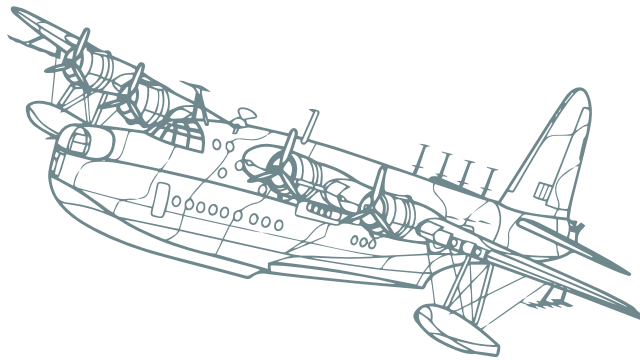


Empire

LOUNGE
ROSE BAY



FOOD MENU

BREAKFAST

8:30AM — 11:00AM

TOAST & CONDIMENTS 10
CHOICE OF CONDIMENTS: HONEY, VEGEMITE,
JAM, PEANUT BUTTER

WAFFLES (2 EACH) 18
SEASONAL FRUIT, PEPE SAYA BUTTER,
MAPLE SYRUP, LEMON BALM
OPTION: HONEY MASCARPONE,
PISTACHIO CRUMBLE

SMASHED AVO 23
SOURDOUGH, SMASHED AVOCADO,
POACHED EGGS, HEIRLOOM TOMATOES,
POMEGRANATE, HAZELNUT, DUKKHA, BASIL OIL,
RED RADISH

CORN FRITTERS 22
CORN PUREE, TOMATO SALSA, BEETROOT
RELISH, POACHED EGG, SUMAC, HERBS

EGGS YOUR WAY 18
SOURDOUGH, EGGS YOUR STYLE,
PEPE SAYA BUTTER, HERBS

CRAB OMELETTE 28
SPANNER CRAB, CORN, GARLIC, CHIVES,
CHOPPED CHILLI, SESAME SOY DRESSING,
COCONUT, HERBS, SOURDOUGH TOASTED

BACON & EGG ROLL 15
BRIOCHE BUN, CRISPY BACON, TWO FRIED EGGS,
BABY SPINACH, HOUSE-MADE TOMATO RELISH,
AIOLI, CARAMELISED ONION, SALAD

SIR EGG BENNY 24
SOURDOUGH, WILTED SPINACH, SMOKED HAM,
HOLLANDAISE, POACHED EGGS, CHIVES,
CRESS, CORIANDER HERBS
SUBSTITUTE: CITRUS SMOKED SALMON OR BACON

BIG BREAKFAST 29
CHICKEN & CHEESE SAUSAGE, BACON,
TOMATO, HASH BROWN, SMASHED AVOCADO,
MUSHROOM, SOURDOUGH, EGGS YOUR WAY

SIDES

HASH BROWNS 4
BACON 6
SALMON 8
MUSHROOM 6
1/2 AVOCADO 5
ROASTED TOMATOES 4
SAUSAGES 7
SHOESTRING FRIES 10
SOURDOUGH 4

KIDS MENU

SCRAMBLED EGGS (BRIOCHE BREAD) 10
BACON & EGG ROLL (1 EGG) 10
WAFFLES 12
(ICE CREAM, FRUIT, MAPLE SYRUP)

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

DRINKS

SMOOTHIES \$10

BANANA • MANGO
MIXED BERRY

MILKSHAKES \$10

YOUR CHOICE OF BANANA • CHOCOLATE
STRAWBERRY • CARAMEL • VANILLA

ICED \$7

COFFEE • CHOCOLATE
MOCHA • LATTE • CHAI

FRESH JUICE \$10

CREATE YOUR OWN MIX!
CARROT • ORANGE • GINGER • APPLE

COFFEE

	S	L
CAPPUCCINO	5	6
LATTE	5	6
FLAT WHITE	5	6
MOCHA	5	6
HOT CHOCOLATE	5	6
LONG BLACK	5	6
CHAI LATTE	5	6
MACHA LATTE	5	6
MACCHIATO	4	
PICCOLO	4	
ESPRESSO	3.5	
BABYCHINO	2	

TEA

MASALA CHAI	5
CHAMOMILE	5
EARL GREY	5
ENGLISH BREAKFAST	5
LEMON GRASS & GINGER	5
PEPPERMINT	5
GREEN TEA	5

50¢ ADDS

ALTERNATIVE MILK OPTIONS:
ALMOND • OAT • SOY • LACTOSE FREE
EXTRA ESPRESSO SHOT | MALT

ENTREES

OLIVES (VG/GF)	8
HOUSE MARINATED YOUNG OLIVES, LEMON OIL	
HOUSE BREAD	12
WHIPPED BUTTER	
APPELLATION OYSTERS (SINGLE/HALF/DOZ)	6.5/36/70
APPLE MIGNONETTE GRANITA, FINGER LIME, CHIVES, LEMON	
YELLOWFIN TUNA TARTARE	28
PONZU DRESSING, AVOCADO, HONEY CURED YOLK, PRAWN CRACKER, MICRO RED SHISO	
SASHIMI (3 SLICES EACH)	32
TUNA · KINGFISH · SALMON, WITH SHISO, WASABI, SEAWEED SALAD, PICKLED GINGER, DAIKON SHRED, SOY, LEMON	
TIGER PRAWN (HALF/DOZ)	34/55
FERMENTED CHILLY MAYO, LEMON, CRESS (DF, GF)	
SZECHUAN CALAMARI	24
PICKLES, LEMON, NAM JIM SAUCE, CORIANDER CRESS	
BURRATA	24
PEPERONATA, POMEGRANATE MOLASSES, CHERVIL	
SCALLOP TOAST	24
PRAWN & SCALLOPS MOUSSELINE ON SOURDOUGH, SPRING ONION, SESAME, FERMENTED CHILI AIOLI	
TARAMASALATA (GF)	18
BOTTARGA, CHIVES, CHILLI OIL	
TRUFFLE ARANCINI (2 EACH)	16
MUSHROOM, RICE, TRUFFLE, AIOLI, HERBS	

MAINS

EMPIRE FISH & CHIPS	35
HUNTER VALLEY BEER BATTER, BARRAMUNDI FISH, CHIPS, HOUSE MADE TARTARE SAUCE, LEMON, DILL	
BIG JUICY HAMBURGERS	26
BEEF, BRIOCHE BUN, BACON, EGG, LETTUCE, CARAMELISED ONION, SWISS CHEESE, PERI PERI MAYO, TOMATO SLICES, CORIANDER, BEETROOT RELISH, PICKLES, CHIPS	
FISH CURRY (GF) (V AVAILABLE)	36
THAI COCONUT CURRY, BARRAMUNDI, JASMINE RICE, SAMBAL PICKLES	
PAN FRIED SNAPPER 200 GM	48
BABY SUGAR PLUM TOMATO, CAPSICUM, GREEN OLIVES, CAPERS (GF)	
PASTA (GF, DF OPTIONS AVAILABLE)	38
SPAGHETTI, HOMEMADE TOM YUM PASTE, CALAMARI, PRAWNS, MUSSELS (GF +4)	
STRIPLOIN MB 2+ 250 GM	42
CHIPS, HERB BUTTER, REDWINE JUS	

LAMB SHOULDER	40
MINT SALSA, RED WINE JUS, ROCKET LEAVES, CHARRED SEASONAL VEGES	
CHICKEN	35
GARNISHED WITH CHIMICHURRI, ROSEMARY, CHAT POTATOES, CHARRED LEMON	
SEAFOOD PLATTER	135
CHEFS SELECTION OF HOT AND COLD SEAFOOD	
POKE BOWL	22
SASHIMI GRADE TASMANIAN SALMON OR TUNA, GINGER DRESSING, BROWN RICE, EDAMAME, PICKLED CAULIFLOWER, SEAWEED SALAD, AVOCADO, PICKLED GINGER, DAIKON, FURIKAKE	
MANGO & AVOCADO SALAD	34
MANGO, AVOCADO, BUTTER LETTUCE, CRANBERRY, HONEY DRESSING, DILL, CARROT SHOOTS	
SERVED WITH CHOICE OF:	
CHICKEN BREAST SOUS VIDE · YELLOWFIN TUNA COLD PRAWNS · CRISPY BARRAMUNDI TOFU & CHARRED GREENS (VG)	

SIDES

BUTTERCUP LETTUCE SALAD (VG/GF)	12
BEETROOT, RADISH, VERJUICE DRESSING	
GREEN PEAS SALAD (VG/GF)	16
RED RADISH, CHOPPED DRY APRICOTS, BABY COS, BALSAMIC VINAIGRETTE, RADICCHIO, MINT, FETA, BEETROOT, PODDED PEAS, PEAS SHOOT	
BURNT BRUSSEL SPROUTS (VG/GF)	16
SWEET CHILLI GLAZE, SESAME	
SHOESTRING CHIPS	12
KETCHUP OR ADD ON: TRUFFLE, PARMESAN (2)	

KIDS MENU

MAINS	16
• MINI BURGER, MILK BUN, BEEF PATTY, LETTUCE, KETCHUP & CHIPS	
• CHICKEN SCHNITZEL, PARMESAN & CHIPS	
• FISH FINGER & CHIPS	
• SPAGHETTI, BOLOGNAISE, PARMESAN (GF AVAILABLE)	
ICE CREAM	6
VANILLA OR CHOCOLATE	
NUTELLA WAFFLE WITH ICE CREAM	12
VANILLA OR CHOCOLATE	

*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

AFFOGATO

ESPRESSO, ICE CREAM WITH ALCOHOLIC TWIST,
NUTTY FLAVOUR

16

CHEESE OF THE DAY (V)

PINOT PASTE, MUSCATEL, LAVOSH

17

Empire

LOUNGE
ROSE BAY

TO START

HOUSE BREAD

WHIPPED BUTTER

APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,
FINGER LIME, CHIVES, LEMON

SCALLOP TOAST

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

YELLOWFIN TUNA TARTARE

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

ARANCINI

MUSHROOM & TRUFFLE ARANCINI,
AIOLI, PECORINO, HERBS

BURRATA

PEPERONATA, POMEGRANATE
MOLASSES, CHERVIL

BANQUET REQUIRED FOR GROUPS
OF 10 & MORE

20% SURCHARGE ON PUBLIC HOLIDAYS
10% SURCHARGE ON SUNDAYS

BANQUET A

125 PER PERSON

MAINS & SIDES

PAN FRIED SNAPPER (GF)

BABY SUGAR PLUM TOMATO,
CAPSICUM, GREEN OLIVES, CAPERS

LAMB SHOULDER

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

CHICKEN

GARNISHED WITH CHIMICHURRI,
ROSEMARY, CHAT POTATOES,
CHARRED LEMON

SERVED WITH 2 SIDES

BUTTERCUP LETTUCE SALAD (VG/GF)

BETROOT, RADISH, VERJUICE DRESSING

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)

TO START

HOUSE BREAD

WHIPPED BUTTER

APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,
FINGER LIME, CHIVES, LEMON

SCALLOP TOAST

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

YELLOWFIN TUNA TARTARE

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

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

BUTTERCUP LETTUCE SALAD (VG/GF)

BEETROOT, RADISH, VERJUICE
DRESSING

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

HOUSE BREAD

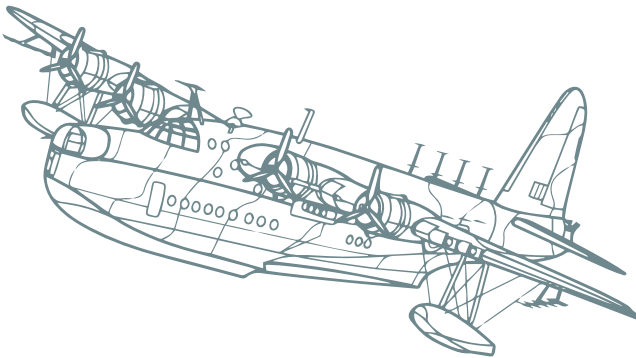
WHIPPED BUTTER

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 2+ 250 GM

CHIPS, HERB BUTTER, REDWINE JUS

CHICKEN

GARNISHED WITH CHIMICHURRI,
ROSEMARY, CHAT POTATOES,
CHARRED LEMON

SERVED WITH 2 SIDES

BUTTERCUP LETTUCE SALAD (VG/GF)

BEETROOT, RADISH, VERJUICE
DRESSING

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)

NYE 2024 MENU

EMPIRE LOUNGE

4 COURSE DELUXE MENU

\$250 PP (6-9PM)

\$350 PP (9:30PM-12:30AM)

3-HOUR SEATING TIME PER RESERVATION

ON ARRIVAL

GAZPACHO

PARMESAN TUILES, HERBS

APPELLATION OYSTERS

APPLE MIGNONETTE GRANITA,
FINGER LIME, CHIVES, LEMON

ENTRÉE (CHOOSE ONE)

CRUMB PRAWN

TARTARE SAUCE, LEMON, HERBS

ZUCCHINI FLOWER (V)

ZUCCHINI FLOWER, GUACAMOLE,
TOMATO SALSA

MAINS (CHOOSE ONE)

MARKET FISH

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

STRIPLOIN MB 7+ 250 GM

CHARRED SEASONAL VEGS/MASH,
HERB BUTTER, REDWINE JUS, MIZUNA

SIDES TO SHARE (CHOOSE ONE)

SEASONAL GREENS (VG/GF)

HONEY LEMON DRESSING,
TOASTED PUMPKIN SEEDS

SHOESTRING CHIPS

TRUFFLE, PARMESAN

DESSERT (CHOOSE ONE)

APPLE RHUBARB CRUMBLE

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

RASPBERRY CHOCOLATE FONDANT

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

CRÊPE SUZETTE

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

KIDS MENU (50)

TO START

POTATO CROQUETTE

MAINS (CHOOSE ONE)

CHICKEN SCHNITZEL,
PARMESAN, CHIPS

FISH FINGER & CHIPS

GRILLED STEAK, VEGES,
MASH, SALAD

SPAGHETTI, TOMATO SAUCE,
PARMESAN (V) (GF AVAILABLE)

DESSERT

BANANA SPLIT, ICE CREAM,
TOPPINGS

UPGRADE ADD ON: LOBSTER \$\$\$ MP

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