

EMPIRE LOUNGE



COFFEE/TEA

ICED COFFEE 6
ESPRESSO 3.5
REGULAR 4
LARGE 4.5

ENGLISH BREAKFAST / EARL GREY / CHAI /
PEPPERMINT / LEMONGRASS AND GINGER /
GREEN / CHAMOMILE 5

CHAI LATE 5
HOT CHOCOLATE 5
ICED CHOCOLATE 5

JUICE

APPLE AND MINT 7
CARROT ORANGE & GINGER 7
ORANGE 6

SMOOTHIE

BLENDED BREAKFAST 8
BERRIES AND COCONUT 8
VANILLA BEAN 8
HAZLENUT BROWNIE 8

CARBONATED

MODA SPARKLING WATER 4
HOUSE MADE LEMONADE 6
CAPI PINK GRAPEFRUIT 5
COCA COLA/COKE ZERO 5

BEER/CIDER

4 PINES, INDIAN SUMMER ALE 8
STELLA ARTOIS 8
STONE AND WOOD PACIFIC ALE 9
CORONA 9
JAMES SQUIRE 150 LASHES 9
DIRTY GRANNY APPLE CIDER 9

COCKTAILS

APEROL SPRITZ 14
MIMOSA 14
BLOODY MARY 16
MULLED WINE 16

CHAMPAGNE

TAITTINGER BRUT NV 24 // 135
FRANCE
RUINART BLANC DE BLANCS NV 215
FRANCE
DOM PERIGNON '06 520
FRANCE

SPARKLING

AMANTI PROSECCO NV 12 // 56
VENETO
DOM. PORTET BRUT ROSE NV 68
YARRA VALLEY

ROSÉ

LE FOU 12 // 55
LANGUEDOC
MARIE CHRISTINE 81
PROVENCE

WHITE


RIESLINGFREAK NO 4 REISLING 11 // 53
EDEN VALLEY
ARTEMIS ESTATE SAUV BLANC 14 // 70
STH HIGHLANDS
CA'MONTINI PINOT GRIGIO 14 // 69
TRENTINO
HARVEST CHARDONNAY 13 // 61
ADELAIDE HILLS
MARIE CHRISTINE VERMENTINO 68
PROVENCE
GERARD DUPLESSIS CHABLIS 91
BURGUNDY
DANIEL CHOTARD SANCERRE 94
LOIRE VALLEY

RED

BELLEVUE BEAUJOLAIS 12.5 // 60
BURGUNDY
ROCKY POINT PINOT NOIR 14 // 70
CENTRAL OTAGO
YELLAND & PAPPS SHIRAZ 13 // 61
BAROSSA
UNICO ZELO DOLCETTO 60
CLARE VALLEY
BOUTINOT CÔTES DU RHÔNE 66
RHÔNE VALLEY

PLEASE ORDER AND PAY AT THE COUNTER
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS

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BREAKFAST

served until 11:45am

Smashed avocado 20

Poached eggs, marinated feta, tomato, toast

Pulled pork and peas 20

Poached eggs, harissa, peas, mint, toast

Smoked salmon 21

Poached eggs, baby spinach, dill sour cream, toast

Greens and grains 19

Poached eggs, quinoa, greens, halloumi, pine nuts

LIGHT DISHES

Toast and spreads 7

Banana bread 8

Ham cheese tomato croissant 10

G.F Granola, yoghurt, berries 14

SIDES

Half an avocado 2

2 poached eggs 2

Ricotta 2

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*menu is subject to change

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SEAFOOD

- Rock oysters**, yuzu & vinegar shallots (Half/dozen) **29//49**
Ocean trout cured, salmon roe, stracciatella, coriander oil **26**
John Dory carpaccio, citrus dressing, celery, basil **20**
Prawns on ice, ginger & lime mayonnaise (250g/500g) **21//41**
King crab, chilled tomato gazpacho & celery **30**

MAINS

- Bruschetta**, roasted tomato, pesto and grana Padano **13**
Reuben toasty, corned beef, sauerkraut, mustard, pickles, Swiss cheese **17**
Croque monsieur, organic smoked ham, béchamel, mustard, cheese **15**
Smoked chicken sliders, avocado, sumac, jarlsberg **22**
Pulled pork sliders, red cabbage slaw, spiced mayonnaise **23**

SALADS

- Tomato & beetroot salad**, sheep's milk curd, basil, pumpkin seeds **18**
Spring vegetable salad, hummus, broccolini, asparagus, carrots & radish **16**
Prosciutto & Pear salad, goat's curd, bitter leaves, balsamic dressing **22**

CHEESE

- board with condiment & crackers
Choice of 3 or 5 33 // 52
La luna (Soft, white mould, goats milk)
Le Conquerant Grand camembert (Soft, white mould, cows milk)
Lamb Chopper (Hard, sheeps milk)
Comté (Hard, cows milk)
Milawa blue (Blue, cows milk)

CHARCUTERIE

- board with pickles & bread
Choice of 3 or 5 26 // 44

- Wagyu bresaola**
Prosciutto
Sopressa
Sopressa picante
Coppa