

At Republic of Fremantle, we believe in making and creating from scratch and our kitchen ethos is no exception. With Head Chef Rene Moebius at the helm, we start with whole, fresh ingredients, sourced from the finest producers and like-minded artisans. We cook with fire, embers and smoke, infusing primal natural flavours across our menu. We are not tethered to a cuisine but take inspiration from a variety of cultures and culinary traditions that form the foundation and unique character of our beloved Port City

Chefs snack selection	30рр
Chefs feed me	80pp
Great Southern Groves marinated olives	8
Oven-roasted mixed nuts	8
Linda's ciabatta. gin botanicals. cultured butter	7.5
Smoked snapper rillette. green olive remoulade. crostini	12
Potato roesti. rye soubise. Cambray Farmhouse Gold	9ea
Scorched Futari wagyu. soy mustard. rice cake. shiso	16ea
Oysters Freshly shucked daily	
Lardon. fermented chilli	6.5ea
Natural	5.5ea
WA yuzu and sudachi kosho	7ea
Double cooked chips. chilli mayonnaise	12
Quinoa. macerated broccoli. preserved pears. cranberry vinaigrette	18
Compressed fennel. tonic pickled onion. honeyed pecan	14

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Woodfired sweet potato. local goat curd. spring onion oil	19
Karridale pork belly. braised kale. speck. parsnip	25
Shark Bay scallops. caper pangrattato. beurre noisette	26

Local market fish. goat's whey beurre blanc. roasted carrots	MP
Chargrilled beef. Wagin duck liver & beef jus. white bean	MP
Miso roasted pumpkin. kaylan. braised mushroom	38
Half wood fired chicken. kimchi butter. black garlic mash	45

Cheese & Biscuits

We serve locally produced cheeses with garnish designed to complement them

Please ask for today's selection

l cheese	15
3 cheeses	35

Sweets

Poached Bosc pear. La Delizia stracciatella. brandy salted caramel. granola	18
Chocolate tart. crème fraiche. ginger beer gelato	16
Seasonal sorbet	9