

## DRINKS

**Milkshakes** ..... \$10  
Banana, Chocolate, Strawberry, Caramel, Vanilla

**Iced** ..... \$7  
Coffee, Chocolate, Mocha, Latte, Chai,

**Fresh Juice** ..... \$10  
Create your own mix! Carrot, Orange, Ginger, Apple

**Smoothies** ..... \$10  
Banana, Mango, Mixed Berry

## COFFEE

**Cappuccino** (S / L) ..... \$5 / \$6    **Chai Latte** (S / L) ..... \$5 / \$6

**Latte** (S / L) ..... \$5 / \$6    **Matcha Latte** (S / L) ..... \$5 / \$6

**Flat White** (S / L) ..... \$5 / \$6    **Macchiato** ..... \$4

**Mocha** (S / L) ..... \$5 / \$6    **Piccolo** ..... \$4

**Hot Chocolate** (S / L) ..... \$5 / \$6    **Espresso** ..... \$3.5

**Long Black** (S / L) ..... \$5 / \$6    **Babychino** ..... \$2

**Tea** ..... \$5  
Masala Chai, Chamomile, Earl Grey, English Breakfast, Lemon Grass & Ginger,  
Peppermint, Green Tea

### Alternative Milk Options

Almond, Oat, Soy, Lactose-free ..... +50c  
Extra Espresso Shot, Malt ..... +50c

## ENTRÉES

**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 chilli 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 & scallop mousseline on sourdough, spring onion, sesame,  
fermented chilli aioli

**Taramasalata** (GF) ..... \$18  
Bottarga, chives, chilli oil

**Truffle Arancini** (2 each) ..... \$16  
Mushroom, rice, truffle, aioli, herbs

## MAINS

<b>Empire Fish &amp; Chips</b> ..... \$35 Hunter Valley beer batter, barramundi fish, chips, house-made tartare sauce, lemon, dill	<b>Lamb Shoulder</b> ..... \$40 Mint salsa, red wine jus, rocket leaves, charred seasonal veggies
<b>Big Juicy Hamburgers</b> ..... \$26 Beef, brioche bun, bacon, egg, lettuce, caramelised onion, Swiss cheese, peri peri mayo, tomato slices, coriander, beetroot relish, pickles, chips	<b>Chicken</b> ..... \$35 Garnished with chimichurri, rosemary, chat potatoes, charred lemon
<b>Fish Curry</b> (GF, V Available) ..... \$36 Thai coconut curry, barramundi, jasmine rice, sambal pickles	<b>Seafood Platter</b> ..... \$120 Chef's selection of hot and cold seafood
<b>Pan-Fried Snapper</b> (200GM) ..... \$48 Baby sugar plum tomato, capsicum, green olives, capers (GF)	<b>Poke Bowl</b> ..... \$22 Sashimi-grade Tasmanian salmon or tuna, ginger dressing, brown rice, edamame, pickled cauliflower, seaweed salad, avocado, pickled ginger, daikon, furikake
<b>Pasta</b> (GF, DF Options Available) ..... \$38 Spaghetti, homemade tom yum paste, calamari, prawns, mussels (GF +\$4)	<b>Mango &amp; Avocado Salad</b> ..... \$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)
<b>Striploin MB 2+</b> (250GM) ..... \$42 Chips, herb butter, red wine jus	

## SIDES

<b>Buttercup Lettuce Salad</b> (VG/GF) ..... \$12 Beetroot, radish, verjuice dressing	<b>Burnt Brussel Sprouts</b> (VG/GF) ..... \$16 Sweet chilli glaze, sesame
<b>Green Peas Salad</b> (VG/GF) ..... \$16 Red radish, chopped dry apricots, baby cos, balsamic vinaigrette, radicchio, mint, feta, beetroot, podded peas, peas shoot	<b>Shoestring Chips</b> ..... \$12 Ketchup or add on: Truffle, Parmesan ..... +\$2

## DESSERTS

<b>Sorbet/Ice Cream</b> (V/GF) ..... \$9 Selection of coconut, pistachio, vanilla sorbet
<b>Apple Rhubarb Crumble</b> ..... \$16 Cinnamon, apple, rhubarb compote, sweet tart, butter crumble, fruits, flower (V), ice cream
<b>Empire Cheesecake</b> ..... \$16 Homemade burnt cheesecake, Biscoff, berries (V/GF available)
<b>Raspberry Chocolate Fondant</b> ..... \$16 Pistachio ice cream, berry coulis, chocolate crumb, icing, fruits
<b>Affogato</b> ..... \$16 Espresso, ice cream with alcoholic twist, nutty flavour
<b>Cheese of the Day</b> (V) ..... \$17 Pinot paste, muscatel, lavosh

## KIDS

MAINS		DESSERTS
<b>Mini Burger</b> ..... \$16 Milk bun, beef patty, lettuce, ketchup & chips		<b>Ice Cream</b> ..... \$6 Vanilla or Chocolate
<b>Chicken Schnitzel</b> ..... \$16 Parmesan & chips		<b>Nutella Waffle with Ice Cream</b> ..... \$12 Vanilla or Chocolate
<b>Fish Fingers &amp; Chips</b> ..... \$16		
<b>Spaghetti Bolognese</b> ..... \$16 Parmesan (GF available)		