

Empire
LOUNGE
ROSE BAY

Please advise staff of any dietary requirements 10% surcharge applies on public holidays

Breakfast

8am–11.30am

Full breakfast available on weekends only

Fresh pastries

Ham and cheese croissant 10

Single origin toast and spreads 7

Banana bread served w. fresh bananas 7

Acai bowl, mixed fruit salad and GF muesli 15

French toast, salted caramel, bananas and lime mascarpone
w. ginger crumbs 16

Free range Scrambled eggs on sourdough toast w. pecorino 15

Smashed avo, corn tomato salsa w. basil pesto and feta served w. 63° egg 21

House smoked salmon w. potato cakes, wasabi aioli and 63° egg 21

Breakfast roll – bacon, tomato chutney on brioche 16

SIDES

Bacon 5, Crispy pork belly 8, Smashed avo 4, 63° egg 2,
Smoked salmon 6, Potato cakes 2pcs 6, Extra toast 2

BREAKFAST COCKTAILS

Serving from 10am

Bellini 18

Fresh peach puree, peach liquor, proscio

Bloody Mary 18

Vodka, tomato juice, worcestershire sauce, tabasco, salt and pepper

Mimosa 18

Fresh orange juice, sparkling wine proscio

Lunch & Dinner

Lunch 12pm–3pm, Dinner 6pm–Close

SMALL PLATES

Single origin sourdough w. butter 5

Taramasalata w. fish roe, chilli oil, sourdough 9

Ortiz anchovies, lemon, coriander pesto, sourdough 16

Truffle arancini w. aioli 16

SEAFOOD BAR

Australian tiger prawns on ice w. cocktail sauce, lemon 250gm 32

Yellowfin tuna tartare w. avocado wasabi puree, ponzu and cassava 28

Scallop carpaccio, white soy and truffle puffed seaweed and salmon roe 26

House smoked salmon, apple, fried onions and coriander oil 24

APPELLATION OYSTERS

Served on ice w. yuzu, shallots and lemon

4.5 ea 25 half doz 49 doz

Try the freshest and most premium hand selected oysters,
flown in directly by seaplane.

Australia's Oyster Coast comprises eight oyster-growing estuaries. Each estuary is a unique ecosystem producing oysters of different taste and appeal: Shoalhaven and Crookhaven Rivers, Clyde River, Tuross Lake, Wagonga Inlet, Wapengo Lake, Merimbula Lake, Pambula Lake and Wonboyn Lake

Ask your waiter what we have on hand today to enjoy a full tasting experience complete with specific tasting notes to each estuary.

Lunch & Dinner

Lunch 12pm–3pm, Dinner 6pm–Close

SANDWICHES

Served w. crisps and pickles

Philly cheese steak 22

Croque monsieur 18

BIG PLATES

Charred kale salad w. avocado, sugar snap peas and ginger vinaigrette 18
Add crispy pork belly 10, Add house smoked salmon 10

Quinoa, shaved brussels, chopped herbs, currants, almonds
and rocket salad w. pomegranate vinaigrette 18
Add crispy pork belly 10, Add house smoked salmon 10

Spanner crab meat caesar salad w. yogurt dressing, pecorino and croutons 26

Pan fried snapper w. curried potato cakes, smashed edamame
and heirloom tomato romesco 34

Yellow curry of barramundi w. brown rice, cucumber pickles
and coconut sambal 34

Roast of the day w. crispy chat potatoes, sugar snap peas and veal jus 33

Crumbed Jewfish burger w. side potatoes and spiced yoghurt 22

DESSERT

Smashed pavlova w. fresh Australian mango 14

Beverages

COFFEE AND TEA

Espresso 3.5 | Regular 4 | Large 5

Iced coffee 6

English breakfast, earl grey, chai, peppermint,
chamomile, lemongrass and ginger, green 5

Chai latte 5

Hot chocolate 5

Iced chocolate 5

JUICE

Apple and mint 7

Carrot, orange and ginger 7

Orange 7

SMOOTHIES

Berries and coconut 9

Mango and lime 9

Choc brownie and peanut butter 9

CARBONATED

Moda sparkling water 4

House made lemonade 6

Capi ginger beer 5

Coca Cola/Coke Zero 5

KOMBUCHA

Watermelon and mint 6

Pineapple 6

Beer & Cider

4 Pines Pale Ale 8	White Rabbit Dark Ale 9
Stella Artois 8	Monteith's Apple Cider 9
Stone & Wood Pacific Ale 9	Fils de Pomme Apple Cider 10
Corona 9	Fils de Pomme Pear Cider 10

Cocktails

EMPIRE ORIGINALS 18

Pisco Delight

Pisco, Spiced Honey
and Apple, Lemon, Agave,
Rhubarb, Egg White

East Side

Gin, Cucumber, Peppermint,
Citrus

Skyline Swizzle

Rum, Acai Berry, Raspberry,
Fresh Lime, Bitters

Globetrotter

Whisky, Calvados, Bitters,
Spiced Honey Apple

Beaver Martini

Cachaca, Almond,
Cold Pressed Ginger,
Fresh Lime, Orange Bitters

CLASSICS 18

Bellini

Champagne, White Peach,
Vine Peach Liqueur

Espresso Martini

Vodka, Cold Press Coffee
Liqueur, Espresso

Americano

Campari, Sweet Vermouth,
Soda Water

Tommy's Margarita

Tequila, Agave, Lime Juice

Honolulu

Gin, Pineapple, Orange,
Fresh Lime, Cane Syrup,
Bitters

Wine

CHAMPAGNE

- NV, Le Brun De Neuville (France) 19/110
- G.H Mumm Grand Cordon NV (France) 24/135
- G.H Mumm Rosé NV (France) 165
- NV, Comtes, De Dampierre, 1er Cru (France) 195
- Dom Perignon '06 (France) 520

SPARKLING

- Petit Cordon by Maison Mumm NV (Veneto) 13/65

ROSÉ

- Maison Charlotte, Cotes De Provence (France) 14/62
- Minuty, Cotes De Provence (France) 85
- Domaine Ray-Jane Bandol (France) 106

WHITE

- Twofold Riesling (Clare Valley) 13/57
- Domaine Bretonniere, Folle Blanche (France) 13.5/62
- Albino Armani "Lo" Pinot Grigio (Italy) 14/64
- Sidney Wilcox, Old Vine Zibibbo (South Australia) 15/72
- Domaine Tournon Viognier-Marsanne (Victoria) 70
- Scorpo Aubaine Chardonnay (Mornington Peninsula) 73
- Domaine Octavie, Sauvignon Blanc (France) 80
- La Manufacture, Petit Chablis Chardonnay (France) 92
- Domaine Chotard, Sauvignon Blanc (France) 94

RED

- Sam Miranda, Pinot Noir (King Valley) 13/64
- Chateau Penin, Bordeaux Superieur (France) 14/68
- Tim Smith, Bugalugs Shiraz (South Australia) 14/72
- Milton, Crazy By Nature Malbec (New Zealand) 15/75
- Marina Coppi Barbera (Italy) 78
- Kevin Des Combes Gamay (France) 83
- Victory Point Cabernet Sauvignon (Western Australia) 92
- Domaine Laurent Combier Syrah (France) 115
- Aurelien Chatagnier Syrah (France) 145



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