

FOOD MENU

BREAKFAST

8:30AM — 11:00AM

TOAST & CONDIMENTS CHOICE OF CONDIMENTS: HONEY/VEGEMITE/ JAM/PEANUT BUTTER	10	BACON & EGG ROLL BRIOCHE BUN, CRISPY BACON, TWO FRIED EGGS, BABY SPINACH, HOUSE-MADE TOMATO RELISH, AIOLI, CARAMELISED ONION, SALAD	15
EMPIRE WALNUT BANANA BREAD (N) (2 EACH) LEMON, WHIPPED RICOTTA (LEMON ZEST), HONEY, BERRY COMPOTE, ICING SUGAR, POMEGRANATE, FLOWERS, HERBS	14	SIR EGG BENNY SOURDOUGH, WILTED SPINACH, SMOKED HAM, HOLLANDAISE, POACHED EGGS, CHIVES, CRESS, CORIANDER HERBS	24
EMPIRE PROTEIN PANCAKES (3 EACH) SEASONAL FRUIT, WHITE CHOCOLATE SHAVINGS,	19	SUBSTITUTE: CITRUS SMOKED SALMON/BACON (4)	
PISTACHIO ICE CREAM, CHOCOLATE TOPPING, 100% CANADIAN MAPLE SYRUP, ASSORTED FLOWERS ADD ON: BACON 2 EACH (4)		BIG BREAKFAST CHICKEN & CHEESE SAUSAGE, BACON, TOMATO, HASH BROWN, SMASHED AVOCADO, MUSHROOM, SOURDOUGH, EGGS YOUR WAY	29
WAFFLES (2 EACH) SEASONAL FRUIT, PEPE SAYA BUTTER, 100% CANADIAN MAPLE SYRUP, LEMON BALM, ASSORTED FLOWERS	18	SIDES	
OPTION: HONEY MASCARPONE, PISTACHIO CRUMBLE ADD ON: BACON 2 EACH (4)		EGGS YOUR WAY	5
SMASHED AVO SOURDOUGH, SMASHED AVOCADO, POACHED EGGS, OX HEART TOMATOES, POMEGRANATE, HAZELNUT, DUKKHA, BASIL OIL, RED RADISH, BABY SORREL ADD ON: CHOICE OF BURRATA CHEESE OR HOUSE CURED SALMON (4)	23	HASH BROWNS BACON SALMON MUSHROOM 1/2 AVOCADO ROASTED TOMATOES	4 6 8 6 5 4
BIRCHER MUESLI (VG) GREEN APPLE, APPLE JUICE, LEMON BALM, CHOPPED DATES, COCONUT YOGHURT, SEASONAL FRUIT DICED, CHIA, CRUMBLE, RHUBARB COMPOTE, SEASONAL BERRIES	17	SAUSAGES SHOESTRING FRIES SOURDOUGH HALLOUMI	7 10 4.5
CORN FRITTERS CORN PUREE, TOMATO SALSA, BEETROOT RELISH, POACHED EGG, SUMAC, HERBS ADD ON: BACON 2 EACH (4)	22	KIDS MENU	
EGGS YOUR WAY SOURDOUGH, EGGS YOUR STYLE, PEPE SAYA BUTTER, HERBS	18	SCRAMBLED EGGS (BRIOCHE BREAD) BACON & EGG ROLL (1 EGG) PANCAKES	10 10 14
CRAB OMELETTE SPANNER CRAB, CORN, GARLIC, CHIVES, CHOPPED CHILLI, SESAME SOY DRESSING, COCONUT, HERBS, SOURDOUGH TOASTED	28	(ICE CREAM, DICED FRUIT, MAPLE SYRUP) (2 SMALL)	
TIERDS, SOURDOUGH TOASTED		*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS	

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 CHAI7

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

CHAILATTE 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)

SIDES

OLIVES (VG/GF) HOUSE MARINATED YOUNG OLIVES, LEMON OIL	8	BUTTERCUP LETTUCE SALAD (VG/GF) BEETROOT, RADISH, VERJUICE DRESSING	12
GARLIC BREAD HERB BUTTER, PECORINO, GARLIC	12	SHOESTRING CHIPS SWEET CHILI, SOUR CREAM/KETCHUP OR	12
SZECHUAN CALAMARI PICKLES, LEMON, NAM JIM SAUCE, CORIANDER CRESS	25	ADD ON: TRUFFLE, PARMESAN (2) SEASONAL GREENS (VG/GF)	15
BURRATA FIGS, OXHEART TOMATO, TOASTED WALNUT, POMEGRANATE MOLASSES, BASIL, FLOWERS	25	HONEY LEMON DRESSING, TOASTED SUNFLOWER SEED MASHED POTATO BUTTER CREAM, SEASONING, CHIVES, OLIVE OIL	14
SCALLOP TOAST PRAWN & SCALLOPS MOUSSELINE ON SOURDOUGH, SPRING ONION. SESAME, FERMENTED CHILI AIOLI	25	GREEN PEAS SALAD (VG/GF) RED RADISH, CHOPPED DRY APRICOTS, BABY COS, BALSAMIC VINAIGRETTE, RADICCHIO, MINT, FETA, BEETROOT, PODDED PEAS, PEAS SHOOT	16
HALOUMI (VG/GF) HONEY GLAZE, STONE FRUIT, THYME			
TRUFFLE ARANCINI (2 EACH) MUSHROOM, RICE, TRUFFLE, AIOLI, HERBS	16	EMPIRE SALADS	
MAINS		THAI STYLE SALAD BABY COS, GREEN PAPAYA, RADICCHIO, RED CABBAGE, THAI DRESSING, ASSORTED HERBS, BEAN SPROUTS, TOASTED PUMPKIN SEEDS, EDIBLE FLOWERS	34
EMPIRE FISH & CHIPS HUNTER VALLEY BEER BATTER, FLATHEAD FISH, CHIPS, HOUSE MADE TARTARE SAUCE, LEMON, DILL	35	MANGO & AVOCADO SALAD MANGO, AVOCADO, BUTTER LETTUCE, CRANBERRY, HONEY DRESSING, DILL/CARROT SHOOTS	34
BIG, JUICY HAMBURGERS BEEF, MILK BUN, LETTUCE, CARAMELIZED ONION, SWISS CHEESE, PERI PERI MAYO, TOMATO SLICES, CORIANDER, RELISH, PICKLES, CHIPS	28	SERVED WITH CHOICE OF: CHICKEN BREAST SOUS VIDE • YELLOWFIN TUNA • COLD PRAWNS • CRISPY BARRAMUND • TOFU & CHARRED GREENS (VG)	
FISH CURRY (GF) (V AVAILABLE) THAI COCONUT CURRY, BARRAMUNDI, JASMINE RICE, SAMBAL PICKLES	36	POKE BOWL SASHIMI GRADE TASMANIAN SALMON/TUNA, GINGER DRESSING, BROWN RICE, EDAMAME, PICKLED CAULIFLOWER, SEAWEED SALAD,	22
MARKET FISH 200 GM PAN ROASTED SNAPPER, SAGE BEURRE NOISETTE, FENNEL, SAUCE GRIBICHE, HERB OIL, PEAS PUREE, CHARRED LEMON, HERBS (GF)	48	AVOCADO, PICKLED GINGER, DAIKON, FURIKAKE KIDS MENU	
PASTA (GF, DF OPTIONS AVAILABLE) SPAGHETTI, HOMEMADE TOM YUM PASTE, CALAMARI, PRAWNS, MUSSELS (GF + 4)	38	TO START POTATO CROQUETTE	10
STRIPLOIN MB 7+ 250 GM CHARRED SEASONAL VEG/MASH, HERB BUTTER, REDWINE JUS, MIZUNA RED, CHICKWEED	45	MAINSCHICKEN SCHNITZEL, PARMESAN, CHIPSFISH FINGER & CHIPS	18
LAMB SHOULDER (2-3 PEOPLE) MINT SALSA, RED WINE JUS, ROCKET LEAVES, CHARRED SEASONAL VEGES	88	 GRILLED STEAK, VEG, MASH/SALAD SPAGHETTI, TOMATO SAUCE, PARMESAN (V) (GF AVAILABLE) 	
CHICKEN (HALF/WHOLE) (2-3 PEOPLE) ROSEMARY, CHIMICHURRI, CHAT POTATOES/CHIPS, CHARPED SEASONAL GREENS, CHARPED LEMON, ILLS	35/48	DESSERT BANANA SPLIT, ICE CREAM, TOPPINGS	11
CHARRED SEASONAL GREENS, CHARRED LEMON, JUS, MIZUNA GREEN		*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS VEGETARIAN (V) VEGAN (VG) GLUTEN EREF (GE) DAIRY EREF (DE)	



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

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



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

BANQUET REQUIRED FOR GROUPS OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS 10% SURCHARGE ON SUNDAYS

BANQUET A

125 PER PERSON

MAINS & SIDES

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 B 105 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

KINGFISH CRUDO

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

ARANCINI

MUSHROOM & TRUFFLE ARANCINI, AIOLI, PECORINO, HERBS

BANQUET REQUIRED FOR GROUPS
OF 10 & MORE
20% SURCHARGE ON PUBLIC HOLIDAYS

10% SURCHARGE ON SUNDAYS

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 C 90 PER PERSON

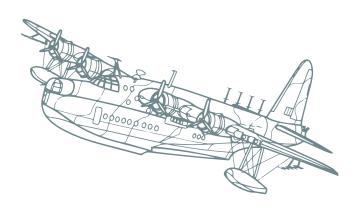
TO START

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