





# EMPLOYEES ONLY COCKTAILS

*Staple cocktails from Employees Only  
New York, since 2004.*

**AMELIA** 22  
Wyborowa Vodka, St. Germain Elderflower liqueur  
shaken with fresh lemon & puréed blackberries

**FRAISE SAUVAGE** 22  
Beefeater Gin shaken with wild strawberries,  
Tahitian vanilla & fresh lemon,  
Topped with sparkling wine

**WEST SIDE** 20  
Ketel One Citron Vodka shaken hard with lemon &  
fresh mint. Served up with a splash of soda

**THE EO MANHATTAN** 24  
Knob Creek rye whiskey stirred with EO Rosso  
Vermouth, Grand Marnier & Angostura Bitters.  
Served straight up

**IMPROVED MARGARITA** 23  
Espolon Blanco Tequila shaken with Fresh Citrus,  
Cointreau, Agave & Orange Blossom.  
Served over ice

## APERITIFS

**ATLANTIS** 26  
Never Never Triple Juniper Gin stirred with  
Toji Junmai Ginjo, Dry Vermouth & Orange bitters,  
Served straight up with Squid Ink Caviar on the side.

**ANOTHER SECRET CRUSH** 21  
Four Pillars Bloody Shiraz Gin, Raspberry,  
Pampelle Grapefruit, Fresh Lemon.  
Topped with Sparkling Wine.

**CAMILLO** 21  
Plymouth Gin stirred with Hibiscus and mixed  
berry Vermouth, Campari. Served over ice

## FANCY COCKTAILS

- BLACK DIAMOND** 24  
Truffle Butter fat washed Woodford Reserve stirred with Tonka Beans and Black Walnut bitters. Served over ice with dark chocolate.
- THE DUKE OF MILAN** 22  
Bols Genever shaken with Rye Whiskey, Sesame, Fresh Lemon & Tiki Bitters. Served straight up
- BLEEDING RUMOURS** 22  
Havana 3 year old rum shaken with Suze, Cloudy Apple, Lemongrass, Beetroot, Caraway & Fresh Lemon. Served over ice in wine glass
- THE GREAT ESCAPE** 22  
Clarified cocktail with Tanqueray Rangpur Gin, Falernum, Coconut, Pineapple, Pandan & Fresh Lime. Served over ice with spiced frozen pineapple.
- THE DROP BEAR** 24  
Tromba Blanco Tequila stirred with Eucalyptus, Fino Sherry, Lemon Thyme & White Peppercorn Agave. Served straight up
- PASSIFLORA** 23  
Monkey Shoulder Whiskey, Chrysanthemum vermouth, Dom Benedictine, Passionfruit & Absinthe. Topped with Soda in wine glass
- TINY BLOSSOM** 23  
Barsol Quebranta Pisco shaken with Lychee, Osmanthus, Fresh Lemon, Peychaud's Bitter and whites. Served straight up



# EMPLOYEES ONLY

## DINNER MENU

### APPETISERS

Crispy Chickpeas w/ chilli salt (vegan) \$7

Sourdough breadbasket w/ truffle butter \$9

Tempura Zucchini flowers w/ beetroot puree, chimichurri, toasted cashews & grana padano \$24

**EO SIGNATURE Steak Tartare**  
**Hand-made At Your Table, Crostini & Salad 24**

Ruby Tuna Ceviche w/ radish, citrus medley, watercress, avocado, lemon oil & soft herbs \$27

Crispy spiced tofu w/ eggplant, enoki mushroom, shallot & mushroom broth (vegan) \$21

Freshly shucked Sydney Rock Oysters w/ Cucumber, Chive & Lime Salsa \$34/\$63

Middle eastern spiced calamari w/ pickled chilli, preserved lemon, parsley, & aioli \$17

Chargrilled house-made garlic flatbread w/ dukkah, hummus & beetroot dip (v) \$19

Lamb kofta skewers w/ olive yoghurt & EO hot sauce (4) \$22



## LARGE PLATES

(Large Plates Only Available Until Midnight)

Blistered Heirloom Tomato & Mussel spaghetti  
w/ prawn, shallot, baby capers, garlic, chilli,  
white wine & EVOO \$34

Beetroot risotto w/ goats curd, balsamic, enoki,  
shimeji, peas, radish & asparagus (v) \$28

Tequila-Lime Ocean Trout w/ corn salsa,  
grilled lime, coriander & shallot \$33

250g Sirloin steak MBS3+ w/ pumpkin puree,  
dutch carrots, peas, red vein sorrel & jus \$39

Chicken Maryland w/ saffron infused cous cous,  
pancetta, parsley, currants, lemon zest, \$33

## SIDES

Truffle Paris Mash \$10

Fries, Chilli Salt & Aioli \$10

Bok choy, Chilli, Garlic, Lemon, Pistachio \$10

Charred Corn, Smoked Paprika Aioli, Parmesan  
Chives \$10

## TO FINISH

Eo Pavlova w/ pineapple dust, kiwi, passionfruit  
strawberry, maple syrup & Chantilly cream \$15

Salted Caramel Tart w/ milk choc ganache,  
hazelnut gelato, freeze dried raspberry \$15

Local cheese selection w/ lavosh crackers,  
quince paste & red grapes \$15/56





# WINE

## SPARKLING/CHAMPAGNE.

NV Martini Prosecco	15	65
NV Chandon 'Brut'	25	120
NV Ruinart 'Brut'		205
NV Ruinart 'Blanc de Blancs' Half Bottle		160
NV Ruinart 'Blanc de Blancs'		320
NV Ruinart 'Rosé'		300

## WHITE

Glass/Bottle

2019 Sauvignon Blanc, Tai Nui Marlborough, NZ	14	65
2017 Chardonnay, Fat Bastard California, US	15	67
2017 Pinot Grigio, Matteo Braidot. Friuli, IT	16	70
2019 Riesling, Rockbare Kangarilla, SA	21	97

## ROSÉ

2019 Grenache Rose, Rêverie, Languedoc Roussillon	16	72
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## RED

2018 Cabernet Sauvignon, Mountadam Barossa SA,	18	85
2017 Shiraz / Grenache, Hooley Dooley. McLaren Vale, SA	15	70
2018 Malbec, Tilia, Mendoza, AR	17	80
2018 Pinot Noir, Les Peyrautins, Pays d'Oc, FR	17	80

## FORTIFIED

Fino Sherry, Gonzalez Byass, Tio Pepe Jerez, Spain	12
Pedro Ximenez Sherry, Gonzalez Byass Jerez, Spain	13
Tawny Port, Penfolds Father 10 year Barossa, SA	15



# SPIRITS

## VODKA

Beluga	15
Belvedere	14
Chase Potato	16
Grey Goose	16
Ketel Citroen	11
Ketel One	12
Russian Standard	11
Stolichnaya Elit	16
Wyborowa	11
Zubrowka	11

## GIN

Archie Rose Signature Dry	16
Beefeater	11
Beefeater 24	12
Bombay Sapphire	13
The Botanist	16
Four Pillars Rare Dry	15
Four Pillars Navy Strength	23
Four Pillars Bloody Shiraz	17
Gin Mare	18
Hayman's Old Tom	14
Hayman's Sloe	12
Hendrick's	15
Monkey 47	20
Never Never Triple Juniper	16
Never Never Southern Strength	19
Plymouth	13
Poor Tom's	14
Roku	13
Star of Bombay	16
Tanqueray	12
Tanqueray 10	19

## RUM & CACHACA

Appleton Estate Singnature Blend	11
Bacardi 8	12
Diplomatico Reserva Exclusiva	18
Dos Maderas 5+5 PX	21
Flor de Cana 12	18
Goslings Black Seal	15
Havana 3	11
Havana 7	12
Husk Agricole	14
Plantation 3 Star	13
Plantation Original Dark	14
Plantation OFTD	23
Plantation Pineapple	17
Ron Zacapa 23	22
Sagatiba Pura	11
Sailor Jerry Spiced	11

## MEZCAL

Alipus San Baltazar	19
Del Maguey Vida	15
Ilegal Joven	20

## TEQUILA

Don Julio Blanco	16
Don Julio Reposado	19
Don Julio 1942	45
Espolon Blanco	11
Fortaleza Blanco	25
Fortaleza Reposado	28
Fortaleza Añejo	40
Herradura Reposado	18
Ocho Blanco	18
Ocho Reposado	22
Ocho Añejo	25
Patron Silver	17
Tapatio Añejo	17
Tromba Blanco	12

## BLENDED SCOTCH

Chivas 12	12
Chivas 18	21
Johnnie Walker Black Label	13
Johnnie Walker Blue Label	47
Monkey Shoulder	12

## NORTH AMERICAN WHISKEY

Buffalo Trace	12
Bulleit Bourbon	12
Bulleit Rye	15
Canadian Club (Canada)	11
Eagle Rare	17
EH Taylor Straight Rye	50
Jack Daniel's	12
Knob Creek Bourbon	14
Knob Creek Rye	14
Maker's Mark	11
Mellow Corn	13
Michter's US-1 Bourbon	19
Michter's US-1 Rye	19
Rittenhouse Rye	17
Russell's 10	13
Sazerac Rye 6	19
Wild Turkey Rye	12
Woodford Reserve	13



## SINGLE MALT

Ardbeg 10	21
Auchentoshan Three Wood	20
Balvenie 12	20
Balvenie 14 Caribbean	25
Bowmore 12	16
Bruichladdich Octomore 9.1	45
Bunnahabhain 12	25
Caol Ila 12	24
Craigellachie 13	24
Dalwhinnie 15	20
Glenfiddich 12	17
Glenmorangie Quinta Ruban	21
Highland Park 12	18
Lagavulin 16	27
Laphroaig 10	18
Macallan 12	23
Oban 14	25
Talisker 10	20

## JAPANESE WHISKEY

Nikka Coffey Grain	24
Nikka From The Barrel	24
Nikka Taketsura Pure Malt	24

## WORLD WHISKEY

Bushmills Black Bush (Ireland)	12
Jameson (Ireland)	11
Starward (Australia)	14
Redbreast 12 (Ireland)	23

## BRANDY

Delord 1985 Bas Armagnac	24
Laird's Applejack	15
Martell VS	13
Rémy Martin VSOP	17
Pierre Huet Calvados 2	17



## LIQUEUR

Cointreau	12
Disaronno Amaretto	11
Grand Marnier	13
Mr Black	12

## BITTER

Amaro Averna	11
Amaro Montenegro	12
Campari	9
Fernet Branca	14

## BEER & CIDER

Four Pines Kolsch	12
Surry Hills Pilsner	11
Stone & Wood Cloud Catcher Pale Ale	13
Sydney Cider	11
James Boag's Light	10
Negra Modelo	14





