



Small

MERIMBULA OYSTERS – NATURAL OR BLOODY MARY (GF)	7 each
SEARED SCALLOP – PEA PUREE, KAISERFLEISCH (GF)	9 each
BEEF EMPANADA'S – PEBRE SALSA	5 each
GRILLED FLATBREAD – JANDRA OLIVES, BURNT EGGPLANT (V)	14

Medium

SHAVED HEIDI GRUYÈRE – DRIED GRAPES, CANDIED CARROT (V)	19
ROAST CAULIFLOWER – WHITE MISO, FURIKAKE (V, VE GF)	19
SEARED APHRODITE HALOUMI – SPICED HONEY (V, GF)	21
CHARRED BABY CORN SALAD – PRUNE, MUSTARD EMULSION (V, VE, GF)	18
ADOBO FRIED CHICKEN TORTILLAS – PICKLED ONION (3) (GF)	19
SALT COD FRITTERS – BLACK SAUCE	22
CHILLI BUTTER MUSHROOMS – SOFT POLENTA, CRISPY KALE (V) (GF)	23
BROCCOLINI – CAPERS, PARMESAN CUSTARD, OLIVE (V) (GF)	23
GLAZED QUAIL – SWEETCORN CREAM, BACON, POPCORN (GF)	23
CRISPY MASALA PRAWNS – COCONUT , YOGHURT, TAMARIND	23

Large

FETTUCINE – ROAST PUMPKIN, GARLIC & CHILLI, PARMESAN (V)	29
DUCK BREAST – PARSNIP CREAM, CHERRY, DRIED SCALLOP (GF)	41
STICKY LAMB RIBS – WHIPPED FETA AND POMEGRANATE (GF)	34
GRILLED FLANK STEAK – GREENS, PARIS BUTTER (GF)	34
HASSELBACK ZUCCHINI – SPELT, BABY GEM, PUMPKIN PESTO (VE, GF)	26



**CHEF'S CHOICE
FEED ME PLEASE**

\$75 per person

VEGETARIAN OPTION

SHAVED HEIDI GRUYÈRE
 CHARRED BABY CORN SALAD
 SEARED APHRODITE HALOUMI
 CHILLI BUTTER MUSHROOMS
 ROAST CAULIFLOWER
 HASSELBACH ZUCCHINI
 FRIES
 DESSERT OF YOUR CHOICE

CHEFS OPTION

BEEF EMPANADA'S
 SHAVED HEIDI GRUYÈRE
 BROCCOLINI
 CRISPY MASALA PRAWNS
 CHILLI BUTTER MUSHROOMS
 GRILLED FLANK STEAK
 FRIES
 DESSERT OF YOUR CHOICE

Sit back, relax and let our team set you up for the night.

This option requires a full table commitment (minimum 2 people). Please let the team know about any other dietary requirements

Sides

FRIES – AIOLI (V)	12
WALDORF SALAD – APPLE, WALNUTS, BLUE CHEESE CREAM (V) (GF)	15

Kids (12 and under)

FRIED CHICKEN – FRIES OR SALAD	16
CRUMBED CALAMARI – MAYO, FRIES OR SALAD	16
PENNE – ITALIAN TOMATO, PEAS, PARMESAN	16
TOPOLINO BAMBINI GELATO	8



Dessert

VANILLA CREME BRULEE, DATE CONFIT, BISCOTTI	18
BEETROOT CHOCOLATE CAKE, LIQUORICE ICE CREAM	18
CARAMEL PANNA COTTA, ESPRESSO GRANITA, MILK ICE CREAM (GF)	18
BISCOTTI PLATE (4PC)	4.50

Dessert Wines

DE BORTOLO - NOBLE ONE	18/75
CAMPBELLS RUTHERGLEN - MUSCAT	14/60

Dessert Cocktails

MUSCAT GIN SOUR — GIN - COINTREAU - LEMON - AQUAFABA	22
ULTRA FASHIONED — HERRADURA ULTRA ANEJO, ORANGE - BITTERS	30
PERFECT MANHATTAN — DOUBLE OAK, BITTERS, SWEET VERMOUTH	24
NEGRONI CLASSICO — REMEDY GIN, CAMPARI, SWEET VERMOUTH	22

Dessert Whisky

COROWA CHARACTERS — AUSTRALIA	20/28
GLENMORANGIE NECTAR D'OR — HIGHLAND	22/30
HIBIKI HARMONY — JAPAN	40/52
MACALLAN DOUBLE CASK — HIGHLAND	24/32

Coffee

LOCALLY ROASTED SIXPENCE COFFEE	4
T2 TEA	4



**EMPIRE
DINING**