



EMPIRE GRILL



Functions

Planning a birthday, engagement, retirement or other celebration?.....the Empire Grill has always been known as the special occasion place. Whether you plan to celebrate this event with a small intimate party or a stylish cocktail party, our friendly experienced staff will be happy to assist you in arranging a most memorable occasion. We are pleased to offer our function menus to suit your style using the finest quality local ingredients.

Private Dining Room

The private dining room is located on the ground floor and is an intimate private terrace room decorated with coloured silk table runners, flowers and soft ivory candles. The room can accommodate a maximum of 24 pax.

Room hire \$100

Empire Function Room

The upstairs function room is a large private room holding up to 110 pax for a sit down dinner and 160 pax for a cocktail style function. The room has floor to ceiling windows, polished floorboards & beautiful high backed antique chairs. The room is equipped with bathrooms, bar & kitchen, air conditioning & heating.

Room hire \$250

Restaurant

For those wanting a little more social atmosphere, the Empire restaurant can accommodate groups of up to 50 pax. Although not private your function will have the same attention to detail with flowers, candles and even a celebration cake with sparklers.



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All packages include fresh bread rolls, tea, coffee & Empire chocolate truffles

Entrée (select 2 dishes from the following)

Roasted pumpkin, cumin & honey soup, crème fraiche, dukkah
Tuscan style minestrone soup, salsa verde, shaved gruyere
Classical French onion soup, parmesan crouton, chervil
Crispy pork belly, pumpkin puree, mushroom & balsamic vinaigrette
Ricotta gnocchi, tomato, three cheese sauce, rocket & pear salad
Empire Caesar salad, soft boiled egg, prosciutto crisp
Chilli & coriander spiced prawns, tabouleh, beetroot tzatziki
Seared kangaroo loin, chickpea & orange salad, sumac spiced yoghurt
House cured salmon, horseradish cream, crispy capers, pistachio vinaigrette
Mushroom & fetta tart, roast vegetables salad, tomato vinaigrette
Squid ink risotto, grilled octopus, fennel salad

Main (select 2 dishes from the following)

Char grilled eye fillet of beef, creamed potatoes, ratatouille, greens, bordelaise sauce
Char grilled eye fillet of beef, rosti, caponata, broccolini, jus
Roasted chicken breast, tiger prawns, crispy polenta, sweet corn sauce
Chicken saltimbocca, gratin potato, roasted zucchini, sage veloute
Seared duck breast, candied carrots, sponge, apricot glaze
Nut crusted Atlantic salmon, pumpkin & chickpeas, sauce de epice
Fresh local fish, crushed chat potato salad, tartare sauce
Grilled lamb backstrap, roasted garlic puree, eggplant & cous-cous salad, mint glaze
Slow roasted pork scotch, potato croquette, roasted apple & brandy sauce
Braised beef cheeks, millanese risotto, gremolata

Dessert (select 2 dishes from the following)

Lemon curd tart, toasted Italian meringue, raspberry sherbet
Steamed sticky date pudding, butterscotch sauce, chantilly, sugar lattice
Chocolate truffle mousse, honeycomb, frangelico anglaise
Vanilla crème brulee, berry compote, tuile
Classic profiteroles, orange creme patisserie, pistachio praline
Empire pavlova, fresh fruit, raspberry romanoff, passionfruit coulis
White chocolate pannacotta, chocolate mousse, brownie
Lime cheesecake, blueberry sorbet, strawberries
Banana & pecan frangipane tart, marscapone, spiced maple syrup

* Pre-dinner canapés served for \$8 per person per half hour

Alternate drop 2 courses \$45

Alternate drop 3 courses \$58

Choice menu 2 courses \$50

Choice menu 3 courses \$65





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Cocktail Menu

SAVOURY

- Empire duck rolls, julienne vegetables, hoi sin
- Parmesan arancini balls, herb aioli
- Marinated chicken skewers, dukkah
- Goat cheese croquettes, spiced aioli
- Truffled vegetable frittata, whipped goats cheese
- Seared kangaroo, chilli jam, cassava cracker
- Asian style squid bomba, watermelon
- Crispy pork belly, balsamic apple
- Veal and rosemary pastry, tomato relish
- Ceviche of tuna, cucumber, lime & coconut jelly
- Rare beef, seeded mustard, onion jam en croute
- Marinated sesame prawns
- Smoked salmon, horseradish cream, bilini
- Mini lamb burgers
- Gourmet pizza slice - veg & non veg
- Fried vegetarian spring roll, asian dipping sauce
- Crumbed fish bites, tartare sauce
- Vietnamese rice paper rolls
- Smoked barramundi pate, lemon puree, cracker
- Selection of assorted quiches - veg & non veg
- Pumpkin & chickpea empanadas, roasted capsicum jus
- Pastry wrapped chicken & pork terrine, raspberry compote

SWEET

- Chocolate mousse tartlets, cardamon praline
- Profiteroles, vanilla crème patisserie
- Mini meringues
- White Russian shots, chocolate straw
- Lime cheesecake slice
- Lemon curd, raspberry romanoff
- Strawberry macaroons

MINI MEALS - replaces 2 canapé varieties

- Three cheese gnocchi, shaved pear salad
- Fish & chips cones
- Seafood paella (also available in chicken or vegetarian)
- Thai chicken or vegetable curry, jasmine rice

- Chef's selection of **4 varieties** served over 2 hours
- Your selection of **6 varieties** served over 2 hours
- Your selection of **8 varieties** served over 2 hours

- \$17 pp**
- \$22 pp**
- \$27 pp**





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Beverages

Basic package

Soft drink & juices
Cascade premium light
Carlton draught
Hardys sparkling brut
Hardys sauvignon blanc & chardonnay
Hardys shiraz/cabernet

Premium package

Soft drink & juices
Cascade premium light
Carlton draught
Flying Brick original cider
Basic spirits
Hardys sparkling brut
Hardys sauvignon blanc & chardonnay
Hardys shiraz/cabernet

Platinum package

Soft drink & juices
Light beer of your choice
Premium heavy beer of your choice
Flying Brick original cider
Basic spirits
Redbank pinot chardonnay sparkling
Redbank sauvignon blanc
Redbank shiraz



Package 3 hour 4 hours 5 hours

Basic	\$25	\$30	\$35
Premium	\$30	\$37	\$44
Platinum	\$36	\$45	\$54

All prices are per person and include GST

Note: In accordance with the Liquor Licensing Regulations, all dinner functions are to conclude by 12.30am, with all persons to vacate the premises by 1.00am. All luncheons are based on a maximum of four hours duration and must conclude no later than 5.00pm