

GROUP DINING



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.



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

(LDO, LGO, 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

(LDO, LGO)

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

(LDO, LGO, 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. LDO, LGO, VO, VGO

\$70 PER PERSON - STARTERS + MAINS

\$80 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

TURMERIC MONK FISH MOQUECA

tumeric spiced monkfish fillets in a traditional Brazilian curry, steamed coconut rice, fresh 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 /

(LG) Low Gluten / (LD) Low Dairy /

(VO) Vegetarian Option / (VGO) Vegan Option /

(LGO) Low Gluten Option / (LDO) Low Dairy 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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