



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.





EMPIRE GRILL

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

Entrée (select 2 dishes from the following)

Roasted pumpkin, cumin & honey soup, crème fraîche, 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 brûlée, 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

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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
Proscuitto & 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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