

SMALL PLATES

PLATOS PEQUEÑOS

HONEY FRIED CAULIFLOWER | 20
Cauliflower, salsa macha, hot honey, chipotle mayo, sesame & scallion (LD, LG, V, VGO)

CHICHARRON DE CALAMAR | 20
Squid, spiced peanut, chilli caramel, coconut chilli sugar, herbs, sesame, lemon (LD, LG)

GAMBAS PIL PIL | 25
Chilli & garlic prawns, gaucho butter, grilled sourdough (LDO, LGO)

QUESO FUNDIDO | 20
Cheese 'fondue', chorizo, salsa fresca, corn chips and grilled sourdough (LGO, VO)

ARROZ CHAUFA | 18 **CHEF'S PICK**
Peruvian pork fried rice, vegetables & sesame (LD, LG, VO, VGO)

PAN ARTESANAL | 20
Sourdough loaf, filled with smoked butter, mojo de ajo, and served with Venezuelan guasacaca (LDO, V, VGO)

CEVICHE / SALSA

Served with crispy tortilla chips or corn chips

PERUVIAN MARKET FISH CEVICHE | 24.5
Fresh marinated raw fish, chilli, coriander, capsicum, red onion, lime, coconut (LD, LGO)

TUNA CEVICHE | 24.5
Sliced yellowfin, burnt orange, aji verde, sesame, chilli, scallion (LD, LGO)

PICO DE GALLO SALSA | 18
Tomatoes, chilli, red onion, coriander, sour cream (LDO, LGO, V, VGO)

SALSA DE PIÑA | 18
Grilled pineapple, cucumber, mint, red onion, coconut, avocado, lime & scallion (LD, LG, 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)

CHARRED AVO | 25
Sundried tomato, red onion, corn, chimichurri (LD, LGO, V, VG)

SMOKED EGGPLANT | 26
Smoked eggplant, capsicum, red onion, pine nuts, chilli (LD, V, VG)

OAXACA | 25
Black bean, red onion, mojo de ajo, lime, coriander, tomato (LD, LGO, V, VG)

TACOS

2 FOR 24 | 3 FOR 35
Served with slaw in soft tortillas

PUERCO PIBIL
Slow cooked pork shoulder, salsa de pina, crema (LD, LGO)

BEEF BARBACOA
Braised beef cheek in adobo, caramelised onion, crema (LD, LGO)

FRIED CHICKEN
Garlic fried chicken, maple rum glaze, cucumber, aioli, sesame, scallion (LD, LGO)

CERVEZA FISH
Beer battered market fish, mango habanero salsa, scallion & lemon (LD)

TOFU
Crispy tofu, avocado mousse, salsa macha, fried shallot (LD, LGO, V, VG)



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.

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
Canterbury Angus rump, chorizo, pollo a la brasa, house salad, smoky potatoes, corn, cauliflower, sourdough, and a selection of our sauces (LDO, LGO)

PLATOS GRANDES

POLLO A LA BRASA | 45
Marinated half chicken, roasted & charred, guajillo mole, criolla, milhojas de papas & almond (LDO, LGO)

BEEF ESPETINHO | 45
Skewered beef, onion, smoky potato, Argentinian chimichurri, gaucho butter, jalapeño barbecue (LDO, LGO)

CHICKEN ESPETINHO | 45
Our signature dish
Skewered achiote chicken thigh, red onion, jalapeño BBQ, smoky potato & gaucho butter (LDO, LGO)

FAJITAS

Served with sautéed vegetables, spices, flour tortillas, poblano salsa, guasacaca, queso and sour cream

BEEF | 42 (LDO, LGO)

CAJUN CHICKEN | 42 (LDO, LGO)

TRUFFLE MUSHROOM | 42 (LDO, LGO, V, VGO)

ADOBO DE CORDERO | 45
Medium rare lamb loin, patatas bravas, baby spinach, smoked eggplant & aioli (LD, LG)

AKAROA SALMON | 45
Seared Akaroa salmon fillet, tomatillo salsa, milhojas de papas, caperberry, sultana & lemon (LD, LG)

FEIJOADA | 40
Our traditional smoky Brazilian stew with cuts of pork and beef, black beans, served with rice, kale, salsa fresca & orange (LD, LG)

FISH & PRAWN MOQUECA | 38
Turmeric spiced market fish in a traditional Brazilian curry, garlic prawns, steamed rice & fresh herbs (LD, LG)

SIDES

FETA CRUNCH SALAD | 16
Mesclun, onion, capsicum, corn, feta, herbs, pumpkin seeds, cashews & aji verde dressing (LDO, LG, V, VGO)

HABANERO POTATOES | 15
Agria potatoes, aji rojo buffalo sauce, queso, scallions & house seasoning (LG, V, VGO)

POLENTA CHIPS | 16
Parmesan polenta fries, smoked aioli (LG, V)

PAPAS FRITAS | 14
Casa seasoned fries, lime aioli (LD, LG, V, VGO)

SEASONAL GREENS | 16
Greens, mojo de ajo, almond (LD, LG, VG)

(V) Vegetarian | (VG) Vegan | (VO) Vegetarian option | (VGO) Vegan option | (LG) Low gluten | (LD) Low dairy | (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.

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

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free.
15% public holiday surcharge applies.