SMALL PLATES

PLATOS PEQUENOS

SALT & SESAME SQUID | 20

Szechuan toasted peanuts, tamarind caramel, herb garnish (LD, LG)

PAN CON TOMAT | 15

Spanish bruschetta, tomato, smoked garlic on focaccia (LD, V, VG)

HONEY FRIED CAULIFLOWER | 20

Cumin, sesame, sriracha mayo (LD, LG, V, VGO)

ARROZ CHAUFA | 18

Peruvian pork fried rice, soy, lime, vegetables, sesame (LD, LG, VO, VGO)

GAMBAS PIL PIL | 25 CHEF'S PICK

Chilli & garlic prawns, gaucho butter, toasted focaccia (LDO, LGO)

QUESO FUNDIDO | 20

Cheese 'fondue', chorizo, onion, tomato salsa, corn chips (VO)

CHILLI CARAMEL PORK BELLY BITES | 18

Crispy fried, chilli & tamarind caramel, sesame seeds & scallions (LD, LG)

Served with crispy tortilla chips or corn chips

TUNA CEVICHE | 24.5

Sliced yellowfin, sesame refried beans, smoked soy, chilli, scallion (LD, LGO)

PERUVIAN FISH CEVICHE | 24.50

Fresh marinated raw fish, chilli, coriander, capsicum, red onion, lime, coconut (LD, LGO)

PRAWN AGUACHILE CEVICHE | 22

Lightly poached prawn, charred corn, sun blushed tomato, cucumber, smoked garlic, lime, avocado, paprika oil (LD, LGO)

PICO DE GALLO SALSA | 18

Tomatoes, chilli, red onion, coriander, sour cream (LDO, LGO, V, VGO)

SMOKIN' SALSA | 19.50

Smoked eggplant, charred corn, smoked garlic, soy, roast capsicum, avocado (LD, LGO, V, VG)

GUACAMOLE

Our famous guacamole prepared fresh at your table! Served with crispy tortilla chips or corn chips

CASA TRADITIONAL | 25

Red onion, coriander, lime, cashew nuts, chilli (LD, LGO, V, VG)

EGGPLANT | 26

Smoked eggplant, capsicum, red onion, pine nuts, chilli (LD, V, VG)

CHARRED AVO | 25

Sundried tomato, red onion, corn, chimichurri (LD, LGO, V, VG)

OAXACA | 25

Smoked garlic, tomato, turtle beans, lime, red onion, coriander (LD, LGO, V, VG)

TACOS

2 FOR 22 | 3 FOR 33

Served in soft tortillas

JERK CHICKEN

Caribbean BBQ jerk sauce, slaw, sweet pickled onions & sliced cucumber (LD, LGO)

CACAHUATE CHICKEN

Salsa de cacahuate, roasted peanuts, mint, coriander (LD, LGO)

BAJA FRIED FISH

Mango habanero salsa, slaw, scallion, tajin (LD)

JACKFRUIT PIBIL

Scallion, coriander, poblano salsa (LD, LGO, V, VG)

PORK AL PASTOR

Grilled pineapple, slaw, crema (LD, LGO)

TOFU

Crisp apple garlic tofu, salsa macha, avocado mousse (LD, LGO, V, VG)





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.

85 PER PERSON

BIG PLATES

PLATO DE CARNE

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

A FEAST FOR TWO | 120

Chorizo, pollo a la brasa, picanha, adobo de cordero, tomatillo salsa with wedges & honey avocado salad

PLATOS GRANDES

CHICKEN ESPETINHO | 43

Our signature dish

Skewered achiote chicken thigh, red onion, jalapeno bbq, mix bean quinoa & gaucho butter (LG)

POLLO A LA BRASA | 45

Marinated half chicken, roasted & charred, guajillo mole, criolla, milhojas de papas & crisp pancetta (LD, LG)

ADOBO DE CORDERO | 42

Medium rare lamb loin, patatas bravas, baby spinach, smoked eggplant, black garlic mayo (LD, LG)

PICANHA | 48

300g wagyu rump, carrot & ginger puree, romesco, parmesan & herb salad (LDO, LG)

RABO ENCENDIDO | 40

Fat rendered beef cooked to fall off the bones, served with coconut rice and fried banana (LD, LG) *CONTAINS BONES

POZOLE | 38

Mexican pork shoulder stew, crispy pork belly salad, fried chickpeas, pao de queijo (LG)

TUNA LOIN | 45

200g yellowfin tuna loin, mojo sauce, pickled onions, quinoa, avocado mousse, toasted almonds (LD, LG)

PEIXE ASSADO | 48

Whole flounder roasted in banana leaf with aromatics & caperberries, served with coconut rice (LD, LG) *CONTAINS BONES

MONKFISH MOQUECA | 38

turmeric spiced monkfish fillets in a traditional Brazilian curry, steamed coconut rice, fresh herbs (LD, LG)

VEGAN MOQUECA | 36

Wilted spinach, pumpkin, potato & tofu (LD, LG, V, VG)

LOMO SALTADO | 38.5

Peruvian stir fry, seasonal greens, capsicum, potatoes, smoked soy, sesame & chimichurri - steak strips & tortilla (LD, LGO)

TOFU SALTADO | 36

Peruvian stir fry, seasonal greens, capsicum, potatoes, smoked soy, sesame & chimichurri, apple crisp tofu, tortilla (LD, LGO, V, VG)

SIDES

CASA FETA SALAD | 16

Feta, mint, coriander, crispy shallots, nuts & citrus dressing (LDO, LG, V, VGO)

HABANERO CRUSHED POTATOES | 15

Agria potatoes, aji rojo buffalo sauce, queso, scallions & spicy lime seasoning (LDO, LG, V, VGO)

POLENTA FRIES | 16

Parmesan polenta fries, truffle aioli (LG, V)

SEASONAL GREENS | 16

Mojo sauce & toasted almonds (LD, LG, V, VG)

CASA WEDGES | 15

Double fried agria wedges, chipotle & Casa seasoning (LDO, LG, V, VGO)

WHEN BREAKING THE RULES WAS BIG BUSINESS

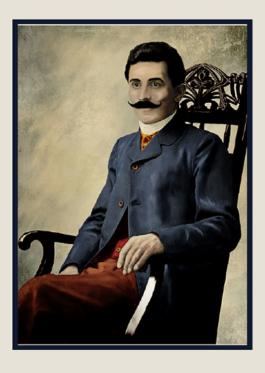
Think back to a time when prohibition ruled over America. Dark times for some. For others, a time of opportunity and prosperity.

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