

SMALL PLATES

PLATOS PEQUENOS

COCONUT BLOSSOM	20
SUGAR SQUID <small>(NGA, NDA)</small>	
crisp fried, salad, avocado, peri peri sauce	
QUESO FUNDIDO <small>(VO)</small>	18
cheese ‘fondue’, garlic & chorizo crumble, pico & corn chips	
HONEY FRIED	20
CAULIFLOWER <small>(V, VGO, NGA, NDA)</small>	
crisp fried, honey & chipotle dressed, ginger & salsa macha slaw, chipotle mayo	
ARROZ CHAUFA <small>(VO, VGO, NDA, NGA)</small>	18
peruvian pork fried rice, vegetables & sesame	

CEVICHE

Served with crispy tortilla chips or corn chips

PERUVIAN FISH <small>(NDA, NGO)</small>	23
chilli, coriander, coconut, lime, red onion, capsicum	
PRAWN <small>(NDA, NGO)</small>	20
lightly poached prawn, charred corn, sun blush tomato,	
SQUID <small>(NDA, NGO)</small>	20
mango, leche tigre, avocado, coriander, red onion, tajin	
TUNA <small>(NDA, NGO)</small>	23
smoked soy, sesame refried beans, chilli, spring onion	

SALSAS

Served with crispy tortilla chips or corn chips

PICO DE GALLO <small>(V, VGO, NDO, NGO)</small>	16
tomatoes, chilli, red onion, coriander, sour cream	
SALSA ROJA <small>(V, VG, NDA, NGO)</small>	16
flame roasted tomato salsa, toasted pepitas	

GUACAMOLE

Our famous guacamole prepared fresh at your table!

Our staff will give you a bit of a show, and tell you all the secrets to make the perfect guacamole!

Served with crispy tortilla chips or corn chips

CASA TRADITIONAL <small>(V, VG, NDA, NGO)</small>	25
red onion, coriander, lime, cashew nuts, chilli	
EGGPLANT <small>(V, VG, NDA, NGO)</small>	26
smoked eggplant, pine nut, red onion, chilli, red capsicum	
CHARRED AVO <small>(V, VG, NDA, NGO)</small>	25
sundried tomato, red onion, corn, chimichurri	

TACOS

2 FOR 22 | 3 FOR 33

Served in soft tortillas with crunchy mixed salad & leaves

FRANGO A PASSARINHO <small>(NDO, NGO)</small>	
spicy fried chicken, aji rojo buffalo sauce, toasted sesame seeds	
FRIED TOFU <small>(V, VG, NDA, NGO)</small>	
salsa macha, crispy shallots	
PORK CARNITAS <small>(NDO, NGO)</small>	
crema, pickled onion, tajin	
JALAPEÑO POPPER <small>(V)</small>	
garlic lime aioli, tajin	



CASA
PUBLICA
SOUTH AMERICA'S FINEST

TRUST THE CHEF

Feeling daring and adventurous?

Let our chefs take your whole table on a four course journey of flavour and discovery, you'll sample their favourite dishes & some hidden surprises.

Our Trust the chef courses are designed to be shared on the table, the best way to try a bit of everything in our opinion!

Please let us know of any dietary requirements.

PER PERSON 70

BIG PLATES

ESPETINHO

Our signature dish!

Hearty chunks of skewered meat deliciously marinated & grill fired. hanging over quinoa, black beans, corn & kidney beans.

CHICKEN <small>(NGA, NDO)</small>	42
skewered achiote chicken thigh & red onion, jalapeño bbq, guacho butter	

PLATO DE CARNE

A mixed grill of South American meats, each marinated & prepared with Latin spices

A FEAST FOR 2 <small>(NDO)</small>	110
chorizo, picanha, adobo de cordero, pollo a la brasa, tomatillo & onion salsa	

SIDES

FETA CRUNCH SALAD <small>(V, NGA, NDO)</small>	16
corn, vegetables, feta, mint, coriander, crispy shallot, nuts, citrus dressing	
HABANERO CRUSHED	14
POTATOES <small>(V, VGO, NDO, NGA)</small>	
fried crumbled agria, lime & chilli, queso, peri peri & scallion	
WEDGES <small>(V, VGO, NDO, NGA)</small>	14
agria wedges, casa seasoning, chipotle mayonnaise	
SEASONAL GREENS <small>(V, VG, NDA, NGA)</small>	14
toasted almonds, mojo dressed	
ELOTES <small>(V, VGO, NGA, NDO)</small>	14
queso, gaucho butter, coriander, tajin	
POLENTA <small>(V, NGA)</small>	16
creamy polenta, parmesan shavings, truffle oil & crema	

GRAND PLATOS

PICANHA <small>(NDO, NGA)</small>	45
400g wagyu rump, carrot & ginger puree, gaucho butter	
CHORIZO ARGENTINO <small>(NDA, NGA)</small>	38
400g home recipe, chimichurri, roasted kumara & pumpkin	
COSTILLAS DE DOCE HORAS <small>(NGA, NDA)</small>	36
half rack of baby back ribs, chilli & tamarind caramel, charred corn & salsa macha slaw	
ADOBO DE CORDERO <small>(NDA, NGA)</small>	36
chipotle rubbed lamb loin, patatas bravas, smoked eggplant, spinach, aioli	
POLLO A LA BRASA <small>(NDO)</small>	40
half chicken, roasted & charred in beer & spices, mole sauce & criolla salsa	
XINXIM DE ABOBORA <small>(V, VG, NDA, NGA)</small>	35
<i>Pele's favourite dish</i>	
fragrant & nutty Brazilian curry, roast pumpkin & potato, toasted nuts & aji arroz	
TUNA <small>(NDA, NGA)</small>	43
aji marinated tuna loin, mojo sauce, quinoa, beans & avocado	
POZOLE <small>(NGA)</small>	38
mexican pork shoulder stew, crisp belly, fried chickpeas, pao de queijo	
TOFU SALTADO <small>(NDA, NGA, V, VG)</small>	36
Peruvian spiced soy based stir fry, capsicum, onion & potatoes	

(V) Vegetarian / (VG) Vegan / (NGA) No Gluten Added / (NDA) No Dairy Added / (VO) Vegetarian Option (VGO) Vegan Option/ (NGO) No Gluten Added Option / (NDO) No Dairy Added Option

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer No Added Gluten and No Added Dairy meals and options.

WHEN BREAKING THE RULES WAS BIG BUSINESS

Think back to a time when prohibition ruled over America.
Dark times for some. For others, a time of opportunity and prosperity.

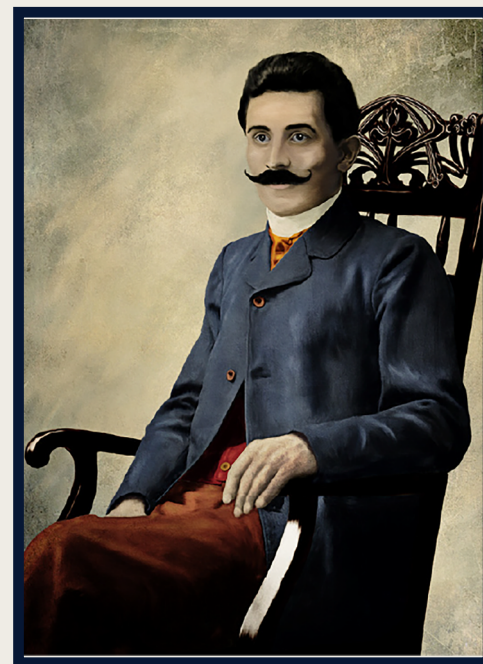
One who seized the moment was Mr Hugo A Chile.

Hugo was born 27 June, 1905. He was only 15 when the prohibition came into effect, about the time he was taking over his father's mini-home distillery.

Originally learning his craft to support the now fatherless family, Hugo created unthinkable profits by running rum to LA. Back then this journey would take 9 weeks each way, but after the third journey he was able to buy a lorry. After the fifth run he had his distribution network established.

He never looked back.

When you enter Casa Publica, you're entering Hugo's world.
Come, sit and savour the taste, the obsessions, and the lifestyle of a man whose time begged the bending of rules, a little ruthlessness, a lot of rum, and an insatiable obsession for women's shoes.



Hugo