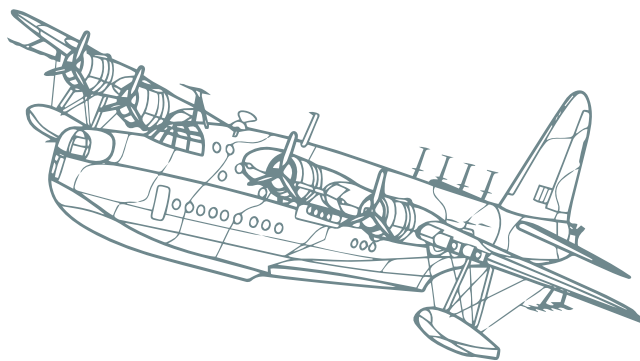


# Empire

LOUNGE  
ROSE BAY



## FOOD MENU



# DRINKS

BLOODY MARY 18

MIMOSA 16

MILKSHAKES 10

YOUR CHOICE OF  
BANANA / CHOCOLATE  
STRAWBERRY / CARAMEL / VANILLA

ICED COFFEE 7

ICED CHOCOLATE 7

ICED MOCHA 7

ICED LATTE 7

ICED CHAI 7

FRESH JUICE 11

CARROT / ORANGE / GINGER / APPLE

## COFFEE

CAPPUCCINO 5/6

LATTE 5/6

FLAT WHITE 5/6

MOCHA 5/6

HOT CHOCOLATE 5/6

LONG BLACK 5/6

MACCHIATO 4

PICCOLO 4

ESPRESSO 3.5

CHAI LATTE 6

BABYCHINO 2

## TEA

MASALA CHAI 5

CHAMOMILE 5

EARL GREY 5

ENGLISH BREAKFAST 5

LEMON GRASS & GINGER 5

PEPPERMINT 5

GREEN TEA 5

## ADDS

MILK CHOICE  
ALMOND, OAT, SOY,  
LACTOSE FREE 0.5

EXTRA SHOT 0.5

MALT 0.5

# ENTREES

OLIVES (VG/GF) HOUSE MARINATED YOUNG OLIVES, LEMON OIL	8
GARLIC BREAD HERB BUTTER, PECORINO, GARLIC	12
SZECHUAN CALAMARI PICKLES, LEMON, NAM JIM SAUCE, CORIANDER CRESS	25
BURRATA FIGS, OXHEART TOMATO, TOASTED WALNUT, POMEGRANATE MOLASSES, BASIL, FLOWERS	25
SCALLOP TOAST PRAWN & SCALLOPS MOUSSELINE ON SOURDOUGH, SPRING ONION. SESAME, FERMENTED CHILI AIOLI	25
HALOUMI (VG/GF) HONEY GLAZE, STONE FRUIT, THYME	24
TRUFFLE ARANCINI (2 EACH) MUSHROOM, RICE, TRUFFLE, AIOLI, HERBS	16

# MAINS

EMPIRE FISH & CHIPS HUNTER VALLEY BEER BATTER, FLATHEAD FISH, CHIPS, HOUSE MADE TARTARE SAUCE, LEMON, DILL	35
BIG, JUICY HAMBURGERS BEEF, MILK BUN, LETTUCE, CARAMELIZED ONION, SWISS CHEESE, PERI PERI MAYO, TOMATO SLICES, CORIANDER, RELISH, PICKLES, CHIPS	28
FISH CURRY (GF) (V AVAILABLE) THAI COCONUT CURRY, BARRAMUNDI, JASMINE RICE, SAMBAL PICKLES	36
MARKET FISH 200 GM PAN ROASTED SNAPPER, SAGE BEURRE NOISSETTE, FENNEL, SAUCE GRIBICHE, HERB OIL, PEAS PUREE, CHARRED LEMON, HERBS (GF)	48
PASTA (GF, DF OPTIONS AVAILABLE) SPAGHETTI, HOMEMADE TOM YUM PASTE, CALAMARI, PRAWNS, MUSSELS (GF + 4)	38
STRIPLOIN MB 7+ 250 GM CHARRED SEASONAL VEG/MASH, HERB BUTTER, REDWINE JUS, MIZUNA RED, CHICKWEED	45
LAMB SHOULDER (2-3 PEOPLE) MINT SALSA, RED WINE JUS, ROCKET LEAVES, CHARRED SEASONAL VEGES	88
CHICKEN (HALF/WHOLE) (2-3 PEOPLE) ROSEMARY, CHIMICHURRI, CHAT POTATOES/CHIPS, CHARRED SEASONAL GREENS, CHARRED LEMON, JUS, MIZUNA GREEN	35/48

# SIDES

BUTTERCUP LETTUCE SALAD (VG/GF) BEETROOT, RADISH, VERJUICE DRESSING	12
SHOESTRING CHIPS SWEET CHILI, SOUR CREAM/KETCHUP OR ADD ON: TRUFFLE, PARMESAN (2)	12
SEASONAL GREENS (VG/GF) HONEY LEMON DRESSING, TOASTED SUNFLOWER SEED	15
MASHED POTATO BUTTER CREAM, SEASONING, CHIVES, OLIVE OIL	14
GREEN PEAS SALAD (VG/GF) RED RADISH, CHOPPED DRY APRICOTS, BABY COS, BALSAMIC VINAIGRETTE, RADICCHIO, MINT, FETA, BEETROOT, PODDED PEAS, PEAS SHOOT	16

# EMPIRE SALADS

THAI STYLE SALAD BABY COS, GREEN PAPAYA, RADICCHIO, RED CABBAGE, THAI DRESSING, ASSORTED HERBS, BEAN SPROUTS, TOASTED PUMPKIN SEEDS, EDIBLE FLOWERS	34
MANGO & AVOCADO SALAD MANGO, AVOCADO, BUTTER LETTUCE, CRANBERRY, HONEY DRESSING, DILL/CARROT SHOOTS	34
SERVED WITH CHOICE OF: CHICKEN BREAST SOUS VIDE • YELLOWFIN TUNA • COLD PRAWNS • CRISPY BARRAMUND • TOFU & CHARRED GREENS (VG)	
POKE BOWL SASHIMI GRADE TASMANIAN SALMON/TUNA, GINGER DRESSING, BROWN RICE, EDAMAME, PICKLED CAULIFLOWER, SEAWEED SALAD, AVOCADO, PICKLED GINGER, DAIKON, FURIKAKE	22

# KIDS MENU

TO START POTATO CROQUETTE	10
MAINS • CHICKEN SCHNITZEL, PARMESAN, CHIPS • FISH FINGER & CHIPS • GRILLED STEAK, VEG, MASH/SALAD • SPAGHETTI, TOMATO SAUCE, PARMESAN (V) (GF AVAILABLE)	18
DESSERT BANANA SPLIT, ICE CREAM, TOPPINGS	11

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# TACOS

10 EACH

## PRAWNS

COCONUT, TOMATO SALSA, PICKLED ONION, CHERVIL

## TROPICAL LAMB

GRILLED PINEAPPLE SALSA, CORIANDER

## ZUCCHINI FLOWER

GUACAMOLE, TOMATO RELISH

# COLD BAR

## APPELLATION OYSTERS

SINGLE/HALF/DOZEN

APPLE MIGNONETTE GRANITA, FINGER LIME, CHIVES, LEMON

8/45/85

## YELLOWFIN TUNA TARTARE

PONZU DRESSING, AVOCADO, HONEY CURED YOLK,  
PRAWN CRACKER, MICRO RED SHISO

28

## KINGFISH CRUDO

ORANGE, PINK PEPPER MANDARIN DRESSING,  
BABY PURPLE SHISO/NASTURTIUM, LIME ZEST, CHIVES

28

## SASHIMI (3 SLICES EACH)

TUNA • KINGFISH • SALMON

WITH SHISO, WASABI, SEAWEED SALAD,  
PICKLED GINGER, DAIKON SHRED, SOY, LEMON

32

## TIGER PRAWN (5 PCS)

FERMENTED CHILLY MAYO, LEMON, CRESS (DF, GF)

34

## SEAFOOD PLATTER

CHEFS SELECTION OF HOT & COLD SEAFOOD

160

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

# DESSERTS

## SORBET/ICE CREAM (V/GF)

SELECTION OF COCONUT/PISTACHIO/VANILLA SORBET

9

## APPLE RHUBARB CRUMBLE

CINNAMON, APPLE, RHUBARB COMPOTE, SWEET TART,  
BUTTER CRUMBLE, FRUITS, FLOWER (V), ICE CREAM

16

## EMPIRE CHEESECAKE

HOMEMADE BURNT CHEESECAKE, BISCOFF,  
BERRIES (V/GF AVAILABLE)

16

## RASPBERRY CHOCOLATE FONDANT

PISTACHIO ICE CREAM, BERRY COULIS,  
CHOCOLATE CRUMB, ICING, FRUITS

16

## CRÊPE SUZETTE

CLASSIC CRÊPES IN A BUTTERY ORANGE SAUCE,  
FLAMBÉE WITH GRAND MARNIER

18

## AFFOGATO

ESPRESSO, ICE CREAM ALCOHOLIC TWIST/  
CHOCOLATE LOVERS/NUTTY FLAVOUR

16

## CHEESE OF THE DAY (V)

PINOT PASTE, MUSCATEL, LAVOSH

17

# Empire

LOUNGE  
ROSE BAY

## BANQUET A

125 PER PERSON

### MAINS & SIDES

#### TO START

##### GARLIC BREAD

HERB BUTTER, PECORINO, GARLIC

##### APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,  
FINGER LIME, CHIVES, LEMON

##### SCALLOP TOAST

PRAWN & SCALLOPS MOUSSELINE  
ON SOURDOUGH, SPRING ONION,  
SESAME, FERMENTED CHILI AIOLI

##### KINGFISH CRUDO

MANDARIN, PINK PEPPER DRESSING,  
BABY PURPLE SHISO, LEMON ZEST,  
CHIVES

##### ARANCINI

MUSHROOM & TRUFFLE ARANCINI,  
AIOLI, PECORINO, HERBS

##### BURRATA

FIGS, OXHEART TOMATO, TOASTED  
WALNUT, BASIL, POMEGRANATE  
MOLASSES, FLOWERS

##### MARKET FISH (GF)

PAN ROASTED SNAPPER FENNEL,  
SAGE BEURRE NOISETTE, HERB OIL,  
SAUCE GRIBICHE, PEAS PUREE,  
CHARRED LEMON, HERBS

##### LAMB SHOULDER

MINT RELISH, RED WINE JUS,  
CHARRED SEASONAL VEGES,  
ROCKET LEAVES

##### CHICKEN

ROSEMARY, CHIMICHURRI, JUS,  
CHAT POTATOES, CHARRED  
SEASONAL GREENS, OR CHIPS,  
CHARRED LEMON, MIZUNA GREEN

#### SERVED WITH 2 SIDES

##### SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,  
TOASTED PUMPKIN SEED

##### SHOESTRING CHIPS

TRUFFLE, PARMESAN

### DESSERT

CHEF'S SELECTION OF 2 DESSERTS  
OF THE DAY

BANQUET REQUIRED FOR GROUPS  
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)

### TO START

#### GARLIC BREAD

HERB BUTTER, PECORINO, GARLIC

#### APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,  
FINGER LIME, CHIVES, LEMON

#### SCALLOP TOAST

PRAWN & SCALLOPS MOUSSELINE  
ON SOURDOUGH, SPRING ONION,  
SESAME, FERMENTED CHILI AIOLI

#### KINGFISH CRUDO

MANDARIN, PINK PEPPER DRESSING,  
BABY PURPLE SHISO, LEMON ZEST,  
CHIVES

#### ARANCINI

MUSHROOM & TRUFFLE ARANCINI,  
AIOLI, PECORINO, HERBS

### MAINS & SIDES

#### PASTA (GF AVAILABLE)

SPAGHETTI, HOMEMADE TOM YUM  
PASTE, CALAMARI, PRAWNS, MUSSELS

#### LAMB SHOULDER

MINT RELISH, RED WINE JUS,  
CHARRED SEASONAL VEGES,  
ROCKET LEAVES

### SERVED WITH 2 SIDES

#### SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,  
TOASTED PUMPKIN SEEDS

#### SHOESTRING CHIPS

TRUFFLE, PARMESAN

### DESSERT

CHEF'S SELECTION OF 2 DESSERTS  
OF THE DAY

BANQUET REQUIRED FOR GROUPS  
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)



# Empire

LOUNGE  
ROSE BAY

## BANQUET C

90 PER PERSON

---

---

### TO START

#### GARLIC BREAD

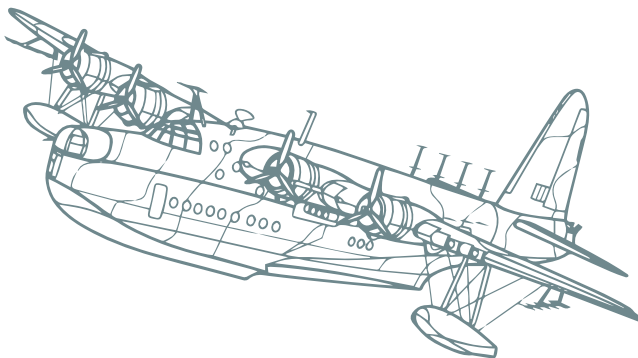
HERB BUTTER, PECORINO, GARLIC

#### APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,  
FINGER LIME, CHIVES, LEMON

#### SCALLOP TOAST

PRAWN & SCALLOPS MOUSSELINE  
ON SOURDOUGH, SPRING ONION,  
SESAME, FERMENTED CHILI AIOLI



BANQUET REQUIRED FOR GROUPS  
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS

### MAINS & SIDES

#### STRIPLOIN MB 7+ 250 GM

CHARRED SEASONAL VEGES/CHIPS,  
HERB BUTTER, RED WINE JUS, BLACK  
GARLIC, ONION PUREE CHICKWEED/  
ROCKET

#### CHICKEN

ROSEMARY, CHIMICHURRI, CHAT  
POTATOES/CHIPS, CHARRED  
SEASONAL GREENS, JUS, CHARRED  
LEMON, MIZUNA GREEN

### SERVED WITH 2 SIDES

#### SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,  
TOASTED PUMPKIN SEED

#### SHOESTRING CHIPS

TRUFFLE, PARMESAN

### DESSERT

CHEF'S SELECTION OF 2 DESSERTS  
OF THE DAY

\*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS  
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)