



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 110pax for a sit down dinner and 180pax for a cocktail style function. The room has polished windows, polished parquetry floorboards & beautiful high backed antique chairs. The room includes a/v equipment, bathrooms, bar, air conditioning & heating.

Room hire \$250

Restaurant

For those wanting a little more social atmosphere, the Empire restaurant can accommodate groups of up to 50pax. 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)

French onion soup, gruyere cheese crouton
Potato, ham & pea soup, truffle oil, dukkah
Cauliflower bisque, cheese straw, micro herbs
Ricotta gnocchi, roasted duck, spring onion, butter & parmesan
Slow braised pork belly, apple & red cabbage slaw, carrot puree
Empire caesar salad, soft boiled egg, prosciutto crisp
Cured hiramasa kingfish, pickled fennel & radish salad, flying fish caviar, sour cream
Chilli & lime prawn salad, mesclun bouquet, passionfruit vinaigrette
Seared duck breast magret, red onion jam, baby carrots, red wine reduction
Saffron risotto, grilled prawns, fennel & rocket salad, shaved parmesan
Pumpkin & feta tart, baby spinach & roast vegetable salad, mustard vinaigrette

Main (select 2 dishes from the following)

16-hr slow braised beef cheek, creamy mash, sautéed greens, romesco
Char grilled eye fillet, creamed potatoes, broccolini, horseradish jus
Char grilled lamb back strap, pea & mint puree, feta, pomegranate cous cous salad
Malaysian lamb curry, steamed coconut rice, coriander & capsicum salad, raita
Chicken saltimbocca, potato gratin, saffron veloute, sautéed green beans
Brie & crab meat filled baked chicken breast, dijon mash, asparagus spears, cheese & spring onion sauce
Pan seared barramundi fillet, thai green curry sauce, crispy pakora, beansprout & cucumber salad
Nut crusted atlantic salmon, saffron risotto, beurre blanc
Slow roasted pork scotch, rosemary chat potatoes, sauteed greens, baked apple jus
Duck leg confit, braised red cabbage & currant, rosti potato, marmalade glaze

Dessert (select 2 dishes from the following)

Vanilla bean brulee, fresh fruit medley
Mango cheesecake, mix berry compote, chocolate soil
Lemon curd tart, toasted meringue, strawberry sorbet
Chocolate marquise, vanilla anglaise, pistachio crumb, honeycomb
Warm sticky date pudding, toffee sauce, chantilly cream
Blueberry & white chocolate pannacotta, lavender sugar, romanoff
Chocolate snickers cheesecake, hazelnut praline, raspberry puree

Empire cheeseboard - served with oat crackers, fresh fruits, quince paste, house made toast

*****All dietary requirements can be catered for with prior notice*****



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Cocktail Menu

SAVOURY

COLD

Tomato & basil bruschetta, balsamic glaze
Beef tataki, cucumber & red onion salsa, ponzu
Potato & vegetable frittata, white truffle oil, whipped goat cheese
Grilled prawns, corn & mango salsa
Smoked salmon terrine, pickled cucumber
Goats cheese & caramelised onion tartlets
Vietnamese rice paper rolls, nuoc cham dip
Peking duck rolls, hoisin sauce

HOT

Porcini & parmesan arancini, aioli
Roasted duck & sweet pea croquettes, plum sauce
Marinated chicken skewers, dukkah
Five spice pork belly chunks, honey & soy glaze
Crumbed camembert cheese, cranberry sauce
Selection of house made quiches
Gourmet sausage rolls, tomato relish
Pumpkin & chickpea empanadas, chipotle sauce
Blue swimmer crab vol au vents
Lamb kofta, raita dip
Mini wagyu pies
Prosciutto & bocconcini pizze
Tandoori chicken pizze
Szechuan peppered squid
Crumbed tofu, coconut & chilli
Mini cauliflower pakora bites, sriracha aioli

MINI MEALS

Ricotta cheese gnocchi, cherry tomatoes, sage butter, shaved parmesan
Fish & chips cones
Paella – seafood, chicken or vegetarian
Thai beef salad
Chicken or vegetable curry, jasmine rice
Kaiser roll pulled lamb sliders, house made tomato relish

SWEET

Espresso martini mousse tartlets, chocolate crumb
Raspberry, white chocolate & pistachio profiteroles
Chocolate ripple cheesecake balls
Lime macaroons
Lemon curd, romanoff
Chocolate brownie, salted caramel

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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
Mojo pinot chardonnay sparkling
Mojo sauvignon blanc
Mojo shiraz

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

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