



EMPIRE
HOTEL

WINE

SPARKLING & ROSE

NV Cloud Street Brut VIC	10 50
NV Bandini Prosecco ITA	12 60
'22 Reverie Rose FRA	12 20 55

WHITE

'22 Cloud Street Pinot Grigio VIC	10 15 45
'23 Mojo Sauvignon Blanc SA	11 17 50
'22 Rockbare Riesling SA	13 22 60
'21 Swinging Bridge Chardonnay NSW	14 23 65

RED

'21 Cloud Street Shiraz VIC	10 15 45
'23 Swinging Bridge Pinot Noir NSW	13 22 60
'21 La la Land Temperanillo VIC	11 18 50
'22 The Other Wine Co. Grenache SA	14 23 65
'21 Hesketh Twist of Fate Cabernet Sauvignon	12 18 55

WINE BY THE BOTTLE

SPARKLING & ROSE

'21 Rosato Di Ampeleia ITA	65
'22 Latta What-a-Melon Rose VIC	65
'21 Rosata Di Ampeleia, Toscana Rosato ITA	65

WHITE

'22 Subida di Monte Pinot Grigio ITA	60
'22 Fontanabianca Langhe Arnies ITA	65
'21 GioVino ITA	55
'21 Fletcher 'Arcato' Vino Bianco ITA	75
'21 SaltaTempo Vino Bianco ITA	75
'22 De Fermo Vino Bianca ITA	50
22 Tibouren Cru Classe FRA	105

RED

'18 Andrew Thomas Sweetwater Shiraz NSW	60
'21 Foradori Vigneti Delle Dolomiti ITA (1.5L)	300
'21 Balitore Sangiovese Superiore ITA	55
'22 Monomeith Pinot Noir SA	90
'21 Ta Da! Vino Rosso ITA	65
'22 Crudo Shiraz VIC	60
'20 Dolcetto D'Alba ITA	60
'22 Ciu Ciu Piceno ITA	58
'21 Place of Changing Winds No. 2 Syrah NSW	75
'22 Mayer Gamay VIC	90
'21 Place of Changing Winds Between Two Mountains Pinot Noir VIC	140
'22 Nova Syrova La Violetta WA	60
'22 Dormilona Cabernet WA	85
'20 Sam Vinciullo Red, Cowaramup WA	85

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

ESPRESSO MARTINI

Eristoff Vodka, Mr Black, Espresso

WHISKY SOUR

George Dickel No 8 Bourbon, Lemon, Wonderfoam

MARGARITA

Cazadores Blanco, Cointreau, Lime

TOMMY'S MARGARITA

Cazadores Blanco, Lime, Agave

NEGRONI

Fords Gin, Campari, Martini Rosso

LIMONCELLO SPRITZ

Manly Spirits Co Limoncello, Prosecco, Lemon, Soda

**Ask our staff for Cocktail
of the Week!**

SNACKS & STARTERS

Garlic Bread garlic butter V	10
Salt & Pepper Squid lime aioli	17
Crispy Chicken Wings gochujang & tamarind sauce	19
Roasted Cauliflower Florrets kasundi VG GF	14
Sweet Potato Wedges sour cream, sweet chilli V GF	12

MAIN MEALS

Empire Cheeseburger tomato, lettuce, pickle, onion, burger sauce, fries	25
<i>Plant Based Patty Available</i>	
Fried Chicken Burger cheese, slaw, pickles, chipotle aioli, fries	27
Chilli Bean Nachos guacamole, sour cream, pico de gallo V GF	25
Sourdough Fish & Chips tartare, lemon	29
Empire Caesar grilled chicken, baby cos, parmesan, bacon, anchovy GF	29
Warm Pumpkin Salad cous cous, harissa, grains, gremolata, yogurt V	26
Pumpkin & Sweet Corn Risotto parmesan, lemon V GF	26
Prawn Linguine garlic, tomato, chilli, pangrattato	31
English Cumberland Sausages creamy mash, mashy peas, fried onion, jus	30

250g Pasture Red Rump Cap*	30
300g Grain Fed Sirloin*	38
Chicken Schnitzel*	27
Chicken Parm ham, nap sauce, mozzarella*	29

*All served with your choice, chips and salad or mash and veg.
Choice of gravy, mushroom sauce, pepper sauce

SIDES

Fries aioli V DF	10
House salad mustard vinaigrette VG GF	12
Grilled broccolini lemon VG GF	12
Mushy Peas V	6

KIDS

Cheeseburger fries, ketchup	14
Pasta nap sauce, parmesan V	14
Chicken schnitzel fries, ketchup	14

DESSERTS

Sticky Date Pudding butterscotch sauce, ice cream	15
Homemade Brownie double cream	13

**See our board for
chefs specials!**

Menus are subject to seasonal change and public holiday 10% surcharge applies. All credit card transactions incur a 1% processing fee. We can cater to most special dietary requirements or allergies, please advise waitstaff. Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining.

GF - Gluten Free | VG- Vegan | V - Vegetarian | DF - Dairy Free