



Please advise staff of any dietary requirements 10% surcharge applies on public holidays

Snacks

Olives – Marinated in alto olive oil 5

Pickles – House made assortment of pickles 4

Bread – Milk bun, whipped ricotta, burnt butter 8

Nuts – Mixed nuts in kaffir lime leaves 6

Shared

Dips – Taramasalata, chilli oil, fish roe, sourdough 8

Tartare – Salmon with kimchi, cassava and wasabi avocado puree 24

Calamari – Fresh grilled Hawksbury calamari, nahm jim 26

Donuts – Bomboloni (2pcs), crème fraiche, Tassie trout roe, chives 18

Arancini – Fried truffle risotto, aioli 19

Mussels – Steamed Aussie black mussels, cider, tomato and garlic, sourdough 29

Chefs selection of charcuterie and cheese 28

APPELLATION OYSTERS

Served on ice w. yuzu, shallots and lemon

4.5 ea 25 half doz 49 doz

Try the freshest and most premium hand selected oysters,
flown in directly by seaplane.

Australia's Oyster Coast comprises eight oyster-growing estuaries.
Each estuary is a unique ecosystem producing oysters of different
taste and appeal: Shoalhaven and Crookhaven Rivers, Clyde River,
Tuross Lake, Wagonga Inlet, Wapengo Lake, Merimbula Lake,
Pambula Lake and Wonboyn Lake

Ask your waiter what we have on hand today to enjoy a full tasting
experience complete with specific tasting notes to each estuary.

Mains

Beer Battered Fish and Chips – House tartare, fries, lemon 29
Vegan option crumbed egg plant

Catch of the Day – Served on roasted fennel, Seafood bisque 36

Pasta – Egg tagliatelle, crab meat, confit garlic and chilli, Pangrattato 32

Curry – Yellow coconut curry of barramundi,
steamed jasmine rice, sambal and pickles 32

Steak Au Frites – Grass fed New York strip,
shoestring fries, jalapeno butter, veal jus 34

Homemade Fish Pie, soft herbs salad 28

Bug meat mac and cheese, lemon and herb pangrattato 32

BURGERS/SANDWICHES

Crumbed Whiting – Toasted brioche, iceberg, tartare sauce, chips 26

Beef Sando Sandwich, truffle butter and fried onions 26

Crispy Chicken – Toasted brioche, kewpie, cabbage slaw, chips 26

SIDES

Fries – Shoestring, aioli 8

Shaved Cabbage – Lemon vinaigrette, chilli and balsamic 8

Tomato – Mixed cherry, lemon oil, red onions, fresh basil 8

Salads

Tofu – Indonesian style gado gado,
bean sprouts, spicy peanut sauce, cucumber 20

Quinoa Salad – Soft herbs tabbouleh, mixed seeds, sweet ginger dressing 20

Add your protein + 8

Sous vide chicken

Crumbed egg plant

Tuna – Yellowfin tuna, avocado,
soft boiled egg, charred baby cos, dijon vinaigrette 29

Kids Menu

Chicken Tenders and chips 12

Fish Fingers and chips 12

Spaghetti, tomato sauce and parmesan 12

Desserts

Coffee Stone – Flourless choc cake,
coffee mascarpone mousse, yoghurt gelato 12

Apple Tarte Tartin – Warm served with vanilla ice cream 12

Valrhona Tasting Plate – Opalys Cheesecake,
Manjari Chocolate Tart, Jivara Yuzu Sesame 15

Selection of cakes available enquire with our waitstaff

Beverages

COFFEE AND TEA

Espresso 3.5 | Regular 4 | Large 5

Iced coffee 6

English breakfast, earl grey, chai, peppermint,
chamomile, lemongrass and ginger, green 5

Chai latte 5

Hot chocolate 5

Iced chocolate 5

JUICE

Apple and mint 7

Carrot, orange and ginger 7

Orange 7

CARBONATED

Moda sparkling water 4

House made lemonade 6

Capi ginger beer 5

Coca Cola/Coke Zero 5

Beer & Cider

SYDNEY BREWERY TAP BEERS

Love Dale Lager 10
Paddo Pale 10
Glamarama Summer Ale 10
Sydney Session Lager 10

BOTTLED BEER & CIDER

4 Pines Pale Ale 8
Stone & Wood Pacific Ale 9
Corona 9
White Rabbit Dark Ale 9
Monteith's Apple Cider 9
Fils de Pomme Apple Cider 10
Fils de Pomme Pear Cider 10

Cocktails

EMPIRE ORIGINALS 18

Pisco Delight

Pisco, Spiced Honey
and Apple, Lemon, Agave,
Rhubarb, Egg White

East Side

Gin, Cucumber, Peppermint,
Citrus

Skyline Swizzle

Rum, Acai Berry, Raspberry,
Fresh Lime, Bitters

Globetrotter

Whisky, Calvados, Bitters,
Spiced Honey Apple

Beaver Martini

Cachaca, Almond,
Cold Pressed Ginger,
Fresh Lime, Orange Bitters

CLASSICS 18

Bellini

Champagne, White Peach,
Vine Peach Liqueur

Espresso Martini

Vodka, Cold Press Coffee
Liqueur, Espresso

Americano

Campari, Sweet Vermouth,
Soda Water

Tommy's Margarita

Tequila, Agave, Lime Juice

Honolulu

Gin, Pineapple, Orange,
Fresh Lime, Cane Syrup,
Bitters

Wine

CHAMPAGNE

NV, Le Brun De Neuville (France) 19/110
G.H Mumm Grand Cordon NV (France) 24/135
G.H Mumm Rosé NV (France) 165
NV, Comtes, De Dampierre, 1er Cru (France) 195
Dom Perignon '06 (France) 520

SPARKLING

Petit Cordon by Maison Mumm NV (Veneto) 13/65

ROSÉ

Maison Charlotte, Cotes De Provence (France) 14/62
Minuty, Cotes De Provence (France) 85
Domaine Ray-Jane Bandol (France) 106

WHITE

Twofold Riesling (Clare Valley) 13/60
L'Arjolle, Sauvignon Blanc/Viognier (France) – 13.5/62
Albino Armani "Lo" Pinot Grigio (Italy) – 14/64
Tenuta Ulisse, Pecorino (Italy) – 14/64
Sidney Wilcox, Old Vine Zibibbo (South Australia) – 15/72
Mount Pleasant, Eight Acres Semillon (Hunter Valley) – 15/75
Domaine Tournon, Viognier-Marsanne (Victoria) – 70
Scorpo Aubaine Chardonnay (Mornington Peninsula) – 73
Domaine Octavie, Sauvignon Blanc (France) – 80
La Manufacture, Chablis Chardonnay (France) – 92
Domaine Chotard, Sauvignon Blanc (France) – 94

RED

Sam Miranda, Pinot Noir (King Valley) – 13/64
Tenuta Ulisse, Montepulciano D'Abruzzo (Italy) – 14/68
McW, 660 Reserve Hilltops Shiraz (New South Wales) 14/72
Tim Smith, Bugalugs Shiraz (South Australia) – 14/72
Milton, Crazy by Nature Malbec (New Zealand) – 15/75
Victory Point Cabernet Sauvignon (Western Australia) – 92
Domaine Laurent Combier Syrah (France) – 115
Aurelien Chatagnier Syrah (France) – 145



@EMPIRELOUNGESYDNEY