8

Sourdough toast with your choice of vegemite, strawberry jam, peanut butter & marmalade **EGGS YOUR WAY**

Served with toast - Poached or Fried

14.0

- Scrambled

14.5

APPLE CRANBERRY STRUDEL (V)

16.9

Fragrant spiced fruits with pistachio frangipane in puff pastry served warm with cream

BIRCHER MUESLI

18.0

Homemade Toasted granola, honey, mixed dried fruit, strawberries, greek yogurt, toasted almonds & hazelnuts topped with fresh fruit

BRIOCHE ROLL

19.5

Brioche Roll, fried eggs, bacon, tasty cheese, tomato relish

CHEEKY BENEDICT (GF)

25.5

Pulled pork, poached eggs, sriracha sauce, hollandaise, crisp Granny Smith apple, potato rosti & bacon

BENEDICT

24.0

Sourdough toast, sautéed spinach, shaved grandma ham or bacon, poached eggs, hollandaise

OMELETTE

24.0

Japanese style with Asian slaw, cashew nuts, crispy shallots, kewpie, sticky soy Add chicken 5.5 | Add

Pulled pork 7.5

THE FOOD REPUBLIC

30.5

Eggs your way with bacon, pork & fennel sausages, homemade rosti, slow cooked tomatoes, mushrooms served with toast

VEGE BREAKY (V)

29.0

Eggs your way with mushrooms, slow cooked tomatoes, avocado, homemade rosti, beetroot relish served with toast

EGGS FLORENTINE

23.5

Poached eggs, spinach, broccoli, charred zucchini, focaccia topped with hollandaise sauce

BANG BANG CHILLI SCRAM

23.5

Chilli scrambled eggs, chilli jam, jalapino labne crispy shallots & herbs, served on turkish roll

BANANA BREAD (V)

16.9

Toasted banana bread with caramelised banana, vanilla bean, cardamon creamed ricotta & caramel

MUSHROOMS & GRILLED POLENTA (V)

26.0

Grilled polenta, field mushrooms, creamed feta, spinach, avocado, charred capsicum topped with a rocket pesto | Add poached egg 4.5

***BREADS** Multiseed multigrain, sourdough | Gluten free bread 3.5

Extra's

Toast | Egg

5.0

Roasted Tomato | Mushrooms | Wilted Spinach | Hollandaise Sauce | Beetroot Relish

5.5

Homemade Rosti (GF) | Avocado Smash | Sausages pork & fennel

6.0

Bacon | Feta | Grandma Ham

6.5

Pulled Pork

7.5

Smoked Salmon	7.5
Poached Chicken	5.5

ONTOAST

B.L.A.T	24.5
---------	------

Poached chicken, bacon, tomato, lettuce, kewpie mayo, avocado smash, chips & ketchup **SMASHED AVOCADO**

(V)	24.0
-----	------

Multigrain, smashed avocado, pickled onions & radishes, feta cheese, smoked paprika evo with a poached egg | Add bacon 6.0 | Add smoked salmon 7.5

LUNCH

BUDDAH BOWL (V/GF/C)	26.8
----------------------	------

Soba Noodle, spinach & broccoli, pickled carrot, avocado, frijoles negros, edamame beans, roast Japanese pumpkin, red peppers with a tofu & miso dressing (vegan/vegetarian) **BEEF LASAGNA**

Layered pasta sheets, bolognese, béchamel, parmesan cheese served with side salad	29.0
---	------

PENNONI WITH PORK RAGU	28.5
------------------------	------

Pennoni with a pork ragu, parsley evo, parmesan cheese

FISH & CHIPS	38.9
--------------	------

Tempura battered market fish of the day served with slaw salad & tartare sauce

LINGUINE SEAFOOD	38.5
------------------	------

Barramundi, scallops, prawns, calamari with tomato, herbs & topped with a gremolata **PULLED PORK**

BURGER	26.5
--------	------

Pulled pork, sriracha, asian slaw, pickled onions, kewpie with chips	23.0
--	------

VIETNAMESE SLAW SALAD

Asian slaw with spring onions, cashew nuts, crispy shallots, black sesame seeds, coriander with a nuoc-cham dressing | Add poached chicken 5.5 | Add smoked salmon 7.5

33.5

CALAMARI SALAD

Calamari, mesculin salad, pickled onions, pimento, diced tomatoes, cucumber ribbons with an aioli dressing

32.9

OPEN CHICKEN SOUVLAKI

Chicken skewers, pita bread, tzatziki, mixed salad & chips

28.8

CHEESE BURGER

200g beef pattie with dijon mustard, tomato chutney, lettuce, tomato, cheese

SIDES

V Vegetarian **GF** Gluten Free: Contains no gluten. (Not prepared in a gluten free kitchen) We try to meet dietary requirements of our patrons & service staff can help you find a solution. Sometimes alterations to the menu may not be possible.

15% SURCHARGE ON PUBLIC HOLIDAYS. 10% SURCHARGE ON SUNDAY SERVICE. NO SPLIT BILLS ON WEEKENDS AND PUBLIC HOLIDAYS.

BEER / CIDER

Cascade Light, Australia	9.0
Carlton Draught, Australia	10.5
Little Creatures Pale Ale, Australia	12.5
Kirin Ichiban, Japan	11.5
Corona, Mexico	11.5

Heineken zero alcohol 00
10.5

CIDER

AmPLY's Hard Cider – Apple	13.5
Rekorderlig - Strawberry & Lime	12.0

WINE

SPARKLING

	GLASS	BOTTLE
Coppabella Prosecco Piccolo (200ml) - Tumbarumba, NSW		16.0
Nomads Garden Prosecco - North East Victoria, VIC	13.9	56.0
Andre Delorme Blanc de Blanc - Burgundy, France	14.9	57.0
Billecart-Salmon Champagne Le Reserve NV (375ml) - Mareuil-sur-Ay, France		87.0
Billecart-Salmon Champagne Le Reserve NV (750ml) - Mareuil-sur-Ay, France		170.0

WHITE WINES

Babich Black Label Sauvignon Blanc - Marlborough, NZ	14.5	58.0
Growers Gate Moscato - Riverland, SA	13.0	48.0
Santolin Little Saint Chardonnay - Yarra Valley, VIC	14.0	58.0
Cantina Tollo Nativo Pinot Grigio - Chieti, Italy	13.0	48.0
Lock & Key Riesling - Hill Tops, NSW	14.5	58.0
Maude Pinot Gris - Central Otago, NZ		65.0
Madeleine Mediterranee Rose - Provence, France	14.5	58.0

RED WINES

Maxwell Silver Hammer Shiraz - McLaren Vale, SA	15.0	62.0
Chateau Eglise - Bordeaux, France		59.0
Santolin Little Saint Pinot Noir - Yarra Valley, VIC	14.5	58.0

Penny's Hill Edwards Road Cabernet Sauvignon - McLaren Vale, SA		58.0
Cantina Tollo Nativo Sangioves - Chieti, Italy	13.5	48.0
Delas Cotes Du Rhone Saint Esprit Rouge - Rhone Valley, France		66.0

HOT BEVERAGES

COFFEE

Regular 5.1 / Large 6.1 (extra coffee shot 0.6)	
DECAF COLUMBIAN - Swiss water method, smooth mellow, low acidity	0.5

AFFOGATO

Vanilla ice cream served with a double shot of espresso coffee & chocolate wafer	10.5
Add Baileys, Vodka, Frangelico or Kahlua	6.5

HOT CHOCOLATE

(Organic) Regular 4.7 / Large 5.7	6.5
-----------------------------------	-----

ORGANIC CHAI

Pot with honey

6.5

MATCHA LATTE

6.5

TUMERIC LATTE

3.5

BABY CHINO

marshmallow & chocolate wafer

5.5

TEA BY CALMER SUTRA (ORGANIC LOOSE LEAF)

EVERMORE - Black Breakfast tea

LADY MELBA - Fragrant earl grey

FLORAL FIELDS - Chamomile blend

GINGER GRASS - Classic tisane

LEAFY GREEN - Single origin

PEPPERMYNTLE - Single origin peppermint MILK

0.9

CHOICES

0.9

Full Cream | Skinny

Bonsoy Soy

Milklab Almond Milk | Lactose Free

1.5

Oat Milk

SYRUP FLAVOURS

Caramel | Hazelnut | Vanilla

9.8

FRESHLY SQUEEZED JUICES

APPLE/ ORANGE

COLD BEVERAGES

COLD BREW

24hr brewed filtered coffee, low acidity, delicate
chocolaty flavour served over ice

6.95

ICED COFFEE

Vanilla icecream, espresso, milk, choc wafer
straw

8.5

ICED MOCHA

Vanilla icecream, chocolate, espresso, choc wafer straw

8.5

ICED STRAWBERRY MATCHA LATTE

Iced matcha latte with a strawberry syrup

9.5

TIRAMISU COLD BREW

Single origin cold brew on ice, vanilla cream, chocolate

9.5

ICED CHOCOLATE

Dark chocolate, icecream, choc wafer straw

8.5

SPIDER

Lemonade / Coke / Raspberry / Blue Heaven

8.0

LEMON LIME & BITTER

9.0

VIRGIN MARY

Tomato sauce, worcestershire sauce, tobasco, pepper

10.0

SMOOTHIES

PINK Dragon Fruit, berries, orange juice

12.0

GREEN Spinach, kale, apple, banana, coconut water

12.0

RED Mixed Berry & Acai

12.0

SOFT DRINKS

Coke | Coke No-Sugar | Diet Coke | Sprite

4.5

Chinotto | Aranciata Rossa | Limonata Ginger Beer |
Bottled Water

5.9

Soda Water | Tonic water | Ginger Ale

5.5

MINERAL WATER

Bottomless mineral water \$3pp

MILKSHAKES

**CHOCOLATE | STRAWBERRY |
CARAMEL | VANILLA**

kids 7.5 | Adults 9.0

PLEASE FEEL FREE TO LOOK AT A EXTENSIVE SELECTION OF CAKES & SLICES IN THE
DISPLAY



For event enquiries, please see the front of house manager.

Email. info@thefoodrepublic.melbourne

Web page. www.thefoodrepublic.melbourne

Facebook. The Food Republic Cafe

Instagram. [thefoodrepubliccafe](https://www.instagram.com/thefoodrepubliccafe)

