



Share

Arancini Bowl truffle mushroom, sundried tomato with beetroot and roquette salad, parmesan and garlic aioli [vegan option available]

Chicken 'Wingettes' with house BBQ sauce or house buffalo sauce [gfo]

Loaded Fries smoked brisket, melted cheese, pickles, spring onion, aioli and house BBQ sauce

12-Hour Slow Cooked Beef Cheek Tacos with pico de gallo, mojo rojo sauce, torched orange and coriander *Three per serve*

Cheese Board black wax reserve cheddar, triple cream brie, house made mustard fruits, marinated feta, olives, cornichons, "Loafers" toasted ciabatta and water crackers [gfo]

Smoked Meats 12 hour smoked brisket, chilli cheese kransky, buffalo wingettes, pickles, dips and toasted ciabatta [gfo]

Empire's Signature Platter BBQ wings, garlic prawns, grilled chorizo, cured meats, black wax reserve cheddar, triple cream brie, house made dips and condiments, served with "Lupin" linseed sourdough *Suited for four people* [gfo]



Pizza

All pizzas are based with our house slow cooked tomato sugo and shredded mozzarella. Gluten free, no soy, wheat, eggs or dairy bases are available.

Margarita house dried tomatoes, scamorza bianca mozzarella and basil [v] [gfo]

Ortolana Pizza olives, feta, mushrooms, yellow squash, jalapenos, sweet baby peppers with house dried tomatoes, pinenuts and salsa verde [v] [gfo]

The Mexicano slow cooked beef mince, pickled baby peppers, red onion, jalapeno, avocado puree and smashed tortilla [gfo]

Italian Sausage pepperoni, prosciutto, sopressa and pesto [gfo]

Pollo Bianco hand pulled roast chicken, smoky bacon, garlic champignons, rosé swirl and house dried tomatoes [gfo]

Add gluten free base \$3, pulled chicken \$6, add prawns \$7



Main

21 Cheeseburger Black Angus patty, American cheddar on a toasted lye bun, tomato, red onion, Empire's secret sauce, house pickles and fries *Add an extra patty \$4, add bacon \$2, add beetroot \$1* **26**

22 Empire Super Salad organic red and white quinoa, turmeric roasted cauliflower, red grapes, kale, almonds, chia, pomegranate, feta and raspberry apple cider vinaigrette *Add grilled chicken breast \$7* [v] [gf] [vegan option available] [low G.I.] **26**

26 House Crumbed Chicken and Great Northern Gravy Roll with vintage cheddar, slaw, tomato, onion, lettuce and chips **28**

32 Scotch Steak Sandwich caramelised onions, cheddar, tomato, "Loafers" Turkish bread, mustard mayo with fries *Add bacon \$2, add beetroot \$1* [gfo] **28**

42 Chicken Parmigiana topped with house Napoli sauce and smokey scamorza cheese served with fries and garden salad **29**

70 Charred Vegetable Ragù with pan fried gnocchi, truffle, house sugo, goat's cheese, parmesan, herbs and crisp basil [vegan option available] **30**

Beer Battered Fish Fillets with fries, house slaw, tartare and lemon **30**

Five Spice Beef Salad grilled five spice sirloin, shredded green mango, red and yellow capsicum, avocado, rice noodles, salted peanuts, crispy shallots with Chinese black vinaigrette **34**

Pan Seared Chicken Breast fregola caramelised sweet potato, heirloom carrot, kale, charred cauliflower and dukkah [gfo] **34**

25 'Poke' Sashimi Bowl lightly cured market fresh fish, avocado, edamame, wakame, ginger soy dressing and toasted nori gyoza crackers [gfo] **34**

27 Fresh Spaghetti Australian prawns, chorizo stuffed squid, blue lip mussels, garlic, crème fraiche, herbs and chilli oil on the side [gf] **38**

28 Butter Roasted Goldband Snapper with pan fried gnocchi, crispy brussel sprouts, cavolo nero and chorizo beurre blanc [gfo] **44**

28 Chargrilled Black Angus Sirloin smoked chimichurri, umami butter and fries *Add Australian prawns in white wine and garlic cream \$7* [gfo] **46 300g**

28 Grain Fed Harvey Beef Fillet gratin dauphinois, roast garlic French beans, baby carrot puree, café de Paris butter and red wine jus [gfo] *Add Australian prawns in white wine and garlic cream \$7* **35 50 120g 250g**

[v] vegetarian [gf] gluten free [gfo] gluten free option available