

COCKTAIL-STYLE EVENTS



CASA PUBLICA

SOUTH AMERICA'S FINEST





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Casa Publica pays homage to Mr. Hugo A Chile, who thrived during the prohibition era. Born in 1905, he took over his family's distillery at 15, mastering rum production and establishing a lucrative distribution network to LA. Today, stepping into Casa Publica is stepping into Hugo's world of rule-bending, rum, and a quirky passion for women's shoes.







We have nearly as many function options as we do Rum and would love to host your group or get-together.

With an array of function options and a dedication to hosting unforgettable events, whether it's a small gathering or a large party, Casa Publica is the perfect venue. Whether you prefer the Covered Courtyard or the Colombian Lounge and Balcony upstairs, we're here to ensure your experience is exceptional.



HUGO’S RUM LOUNGE







Settle onto one of our rustic wooden leaners and feel instantly at ease, whether you're catching up with friends, after-work drinks, relaxed dining or savouring the flavours of one of the many fine rums adored across the walls. Our lounge is the perfect place to unwind and enjoy life's simple pleasures. Hugo's rum lounge opens onto bustling New Regent St, you can enjoy the best of both worlds - a relaxing atmosphere and a vibrant city vibe.

SPACE TYPE						
INDOOR	N/A	35	Y	N	N	N



COLOMBIAN LOUNGE AND ISABELLA'S BALCONY

With plush velvet booth seating, luxurious curtains and glittering chandeliers, this is a space Hugo himself would love to pass time drinking rum. Our lounge is the perfect space for large group dining or celebrations. With its luxurious ambiance and stunning views, your guests are sure to be impressed. Paired with the balcony overlooking New Regent street and its private bar, you've got all the right ingredients for a decadent evening.

SPACE TYPE						
UPSTAIRS*	40**	70	N	N	N	N

*Stair access only.
** Across low tables and booth seating



FUNCTION PLATTERS

Perfect for any gatherings: to start or even throughout your event. Each of our function size platters provide grazing for 8-10 people.

PLATO DE GUACAMOLE Y SALSA 75

(NDO, NGO, V, VGO)

TRADITIONAL CASA GUACAMOLE – red onion, coriander, cashew nuts, chilli, lime

PICO DE GALLO – tomatoes, chilli, red onion, coriander, sour cream

SALSA ROJA – flame roasted vegetables, toasted pepita seeds

CARNE GRANDE 100

(NDO, NGO)

PORK BELLY BITES – glazed with chilli & tamarind caramel, sesame seeds, scallions

POLLO A LA BRASA – bit size pieces of marinated, roasted & charred chicken

PORK CARNITAS PINWHEELS – slow braised pork, slaw & jalapeno BBQ wrapped in tortillas

PLATO VEGETARIANO 85

(NDO, NGO, V, VGO)

FRIED CAULIFLOWER – fried florets, honey & tamarind dressing, ginger & salsa macha slaw, chipotle mayo

POLENTA CHIPS – parmesan polenta fries, truffle aioli, crema

CRUMBED TOFU TACOS – salsa macha, avocado mousse

ELOTES – charred corn, gauchos butter, queso & tajin

LOADED WEDGES – agria wedges topped with sour cream, salsa fresca, guacamole & queso

PLATO POSTRE 75

(V)

PEANUT BUTTER MOUSSE – coconut-based mousse, chocolate sauce, peanut praline

CHOCOLATE FLAN – baked chocolate custard, honey comb & orange syrup

BASQUE CHEESECAKE – burnt layer vanilla cheesecake, mango & lime compote

SHARED SET MENU

Perfect for large groups, all dishes are served sharing style for the table. NDO, NGO, VO, VGO

\$60 PER PERSON - STARTERS + MAINS \$70 PER PERSON - STARTERS + MAINS + DESSERT

TO START

CASA TRADITIONAL GUACAMOLE

red onion, coriander, lime, cashew nuts, chilli

PICO DE GALLO SALSA

tomatoes, chilli, red onion, coriander, sour cream

PERUVIAN FISH CEVICHE

chilli, coriander, coconut, lime, red onion, capsicum

MAINS

PICANHA

400g medium rare wagyu rump, carrot & ginger puree, gaucho butter

COSTILLAS DE DOCE HORAS

aji rojo buffalo pork baby back ribs, truffle slaw, elotes & mixed herbs

CHICKEN ESPETHINO

achiote chicken thighs, skewered with onion & elote, glazed in gaucho butter & jalapeno bbq sauce, with citrus & bean quinoa

CASA FETA SALAD mixed
salad with feta, mint, coriander, crispy shallots, nuts & citrus dressing

ELOTES charred
corn, gaucho butter, queso, coriander, tajin

HABANERO CRUSHED POTATOES

agria potatoes, aji rojo buffalo sauce, queso, scallions & spicy lime seasoning

TO FINISH

CHOCOLATE FLAN

baked chocolate custard, honeycomb & orange syrup

BASQUE CHEESECAKE

burnt layer vanilla cheesecake, mango & lime compote

PEANUT BUTTER MOUSSE

coconut-based mousse, chocolate sauce, peanut praline

BEVERAGES

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

(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.



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