



the
IMPERIAL
— ERSKINEVILLE —

IT'S TIME FOR THE GOOD TIMES

IMPERIAL



WELCOME

Firmly nestled in the heart of the Inner-West, The Imperial Erskineville has always been Sydney's bastion of equality and inclusiveness.

Unique in style, diverse in culture - home of self-expression, creative individualism, performance, dance and music. We match all these passions with a deep devotion to seriously good food and killer cocktails making it the perfect place for special occasions of all varieties.

Paying tribute to the building's art deco heritage with retro-inspired furnishings accented with gorgeous performance and drag elements, the reborn Imperial is everything that your next function is looking for.



Priscillas

Home of Drag N' Dine, Priscillas is a rediscovered architectural relic of thespian legacy and unimaginable beauty: revel among the broken brickwork and stone archways, steel framed greenhouses and worn red ochre tiles.

Whether you desire a dramatic stage, a soothing nook or a generous backdrop for the mother of all parties, we can offer a dynamic, atmospheric and all-inclusive space.

PRISCILLAS

120 guests seated | 150 cocktail style

GLASS HOUSE

30 guests seated | 60 cocktail style

PRIVATE DINING

8 guests seated



—
“Whatever your palate’s pleasure,
Priscillas welcomes you to join
together & share.”
—





GLASS HOUSE

30 guests seated | 60 cocktail style



PRIVATE DINING ROOM

8 guests seated



FRONT BAR

Originally built in 1940, and recently refurbished to glory - this incredible art deco inspired space comes with a colourful history. If the walls could talk, they wouldn't... They'd sing!

For large soirees and social gatherings, our bar space makes the ideal setting for cocktail style events - Front Bar being the backdrop for the famous opening scene from Priscillas Queen of the Desert.

Take your guests on the ultimate culinary adventure fit for a queen - with canape and platter menus that reflect our incredible Priscillas food philosophy, and pair with killer cocktails or a crowd pleasing beverage package!

FRONT BAR
up to 300 guests cocktail style,
conditions apply

IMPERIAL

Imagine a friendly Italian trattoria with a fondness for disco and flair for style. Simply add echoes of Studio 54, a generous pour of postmodern Queerdom, and mix it all UP that expands beyond pop art graphics, quasi-classical sculptures, stone mosaic bar tops and a gold clad pizza oven.

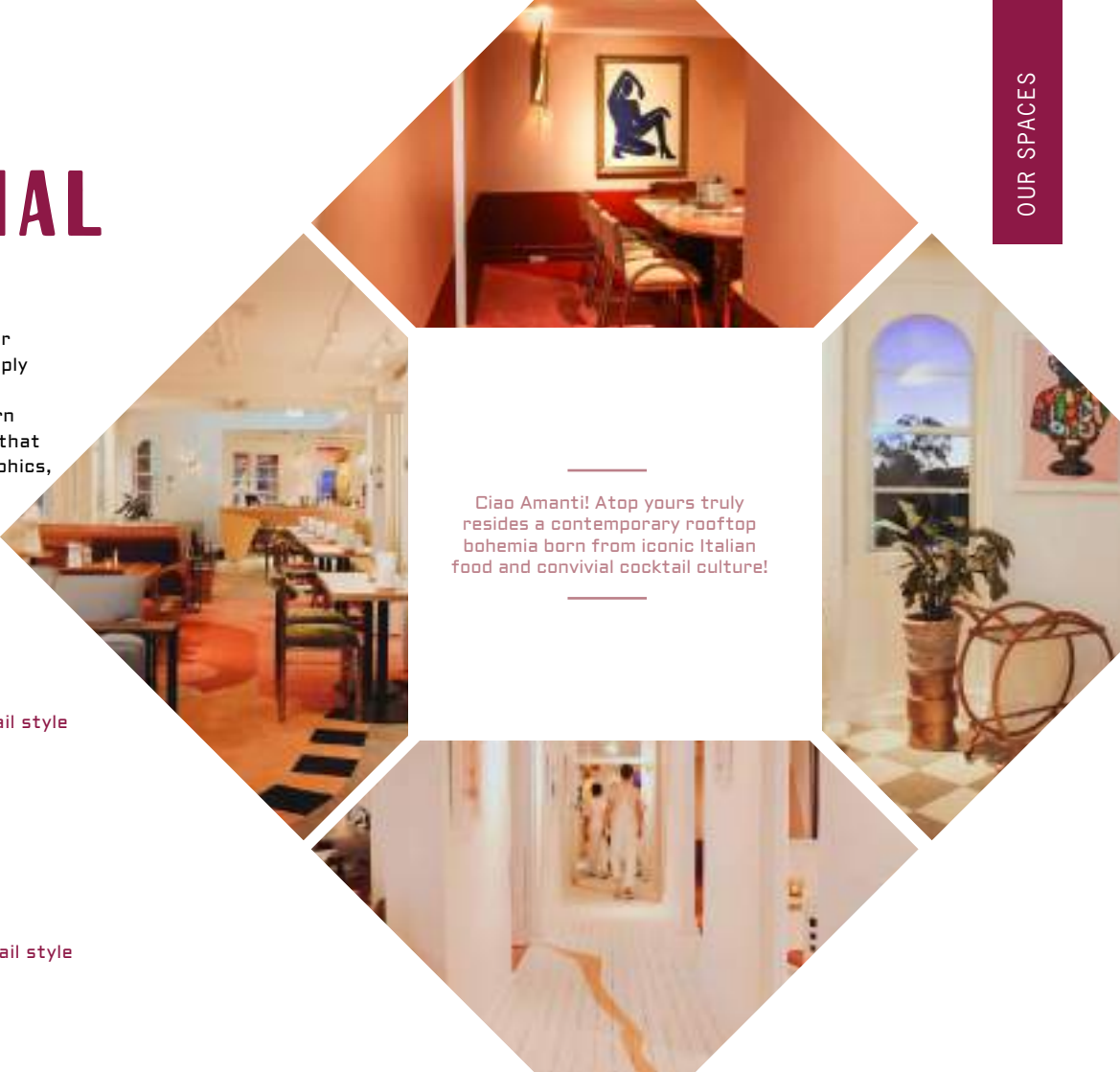
UP
200 guests cocktail style

CAPRICCIO'S CORNER
18 guests seated | 30 cocktail style

THE ROOFTOP
120 guests cocktail style

ROSA ROOM
10 guests seated

CARLOTTA'S LOUNGE
55 guests seated | 80 cocktail style



Ciao Amanti! Atop yours truly resides a contemporary rooftop bohemia born from iconic Italian food and convivial cocktail culture!



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18 guests seated | 30 cocktail style



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PRISCILLAS CUISINE

"We wanted to offer a veg-forward menu with local proteins to act as almost a side element. This is local, farm fresh food, full of flavour with a strong sustainable overview."

- Executive Chef Dave Clarke

At Priscillas, vegetables are far from humble. They're the fabulous superstars of our soil-to-plate menu.

Group Executive Chef Dave Clarke and his culinary team took a road trip (although not in a pink bus) to California, home of the plant-based cuisine movement and its cooking techniques used to extract magic from all things sown and grown. The result of their adventures: our menu of light, bright and soulful dishes, where vegetables headline a dazzling flavour show and proteins play cute sidekick.

At the ceviche bar, fresh fish is marinated to perfection, and meats are far from MIA. They're fresh from the local land and grilled to sublime succulence over wood or coals.

CANAPÉ PACKAGES from \$27pp | **PLATTERS** from \$40 each
SET MENU from \$49pp

PRISCILLAS CANAPÉ MENUS

- STANDARD CANAPÉ PACKAGE -
MIX N' MATCH SAVOURY & SWEET, UP & PRISCILLAS!

6 PIECE \$27 | 8 PIECE \$34 | 10 PIECE \$40

CANAPÉS

PRISCILLAS STANDARD CANAPÉS

- SAVOURY -

PUMPKIN & CORIANDER FRITO, MINT CREMA, CHILLI PIQUIN **V**

POTATO SCALLOPS, VINEGAR SALT, GUAJILLO CHILLI SAUCE **VGP**

WOOD ROASTED BEETS, SMOKED LABNE, LIME CARAMEL, SPICED
PISTACHIOS, ENDIVE **V, VGP**

CRABLESS CRABCAKE FRITTERS, BAY SPICE, CHIPOTLE MAYO **V**

CEVICHE SERVED IN LETTUCE CUPS

GREEN PAPAYA & COCONUT TOSTADA, RADISH, TOMATO, CREMA &
AGUACHILE **V**

COCONUT CEVICHE, AGUACHILE, COCONUT CURRY, RADISH,
CABBAGE, PICKLES **VG, NF, DF**

CEVICHE OF YELLOWFIN TUNA, HABANERO AGUA, JICIMA, PICKLED
PINEAPPLE, MINT CREMA **NF**

CEVICHE SERVED ON TOSTADAS

FRUITS DE MER TOSTADA, SALMON, PRAWN, KINGFISH, ROE,
CORIANDER & SERRANO AGUACHILE **NF, DF**

KINGFISH & TOBIKO TOSTADA, CUCUMBER, PICKLED TURNIPS,
ROASTED JALAPENO OIL **NF, DF**

PRISCILLAS STANDARD CANAPÉS

- DOLCE -

LIME BRULE TARTLETTES **V**

CHILLI CHOCOLATE BROWNIE & CHERRIES **V**

DULCE DE LECHE TARTS, PISTACHIO PRALINE **V**

- SUBSTANTIAL CANAPÉS -

PRICED PER PIECE

IMPERIAL CLASSIC CHEESE BURGER SLIDER, WAGYU BEEF,
PICKLE, GRUYERE CHEESE, MUSTARD AIOLI **NF | \$7**

PUMPKIN & HERB FRITTER SLIDERS, MILK BUNS,
LEMON YOGHURT **NF, V | \$6**

CRABLESS CRABCAKE SLIDERS, SLAW, CHIPOTLE MAYO **NF, V | \$6**

CRISP KING PRAWNS & LARDO WRAPPED IN LEAVES, AGAVE,
CHIPOTLE & LIME SAUCE **NF, DF | \$6**

PULLED CHICKEN WALDORF, CELERY, WALNUTS, DATES & CIDER
DRESSING **DF | \$8**

BATTERED FISH & HERBED FRIES, TARTARE & LEMON **NF, DF | \$8**

IMPERIAL CAESAR, PRESERVED EGG, COCONUT BACON, PEPITA
PARMESAN **VGP, V, DF | \$6**

CHARRED KALE, BROCCOLI HEARTS, ROASTED ALMONDS & DILL
YOGHURT **VGP, V | \$6**



V - VEGETARIAN | DF - DAIRY FREE | GF - GLUTEN FREE | NF - NUT FREE | VGP - VEGAN POSSIBLE
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY OF SOME INGREDIENTS

PRISCILLAS FEAST MENUS

Priscilla's is inclusivity on a plate. Whatever your dietary desires, we don't discriminate – although we're proudly sustainable, local-focused and obsessed with fresh produce. Our feast menus feature a selection of bright & soulful dishes where vegetables headline a dazzling flavour-show. Designed to share!

VEGETARIAN FEAST

\$49PP

CHARRED ZUCCHINI DIP, TAHINI, LEMON
& SUMAC CHIPS **V, GF**

COCONUT CEVICHE, AGUACHILE,
COCONUT CURRY, RADISH, CABBAGE, PICKLES,
BLUE CORN CHIPS **V, VGP, GF, DF, NF**

CRABLESS FRITTER, JACKFRUIT, PALM HEARTS,
BAY SPICE, CHIPOTLE MAYO, ROCQUETTE **V, DF, NF**

SUPER RIPE HEIRLOOM TOMATO, BLACK GARLIC,
OREGANO, CAPERS & QUESO FRESCO **V, GF**

CARROT ROAST, BRAISED & ROASTED, MIXED
GRAINS, HONEY & SEASONAL PURÉE **V, GF**

DRY RED CURRY, BABY CORN & JACKFRUIT
CARNITAS **V, VGP, GF, NF**

HALF ROASTED CAULIFLOWER, PICKLES,
TOMATILLO, ONION, TOUM, HERBS
& LETTUCE CUPS **VGP, GF, NF**

DESSERT

VANILLA & RUM POACHED STONEFRUIT
& BERRIES, COCONUT SORBET **VGP, GF, NF**

CHILLI CHOCOLATE BROWNIE,
CHERRY COMPOTE & COCONUT CREAM **V**

FAMILY FEAST

\$69PP

CALI GUACAMOLE, JALAPEÑO, LIME, PICKLED ONION
& TOMATO EZME, BLUE CORN CHIPS **VGP, GF, DF**

ALBACORE TUNA KINILA, COCONUT VINEGAR,
BANANABLOSSOM, TOMATO & CHILLI **GF, NF**

RILLENO, CRISP FOUR CHEESE SWEET STUFFED
PEPPERS, CHIPOTLE LIME SAUCE **GF**

WOOD ROASTED SOUTHERN SQUID, CURRANTS,
PINENUTS & SEEDS, SPICED TOMATO
& SMASHED HERBS **GF**

HALF ROASTED CAULIFLOWER, PICKLES, TOMATILLO,
ONION, TOUM, HERBS & LETTUCE CUPS **VGP, GF, NF**

SEARED BABY KINGFISH FILLET, AMARILLO CHILLI
PTITIM & VERDE **DF, NF**

CARROT ROAST, BRAISED & ROASTED, MIXED GRAINS,
HONEY & SEASONAL PURÉE **V, GF**

SUPER RIPE HEIRLOOM TOMATO, BLACKGARLIC,
OREGANO, CAPERS & QUESO FRESCO **V, GF**

DESSERT

VANILLA & RUM POACHED STONEFRUIT
& BERRIES, COCONUT SORBET **VGP, GF, NF**

FRIED BUÑUELOS, DULCE DE LECHE CREAM,
CINNAMON PRALINE & CRISPIES **V**

DELUXE BANQUET

\$79PP

CALI GUACAMOLE, JALAPEÑO, LIME, PICKLED ONION &
TOMATO EZME, BLUE CORN CHIPS **VGP, GF, DF**

ALBACORE TUNA KINILA, COCONUT VINEGAR,
BANANABLOSSOM, TOMATO & CHILLI **GF, NF**

RILLENO, CRISP FOUR CHEESE SWEET STUFFED
PEPPERS, CHIPOTLE LIME SAUCE **GF**

WOOD ROASTED SOUTHERN SQUID, CURRANTS,
PINENUTS & SEEDS, SPICED TOMATO
& SMASHED HERBS **GF**

CRABLESS FRITTER, JACKFRUIT, PALM HEARTS,
BAY SPICE, CHIPOTLE MAYO, ROCQUETTE **V, DF, NF**

SLOW COOKED & WOOD ROASTED SHORT RIB,
ROMESCO & CHARRED LEMON **GF**

SMOKED & SLOW COOKED FREE RANGE LAMB
CARNITAS, CAULIFLOWER TABBOULEH, VERDE &
PICKLED CHILLI **GF, DF, NF**

BERBERE SPICED CHICKEN, BRINED, LABNEH,
ZHOUG & PICKLES **GF, DFP**

CARROT ROAST, BRAISED & ROASTED, MIXED GRAINS,
HONEY & SEASONAL PURÉE **V, GF**

SUPER RIPE HEIRLOOM TOMATO, BLACK GARLIC,
OREGANO, CAPERS & QUESO FRESCO **V, GF**

DESSERT

VANILLA & RUM POACHED STONEFRUIT
& BERRIES, COCONUT SORBET **VGP, GF, NF**

FRIED BUÑUELOS, DULCE DE LECHE CREAM,
CINNAMON PRALINE & CRISPIES **V**

IMPERIAL UP CUISINE

From the Alps to the Almasi, to the Inner West! Imperial Up's soul is the comfort of lovingly prepared Italian food, served with a side dish of fabulous.

We've taken your traditional Nonna and titivated her into your queer Auntie (AKA Executive Chef Dave Clarke) serving up stuzzichino (small savoury plates), homemade pasta, hand stretched pizza & iconic Italian dishes that all taste as delizioso as they sound.

CANAPÉ PACKAGES from \$27pp | **PLATTERS** from \$40 each
SET MENU from \$49pp



IMPERIAL UP CANAPÉ MENUS

- STANDARD CANAPÉ PACKAGE -
MIX N' MATCH SAVOURY & SWEET, UP & PRISCILLAS!

6 PIECE \$27 | 8 PIECE \$34 | 10 PIECE \$40

CANAPÉS

UP STANDARD CANAPÉS

- SAVOURY -

- ITALIAN CRISPY JUMBO NACHOS STUFFED WITH FOUR CHEESES & ARRABBIATA **V, NF**
- MIXED ROASTED ITALIAN NUTS WITH CHILLI & FENNEL SEEDS **V, DF, GF**
- WARM ITALIAN MIXED OLIVES WITH GARLIC, LEMON & OLIVE OIL **V, DF, GF, NF**
- HAND ROLLED GRISSINI WITH FRESH CHILLI SALAMI & ITALIAN PROSCIUTTO **NF, DF**
- CRAB CROSTINI OF DRESSED HANDPICKED CRAB, CHILLI, FENNEL & CRAB MAYONNAISE **NF, DF**
- WHIPPED RICOTTA BRUSCHETTA WITH BALSAMIC-ROASTED CHERRY TOMATOES, FRESH CURD & BASIL **NF, V**
- SHAVED WAGYU BRESAOLA & MUSTARD FRUITS CROSTINI
- YELLOW FIN TUNA & APPLE CROSTINI, HORSERADISH **NF**
- PROSCIUTTO BRUSCHETTA WITH BALSAMIC ROASTED BEETROOT & FRESH CURD **NF**
- BUFFALO MOZZARELLA & RICOTTA CROSTINI, LEMON, CHILI & MINT **V**
- TUSCAN STYLE CHICKEN LIVER PÂTE BRUSCHETTA WITH PARMESAN
- SICILIAN CRISPY ARTICHOKE CAPONATA BRUSCHETTA, GREMOLATA **V, DF**
- FRIED GREEN OLIVES WITH SPICY PORK, SERVED WITH ARRABBIATA SAUCE, GARLIC CRISPS & PARMESAN **NF**
- MUSHROOM & TRUFFLE ARANCINI BALLS **V, NF**
- TOMATO & MOZZARELLA ARANCINI MARGHERITA RISOTTO BALLS WITH PARMESAN **V, NF**
- PESCE E AMBERI, ITALIAN FRIED PRAWN TOAST **NF**
- SALT COD CROQUETTES, LEMON AIOLI **NF**

UP STANDARD CANAPÉS

- DOLCE -

- EPIC WARM FUDGY BROWNIE WITH TOFFEE SAUCE & CARAMELISED POPCORN **V**
- MINI ESPRESSO CHOC TART **V**
- GORGONZOLA E TRUFFLE HONEY & CARTE DI MUSIC **V**
- SOUR CHERRY BAKEWELL TART, AMORETTI BISCUITS **V**
- MINI LEMON MERINGUE CHEESECAKE TARTS **V**

- SUBSTANTIAL CANAPÉS - PRICED PER PIECE

- BAKED KING SCALLOPS SERVED IN THEIR SHELLS WITH A GARLIC & CAPER BUTTER, SMASHED MUSHY PEAS **NF | \$8**
- CRISPY KING PRAWN IN ITALIAN BEER BATTER **NF, DF | \$7**
- MOZZARELLA STUFFED ZUCCHINI FLOWER FRITTI **V, NF | \$7**
- WAGYU BEEF SLIDERS, PICKLES & LIQUID MOZZARELLA **NF, GFP | \$7**
- PRAWN CEASAR LETTUCE CUPS, PARMESAN RANCH **NF, GFP | \$7**
- LAMB CUTLET SCOTTADITO, MINT VERDE **NF, DF, GF | \$8**



**V - VEGETARIAN | DF - DAIRY FREE | GF - GLUTEN FREE | NF - NUT FREE
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY OF SOME INGREDIENTS**



IMPERIAL UP SHARED MENUS

Eat up! Family style dining your nonna would be proud of... our up shared menus feature our signature dishes, inspired by iconic Italian cuisine designed to share. Buonissimo!

SHARED

- \$49PP -

ANTIPASTI

FOCACCIAS, HOUSE FLAT BREAD, PARMESAN V, NF, DFP
MUSHROOM & TRUFFLE ARANCINI 'BALLS' DI OLIO V, NF
BRUSSEL SPROUT SALAD, PECAN, REGGIANO,
CURRANTS & BACON DRESSING GF, DFP
SALUMI ANTIPASTI, MORTADELLA & ITALIAN PROSCIUTTO,
LOMBARDI CHILLI PICKLES GF, DF, NF

MAINS

POLO ALFORNO, BRINED & WOOD OVEN ROASTED,
SALSA VERDE & OLIVE OIL DF, GF
RAGU AL BOLOGNESE, NORTH ITALIAN BLONDE RAGU, PACCHERI,
PARMESAN & NUTMEG PANGRATTATA NF
FUNGI E FUMO: SMOKED MOZZARELLA & MUSHROOM, BECHAMEL,
PARMESAN & TRUFFLE OIL V, NF

SIDES

ROCKET & RADICCHIO, RICOTTA SALATA & BALSAMIC VGP, GF, NF
HERBED SHOESTRING FRIES VGP, DF, NF

DOLCE TO SHARE

LIME MERINGUE TART, PISTACHIO PRALINE
& ITALIAN MERINGUE V

- \$69PP -

ANTIPASTI

FOCACCIAS, HOUSE FLAT BREAD, PARMESAN V, NF, DFP
BRUSCHETTA CON MOZZARELLA DI BUFALA V
MUSHROOM & TRUFFLE ARANCINI 'BALLS' DI OLIO V, NF
PROSCIUTTO MELONE SAN DANIELE, OLIVE OIL
& RIPE MELON GF, DF, NF
FLASH FRIED SQUID & ZUCCHINI, LIME AIOLI NF

MAINS

SEARED BABY KINGFISH, AQUA PAZZA, OLIVES, RIPE TOMATOES,
CAPERS, OLIVE OIL & BASIL GF
POLO ALFORNO, BRINED & WOOD OVEN ROASTED,
SALSA VERDE & OLIVE OIL GF, DFP
PORCINI TRUFFLE RISOTTO, PARMESAN,
THYME & CRUNCHY BREAD CRUMBS V, NF

SIDES

BRUSSEL SPROUT SALAD, PECAN, REGGIANO,
CURRANTS & BACON DRESSING GF, DFP
POLENTA CHIPS GIGANTIC, SPICED MAYO, PARMESAN V, NF

DOLCE TO SHARE

TIRAMISU, MASCARPONE CREAM, ESPRESSO & AMARETTO V



BEVERAGE PACKAGES

Complex and spicy, with a great pair of legs. The liquor cabinet is unlocked and the bar is officially open – you pick your poison!

STANDARD PACKAGE

2HRS \$45PP | 3HRS \$55PP

Sparkling

White

Red

Draught Beer

Bottled beer

NV Millesimato 'Extra Dry' Prosecco, Italy

2017 Parri Vermentino, Italy

2016 Paolovino Valpolicella, Italy

Young Henrys Newtowner

James Boags Premium Light

PREMIUM PACKAGE

2HRS \$55PP | 3HRS \$65PP

Sparkling

White

Red

Draught beer

Bottled beer

2013 Taltarni Brut, SA

2016 Laila Verdicchio, Italy

2018 Yarra Peaks Pinot Noir, VIC

Young Henrys Newtowner

Little Creatures Bright Ale

Orchard Crush Apple Cider

Balter XPA Can

James Boags Premium Light

Selection is subject to availability & may change

PACKAGES





DOES THIS TICKLE YOUR PICKLE?

GET IN TOUCH! (02) 9516 1766

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