

ANTIPASTI

Olives (VG)

Mix of Castelvetrano & Bella Di Cerignola, Citrus, Fennel, Olive Oil

Focaccia (G,VG)

Baked Fresh Daily, Peppercorn & Herb Oil, 8-Year-Aged Balsamic

Truffle Fries (D,V)

Truffle Aioli Dip, Parmigiano

Publico Mixed Greens Salad (D,V)

Mixed Genting Highland Green, Sundried Tomato & Goat’s Cheese Spread, Cucumber, Cherry Tomatoes, Roasted Red Peppers, Radish, Orange Segments, White Balsamic & Tarragon Vinaigrette

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

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

Tuna & Canellini Bean Salad (D,SF)

Torched Ahi, Shaved Fennel, Organic Greens, Cherry Tomatoes, Sliced Olives, Pickled Onions, Parmigiano, Yogurt Balsamic Dressing

Without Tuna 16

Enhance Your Salad:

Grilled Chicken Breast 12 Torched Rare Ahi Tuna (SF) 14

Pan-Seared Halibut (SF) 16

13	Yellowtail Crudo (SF)	28
Fresh Citrus-Cured Hamachi, Shishito Peppers, Orange, Red Onions, Preserved Lemon Glaze, Perilla Oil		
16	Eggplant Parmigiana (D,V)	19
Layered & Fried Eggplant, Handmade Tomato Sauce, Mozzarella, Parmigiano, Basil		
18	Fried Calamari (SF)	25
Local Squid, Citrus & Caper Aioli		
	Octopus (P,SF)	36
Sous Vide & Charred, Spicy Salami, Warm Fingerling Potato & Sundried Tomato Salad, Grainy Dijon Emulsion, Balsamic Glaze		
19	Meatballs Al Forno (D,G,P)	24
Pork & Fennel Meatballs, San Marzano Tomato Sugo, Parmigiano		
24	Formaggio (D,N)	38
Chef’s Choice of 3 Italian Imported Cheeses, Salted Mixed Nuts, Selection of Condiments, Lavash		
	Tagliere (G,P,N)	44
Chef’s Choice of 3 Artisanal Cured Meats, Salted Mixed Nuts, Selection of Condiments, Lavash		

BURRATA BAR

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

Pugliese Burrata (D,G,V)	29
Marinated Heirloom Tomato Bruschetta, Fresh Basil, 8-Year-Aged Balsamic, Focaccia	
Smoked Burrata (D,G,P)	30
Nduja Sausage, Aged Parma Ham, Tomato Jam, Focaccia	
Truffle Burrata (D,V)	32
Datterini Cherry Tomatoes, Basil, Wild Mushroom & Truffle Pate	
300g Burrata To Share (D,V)	52
Heirloom Tomatoes & Sweet Peppers, Olives, Extra Virgin Olive Oil & Balsamic Crema	

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 48hours to curate the perfect 10” pizza. Contains gluten.

ROSSO <i>Tomato base</i>		BIANCO <i>White base</i>	
Margherita (D,V)	30	Quattro Formaggi (D,V)	28
Buffalo Mozzarella, Ligurian Basil, Extra Virgin Olive Oil		Provolone, Gorgonzola, Buffalo Mozzarella, Taleggio	
Vegana (VG)	28	Tartufata (D,V)	38
Grilled Zucchini, Red Peppers, Asparagus & Red Onions		Smoked Scarmoza, Buffalo Mozzarella, Porcini Mushroom, Black Truffle	
Burrata (D,V)	36	Florentina (D,E,SF)	34
Burrata, Cherry Tomatoes, Arugula, Olive Oil		Smoked Burrata, Creamed Spinach & Friareli, Anchovies, Baked Egg	
Prosciutto (D,P)	36	Nduja (D,N,P)	34
18-Month-Aged Prosciutto, Mozzarella, Arugula, Shaved Parmigiano		Roasted Ground Pork, Fior Di Latte, Olives, Red Onions	
Diavola (D,P)	34		
Fior Di Latte, Spicy Soppressata			
Carne (D,P)	38		
Fior Di Latte, Bacon, Salami, Guanciale, Pork Sausage			

SECONDI

Chicken Parmigiana (D,E,G)	38	Bistecca From The Jospir	
Breaded Chicken Breast, San Marzano Tomato Sauce, Mozzarella, Scallion Mashed Potatoes		<i>Served With Porcini-Infused Reduction</i>	
		250g Barley Fed Wanderer Beef Striploin (MS 2-3)	58
Halibut (D,SF)	42	400g Barley Fed Wanderer Beef Ribeye (MS 3-4)	88
Fresh, Pan-Seared, Canellini Bean Puttanesca, Charred Asparagus, Citrus Butter		1.3kg Australian Grass-Fed Beef Tomahawk	168
Pork Tenderloin (D,G,P,N)	38	Bistecca Enhancements	
Pine Nut & Iberico Guanciale Caponata, Agrodolce, Nduja & Spicy Salami Crumble		Pine Nut Caponata	11
		Scallion Mashed Potatoes	16
Slow-Roasted Beef Short Ribs (A)	46	Oven-Roasted Potatoes	14
Oven-Roasted Baby Potatoes, Pearl Onions, Broccolini, Red Wine Jus		Pan-Seared Broccolini	13
		Grilled Citrus Asparagus	18
		Fries	13
		Truffle Fries	19

HANDMADE PASTA

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

Spinach Tagliolini Arrabbiata (D,E,V)	28
San Marzano Tomato Sugo, Cherry Tomatoes, Smoked Burrata	
Spaghetti Carbonara (D,E,P)	30
Guanciale, Pecorino, Egg Yolk, Black Pepper	
Gnocchi (D,N,V)	28
Herb Pesto, Pinenut Crumble, Parmigiano	
Rigatoni Cacio e Pepe (D)	36
Pecorino, Fresh Shaved Black Truffle, Black Pepper	
Linguine Vongole (A,SF)	34
Clams, Cherry Tomatoes, White Wine, Garlic, Chilli, Parsley, Lemon Oil	
Porcini Penne Alfredo (D,E,G)	34
Wild Cep & Chanterelle Mushrooms, Handmade Penne, Parmigiano, Blackened Chicken Breast	
Crab Ravioli (D,E,N,SF)	38
House-made, King Crab & Mascarpone Filling, Saffron & Sage Butter, Parmesan Crumb	
Handcut Pappardelle Beef Ragu (D,E)	38
Slow-Cooked Beef Ragu, San Marzano Tomato, Parmigiano	
Beef Lasagna (D,E)	38
Beef Ragu Alla Bolognese, Bechamel, Mozzarella, Aged Parmigiano	
Seafood Risotto (D,SF)	46
Lobster Tail, Prawns & Mussels, Shellfish & Saffron Bisque, Carnaroli Rice, Parmigiano, Sweet Peas	

DOLCE

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

Olive Oil Citrus Cake (A,D,E,G,N)	17
Whipped Mascarpone Cream, Prosecco-Macerated Strawberries, Frangelico Salted Caramel	
Affogato (A,D,E,G,N)	18
Espresso & Manjari Chocolate Ganache, Vanilla Tart Shell, Cornflake Crumble, Kahlua Reduction, Vanilla Gelato	
Publico Tiramisu (A,D,E,G,N)	19
Espresso, Coffee Liqueur, Mascarpone, Savoiard Biscuits	
Cannoli (D,E,G,N)	16
Sheep’s Milk Ricotta, Pistachio Nougatine	
Flourless Chocolate Cake (D,E,N)	18
72% Dark Chocolate, Raspberry Gel, Vanilla Gelato	
Gelato (D)	16
2 Scoops of Fresh Gelato. Choice of Vanilla, Rocher Chocolate, Pistachio or Lemon Sorbet	

BOOZY MILKSHAKES

Vanilla with Amaretto Milk, Vanilla, Amaretto, Whipped Cream, Cherries	20
Publico Green Hornet Milk, Vanilla Ice Cream, Peppermint Liquor, Whiskey Liquor, Mint, Whipped Cream, Chocolate Sprinkles	20
Pirate Rumness Chocolate Milk, Dark Rum, Whipped Cream, Oreo Cookies	20
Capri with Almond Milk, Vanilla Ice Cream, Coconut Liquor, Crushed Almonds, Blueberries	20
Classic Vanilla Shake (Non-Alcoholic) Milk, Vanilla	15

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, 4.5%, 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	18
Peroni Nastro Azzurro, Non-Alcoholic 330ml, 0.0%, Italy	12

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.

Rosemary Gin	22
Lemongrass Gin	22
Ginger Gin	22
Grapefruit Gin	22
Kaffir Lime Gin	22
Pomegranate Gin	22

Choice of mixer: tonic, soda or both (sonic)

Homemade Limoncello	12
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FROZEN DRINK	
Frozen Drink of the Day	22

Kindly enquire with our team for today's drink selection.

SIGNATURE COCKTAILS

	GLASS/CARAFE
Riviera Sangria Merlot, Cognac, Orange Juice, Grenadine	24 / 90
Clarified Mango Milk Punch Gin, Aperol, Vermouth Bianco, Mango, Lemon, Whey	23
Pink as Hell Gin, Blueberry Jam, Lime, Basil	23
Publico Garden Sling Gin, Orange Liqueur, Vermouth Bianco, Green Apple, Ginger Ale, Bitters	25
Bee’s Flora Chamomile infused Vodka, Elderflower Liqueur, Vermouth Bianco, Honey, Basil, Prosecco	25
Citrus Spice Ginger & Cinnamon infused Scotch Whiskey, Triple Sec, Apricot Brandy	25
Mayan Temple Patron Tequila Silver, Mezcal, Fernet, Caramelised Pineapple Syrup, Pineapple Juice, Lemon	25

FREE-FLOW RITUALS

Saturday, Sunday & Public Holidays 12.30pm - 4.00pm (last order 2.00pm)	
2-Hour Free Flow Aperol Spritz, Prosecco, Rose Wine, Red Wine, White Wine, Bottled Beer, Bombay Sapphire Gin, Lucifer Gold Whiskey, Bacardi White Rum, Grey Goose Vodka + 1 Additional Hour	95 50/pax
2-Hour Free Flow Champagne Collet Brut + 1 Additional Hour	110 50/pax

SUPERSOCIAL:
LADIES NIGHT

Every Wednesday 5.00pm till close (last order at 9.00pm)	
2 Hours Free Flow Prosecco, Rose Wine, Red Wine, White Wine, Mother of Pearl Gin, Grey Goose Vodka, Bacardi White Rum, Lucifer Gold Whiskey, Aperol Spritz	68

CLASSIC COCKTAILS

Negroni Gin, Cinzano Vermouth Rosso, Campari	23
Espresso Martini Grey Goose Vodka, Coffee Liqueur, Freshly Brewed Espresso	25
Clover Club Gin, Raspberry, Lemon, Egg White	23
Mojito Bacardi White Rum, Mint, Lime, Soda	22
Gin & Tonic Bombay Sapphire, Tonic Water	18sgl / 34dbl
Margarita Patron Tequila Silver, Triple Sec, Agave Syrup, Lime Juice	22
Whiskey Highball Blended Scotch Whisky, Soda	20
Old Fashioned Bourbon, Bitters, Sugar	23

NON-ALCOHOLIC COCKTAILS

Calamansi Cooler  Calamansi Cordial, Apple Juice, Ginger Beer	16
Impeachment  Peach & Mint Puree, Fresh Orange, Elderflower, Soda	16
Passiflora  Ginger Ale, Raspberries, Passionfruit, Fresh Lemon, Soda	16
Butterfly Lemonade  Butterfly Pea Flower, Thyme Lemon Shrubs, Fresh Lemon, Soda	16

SOFT DRINKS & JUICES

Coca Cola Coca Cola No Sugar Sprite	7
Iced Lemon Tea Earl Grey Tea, Lemon Juice, Honey	9
Chilled Juices Orange  Pineapple 	8
Freshly Squeezed Juices Green Apple  Watermelon 	12
Sparkling Fruit Drinks Aranciata Limonata	10
Sodas & Tonics Mediterranean Tonic Soda Ginger Beer Ginger Ale	7
Still / Sparkling Mineral Water 750ml	11

SPRITZ BAR

SIGNATURE	GLASS/CARAFE
Limoncello Spritz Limoncello, Lemon, Prosecco, Soda	22 / 82
Sabbia Rosa Tequila Blanco, Grapefruit, Agave Syrup, Prosecco	22 / 82
Thyme for Hugo Thyme infused Vodka, Elderflower, Prosecco, Soda	25 / 91
CLASSIC	
Aperol Spritz Aperol, Prosecco, Soda	22 / 82
Campari Spritz Campari, Prosecco, Soda	22 / 82
Negroni Sbagliato Campari, Cinzano Rosso Vermouth, Prosecco, Soda	22 / 82

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
Babyccino 	3

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.