



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 parquet 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.





## EMPIRE GRILL

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\*\****



## EMPIRE GRILL

### 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 pizzezza  
Tandoori chicken pizzezza  
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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