Empire
LOUNGE
ROSE BAY

@EMPIRELOUNGESYDNEY

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

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Appellation Oysters

Served on ice w. yuzu honey mignonette and a side of horse radish emulsion

5 ea 30 half doz 55 doz

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

Australia's Oyster Coast comprises thirteen 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.

Banquet Menu

To Start

Potato Roll – Whipped burnt ricotta butter and molasses
Appellation Oysters - Served on ice with yuzu honey mignonette and horse radish emulsion
Dips - Taramasalata with bottarga & hummus with dukkah
Arancini - Porcini and truffle arancini with aioli
Kingfish– Sashimi style, roasted sesame dressing, micro herbs & enoki mushrooms
Tostadas – yellowfin tuna, ponzu, avocado and chipotle

Mains

T bone – 1 KG Pinnacle mb4 with veal jus
Coral Trout– Pan Roasted Coral trout, Brown butter, capers and celeriac remoulade **(GF)**
Mushroom X.O – Spaghetti with Sautéed Mushroom & Mushroom X.O 32 **(DF)(GF)(V)**

Sides

Burnt Brussel sprouts – with sweet chilli glaze
Buttercup lettuce – Radish and classic vinaigrette
Chips – Thick cut beer battered chips with aioli

Dessert

Biscoff Cheesecake - Basque style Cheesecake with Biscoff & whipped cream
Assorted cheese - Lavosh and condiments

Option A
$119PP
For groups of 10 or more

Salad

Soba – Green Tea Soba, sesame dressing, shaved cabbage with Furikake 26
Served with choice of
Ocean Trout
Chicken
Tofu **(V)**

Crab Caesar – Spanner Crab, Lettuce, pecorino, crispy Lotus & Ginger Dressing 28
Vegan option available

Orraphan Salad – Thai Style crispy Fish salad with house nam jim , spring onion & chopped lettuce
Vegetarian option available 26

Kids Menu

Chicken Tenders and chips 12

Fish Fingers and chips 12

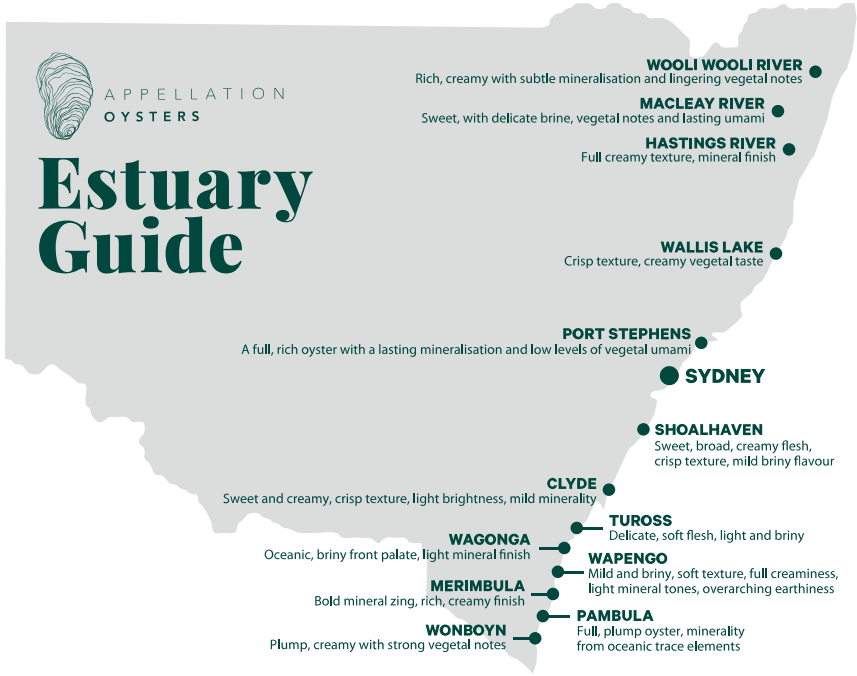
Spaghetti, tomato sauce and parmesan 12

V – Vegan
GF – Gluten Free
DF – Dairy Free

Appellation Oysters

The unique feature of a Rock Oyster is its innate ability to capture the merroir in which it grows. It's important to recognise that not all Rock Oysters are the same. In fact, it's beauty lies in its capacity to represent not only the environment in which it grows, but the farmer's ability to let it reveal its true nature too.

The following estuary guide reveals how diverse, and thus how important provenance is for Rock Oysters – because the eating experience from estuary to estuary is as unique as the Rock Oyster itself.



Cold Bar

Kingfish– Sashimi style, roasted sesame dressing, micro herbs & enoki mushrooms 24 **(DF) (GF)**

Tostadas – yellowfin tuna, ponzu, avocado and chipotle 21
Gluten free option available

Tiger Prawn– On ice with lime and fermented chilli mayonnaise 32

Tuna Crudo- Burnt orange, smoked soy & puffed seaweed 24 **(DF)**

To Start

Chef Noor's Katsu– Panko crumbed Unagi & Foie Gras with sherry reduction 55

Potato Roll – Whipped burnt ricotta butter and molasses 6
Add: Extra roll 2.50

Olives – House marinated young olives with lemon oil 6 **(V) (GF) (DF)**

Dips – Taramasalata, chilli oil, bottarga & sourdough 11 **(DF) (GF)**
Hummus with dukkah & sourdough 11 **(V) (GF)**
(GF bread available upon request)

Calamari – Fresh grilled calamari served with nam jim & pickles 26 **(GF) (DF)**

Arancini – Fried porcini and truffle risotto, aioli 16

Burrata – Confit tomato, horseradish cream, parsley oil, toasted bread crumb & sourdough 24

V – Vegan
GF – Gluten Free
DF – Dairy Free

Mains

Beer Battered Fish and Chips – Battered Cod with Hand cut Chips 34
Vegan option available

Pasta – Tagliatelle, Frutti di mare, prawns, chilli, garlic with parsley & capers 34
Upgrade option : Squid ink Spaghetti 4

Mushroom X.O – Spaghetti with Sautéed Mushroom & Mushroom X.O
32 **(DF)(GF)(V)**

Curry – Yellow coconut curry of barramundi,
steamed jasmine rice, sambal and pickles 32 **(GF)**

Market Fish – Pan Roasted Fish, *with* Brown butter, capers and celeriac remoulade 36 **(GF)**

Wagyu Sirloin – Mb6, Crispy Polenta, Charred Chinese broccoli & veal jus 38
Add: Foie Gras 70gm 25

T-Bone – To share (2 to 3 people) Pinnacle mb4 with veal jus and choice of
1 side 98 **(GF)**
Add: Foie Gras 70gm 25

Seafood Platter – Chefs selection of hot and cold seafood 130

Lobster – Whole grilled lobster with black garlic butter, herb salad & lemon
(subject to availability)

Sides

Burnt Brussel sprouts – with sweet chilli glaze 9 **(V) (GF) (DF)**

Buttercup lettuce – Radish and classic vinaigrette 9 **(V) (GF) (DF)**

Fries – shoestring served with tomato sauce 9 **(V) (GF)**

Jerusalem artichokes – Served with Romesco 12 **(V) (GF) (DF)**

Hand cut Chips – Served with tomato sauce 12 **(V) (GF) (DF)**

V – Vegan
GF – Gluten Free
DF – Dairy Free