SMALL PLATES

PLATOS PEQUEÑOS

ARROZ DE CARRETEIRO (CAMPFIRE RICE) 21
chicken, pork, and sausage fried rice, spices, vegetables (LG, LD)

CHICHARRON DEL CALAMAR 21
crispy squid, aji verde, coconut chilli crumb, sweet and spicy pickle (LG)

GAMBAS PIL PIL 25
chilli & garlic prawns, gaucho butter, grilled sourdough (LGO)

AGAVE FRIED CAULIFLOWER 21
cauliflower, chipotle agave, salsa macha, frijoles blancos (LG, LD, V, VG)

PROVOLETA 21 CHEF'S PICK
grilled smoked provolone, chimichurri, tomato, sourdough (LGO, V)

PAN Y SALSA 21
grilled bread selection, served with frijoles blancos, guasacaca and romesco dip (LD, V, VG)

CEVICHE / SALSA

Served with crispy tortilla chips or corn chips

ECUADORIAN MARKET FISH 25
marinated raw fish, chilli, tomato, coriander, capsicum, red onion, lime, grapefruit (LGO, LD)

TUNA 25
sliced yellowfin, aji verde, burnt orange, sesame, chilli, scallion (LGO, LD)

PICO DE GALLO 18.5
tomato, chilli, red onion, coriander, sour cream (LGO, LDO, V, VGO)

SALSA DE PINA 18.5
grilled pineapple, cucumber, mint, red onion, coconut, avocado, lime & scallion (LG, LD, 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 (LGO, LD, V, VG)

EGGPLANT 26
smoked eggplant, capsicum, red onion, pine nuts, chilli (LD, V, VG)

CHARRED AVO 25
sun-dried tomato, red onion, corn, chimichurri (LGO, LD, V, VG)

TACOS 2 FOR 25 | 3 FOR 36

PUERCO PIBIL
slow cooked pork shoulder, house slaw, salsa de pina, crema (LGO, LDO)

BARBACOA BEEF
braised beef cheek in adobo, house slaw, queso, sweet and spicy pickle (LGO, LDO)

FRIED CHICKEN
crispy chicken, house slaw, maple rum, aderezo ranchero, seeds (LG, LDO)

CERVEZA FISH
beer battered market fish, house slaw, mango habanero salsa, scallion & lemon (LD)

TOFU
crispy tofu, house slaw, avocado mousse, salsa macha, fried shallot (LG, LD, V, VG)

CASA PUBLICA
SOUTH AMERICA'S FINEST

TRUST THE CHEF

85 PER PERSON | FOUR COURSES

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!

65 PER PERSON | COURSELESS
A chef's selection of small and large plates, served as ready to share.

Please let us know of any dietary requirements.

BIG PLATES

PLATO DE CARNE

A FEAST FOR TWO 120
medium-rare angus rump steak, chorizo sausage, grilled chicken breast, house salad, spiced potato, corn, cauliflower, bread, and a selection of our sauces (LGO, LDO)

PLATOS GRANDES

ADOBO DE CORDERO 46
medium rare lamb loin, patatas bravas, baby spinach, smoked eggplant & aioli (LGO, LD)

CHICKEN ESPETINHO 46
skewered achiote chicken thigh, red onion, huancayo potato, jalapeño bbq, gaucho butter (LG, LDO)

BEEF ESPETINHO 48
Our signature dish
medium-rare skewered beef, onion, huancayo potato, Argentinian chimichurri, gaucho butter (LG, LDO)

AKAROA SALMON 46
seared Akaroa salmon fillet, caper escabeche, romesco, warm salterito salad (LG, LD)

FEIJOADA 41
our traditional smoky Brazilian stew with cuts of pork and beef, black beans, served with rice, kale, salsa fresca, farofa & orange (LG, LDO)

PAELLA A LA HABANA (FOR TWO) 69
mussels, prawns, clams, Spanish chorizo, saffron rice, tomato (LG, LD)

MOLE DE POLLO 39
marinated and grilled chicken breast, mole poblano, almond, salsa criolla, steamed rice (LG)

FAJITAS

CANTERBURY ANGUS RUMP STEAK 200G 43
medium-rare angus rump steak, peppers and onions, spice, flour tortillas, poblano salsa, guasacaca, queso, sour cream (LGO, LDO)

CAJUN CHICKEN 43
achiote chicken thigh, peppers and onions, spice, flour tortillas, poblano salsa, guasacaca, queso, sour cream (LGO, LDO)

TRUFFLED MUSHROOMS 43
sautéed medley of mushrooms, peppers and onions, spice, flour tortillas, poblano salsa, guasacaca, vegan cheese, romesco (LGO, LD, V, VG)

SIDES

PAPAS FRITAS (FRIES) 14.5
Casa seasoned fries, smoked lime aioli (LG, LD, V, VGO)

PAPAS CALIENTES 15
crushed agria potatoes, aji rojo, crumbled queso, scallions (LG, LDO, V, VGO)

POLENTA CHIPS 16.5
parmesan polenta fries, smoked aioli (LG, V)

SEASONAL GREENS 16
greens, mojo de ajo, almond (LG, LD, V, VG)

CRUNCH SALADA 16.5
mesclun, onion, capsicum, corn, herbs, seeds, cashews & aji verde dressing (LG, LD, V, VGO)

SALTERITO (PERUVIAN SALAD) 17
Potato, Kumara, edamame, corn, chilli, olives, red pepper vinaigrette with crumbled quero (LG, LDO, V, VGO)

(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

Surcharge Copy 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.