

public house

KITCHEN & BAR

Dining at Public House is like eating at home with your family & friends, food cooked slowly with love & passion, to be enjoyed with a great range of delectable wine.

Our chef, inspired by a love of South American food, wine, lifestyle & culture, has created a menu using local produce, showcasing the best WA has to offer with a modern take on South American flavour.

We recommend that you follow the South American tradition of sharing food & combine dishes from all sections of our menu to create an experience that can be enjoyed with colleagues, friends & family.

MÁS PEQUEÑO ~ SMALLER

Avocado & tomato salsa & pink salted crisps	13
Baked bread, white bean purée & brazil nut crumble	12
Crispy chickpeas & smoked paprika	6
Sweet potato fritter, chilli salt & paprika mayo	10
Empanada (each)	5
Coriander & corn cakes, corn salsa	13
Crumbed chicken livers, bacon & smoked jalapeno	14
Pickled octopus, causa & evoo pearls	15

COMPARTIDO ~ SHARED

Ceviche

Clásico (sword fish); lime, coriander & chilli	18
Ceviche of the day	18

Ribs

Green chilli wagyu ribs & fried garlic	19
Coffee & honey lamb ribs, mint & lime	17
BBQ chicken ribs, green onion & chilli salt	15

Sausage

Chorizo & lime	14
Casa salchicha	12

Seafood

Salmon & fennel, crackle, tomato	38
Mussels, squid, beer & chipotle oil	28
Crisp skinned barramundi, ajoblanco & green chilli	38
Fish of the day	39

Meat

Slow cooked pork belly, crackle, pineapple & guava	36
Smoked lamb, crispy chickpeas & green onion	35
Brick chicken (1/2), toasted polenta & coriander	32

Beef

Black Angus grain fed skirt steak (300gm)	30
30 day dry aged Amelia Park sirloin (300gm)	38
Black Angus grass fed scotch fillet (400gm)	58
Whole Black Angus rump cap (1kg)	75

Beef served with peruvian potato salad, lime & chimi churri

ACOMPAÑAMIENTOS ~ SIDES

Baby cos, 'Happy Egg' & shallot	9
Broccoli, chorizo & red onion	13
Burnt carrots, thyme & goat's curd	14
Peruvian potato salad, lime & chimi churrii	9
Coconut rice & green onion	6
Quinoa salad red & white, olives, pineapple	12
Crisp polenta & red chilli jam	9
Chilled green beans, evoo & lemon	9

SOBREMESA ~ DESSERT

Pineapple carpaccio, chilli, coconut & rum ice	14
Green chilli & chocolate brulee, espresso shortbread	14
Arroz con leche, vanilla, banana & coconut sorbet	14
Bitter chocolate, dulce de leche & crackle	14