


## Public Inn

CASTLEMAINE

26a Templeton Street  
03 5472 3568

 **15/20** CONTEMPORARY

**Vibe** Stylish and welcoming

After five good years in one of Castlemaine's most splendid old pubs, Public Inn has moved to more intimate digs in the old fire station. But the quality of the food and the warmth of the hospitality are unchanged. This is food that simultaneously delights and challenges: perfectly textured pan-fried gnocchi come with pickled walnuts, truffled pecorino and buttermilk. Pickled cucumber and wild fennel lift a super dish of pork prepared several ways: a slab of slow-cooked scotch, a braised and pressed smoked hock and gamey rillettes, but the star attraction is a remarkable chunk of crackling, so evenly cooked it shatters under the fork. It's all meticulously plated, and there's much more besides, including smoked eel with kaiserfleisch and a beetroot remoulade, or wagyu rump with oxtail croquette, poached beef tongue and a herb salad. But it's worth leaving space for dessert: chocolate brioche with licorice ice-cream is a real winner.

**Pro tip** Duck next door to Depot Bar for local wine and bar snacks

Open L Sat-Sun; D Daily

Price \$\$

Cards DC AE MC V eftpos

Drinks A deep list of Old and New World wines

Chef Benjamin Armstrong

Seats 40; outdoors; bar

[www.publicinn.com.au](http://www.publicinn.com.au)

