EMPIRE HOTEL

Monday – Thursday 11:30am – 3pm & 5 – 9pm | **Friday – Saturday** 11:30am – 9pm | **Sunday** 11:30am – 8pm

SNACKS

Wood Fired Bread 16
garlic, rosemary, smoked eggplant, lemon oil (v)

Beef Cheek Croquettes 4pc 22
pepper-mustard mayo, garlic crisps, pecorino (gf)

Wild Mushroom Arancini 4pc 19
truffle mayo, pecorino (gf)

Shoestring Fries 12
house seasoning, confit garlic mayo (gf, v, veo)

Flash Fried Squid 19
togorashi, burnt onion ash, charred lime aioli, toasted nori (df, gf) (I)

THE CLASSICS

Chicken Schnitzel 30
300gm crumbed chicken schnitzel, apple & fennel slaw, skin on fries, choice of sauce

Parmy Alla Vodka 34
300gm crumbed chicken schnitzel, rich tomato and nduja vodka sauce, provolone cheese, apple & fennel slaw, skin on fries

Roast Boeuf 38
200gm rose roasted butchers cut, Paris mash, golden shallots, pan jus (gf)

Fish'n'Chips 34
Crispy Valley Hops beer battered market fish, skin on fries, house tartare, lemon (M)

King River Wagyu Cheeseburger 26
beef bacon, potato bun, dill pickles, red cheddar, burger sauce, skin on fries (gfo)

Steak Sandwich 28
flame grilled beef, toasted sourdough, crunchy onions, chimichurri, mixed leaves, tomato, skin on fries

LP's pork sausages 34
grilled pork sausages, paris mash, charred shallots, red wine jus (gf)

Charred butternut pumpkin salad 26
buckwheat, mixed leaves, pepitas, roasted cashews, smoked labneh, pickled shallots, citrus vinaigrette (gf, v, veo).add falafel + 6

WOOD FIRED PIZZA

Naturally fermented dough. Hand-stretched to order.

PIZZA BIANCA

Patate e salsiccia 26
mozzarella, potato, pork sausage, rosemary, balsamic glaze

Funghi 26
mozzarella, roasted mushrooms, porcini, truffle oil, gorgonzola, sage (v) – add jamón prosciutto + 5

Gamberi e nduja 30
mozzarella, local prawns, nduja, cherry tomatoes, rocket, XO sauce (A)

PIZZA ROSSA

Margherita 24
pomodoro, mozzarella, basil, Mount Zero extra virgin olive oil (v) – add burrata + 8

Gustosa 28
pomodoro, mozzarella, salami piccante, Italian sausage, pancetta

Vegetariana 26
pomodoro, mozzarella, cherry tomatoes, roasted zucchini, eggplant, capsicum, oregano, Grana Padano (v) – add burrata + 8

Diavola 28
pomodoro, mozzarella, salami piccante, kalamata olives

Agnello 30
pomodoro, mozzarella, lamb, goats cheese, kalamata olives, capsicum, oregano, rocket

Prosciutto 28
pomodoro, mozzarella, cherry tomato, rocket, Grana Padano, prosciutto, cracked pepper – add burrata + 8

add gluten free base + 4

$20 LUNCH

Mon – Fri *11:30am – 3pm*

Chicken Schnitzel 20
300gm crumbed chicken schnitzel, apple & fennel slaw, skin on fries, choice of sauce

Parmy Alla Vodka 20
300gm crumbed chicken schnitzel, rich tomato and nduja vodka sauce, provolone cheese, apple & fennel slaw, skin on fries

Roast Boeuf 20
200gm rose roasted butchers cut, Paris mash, golden shallots, pan jus (gf)

Fish'n'Chips 20
Crispy Valley Hops beer battered market fish, skin on fries, house tartare, lemon (M)

King River Wagyu Cheeseburger 20
beef bacon, potato bun, dill pickles, red cheddar, burger sauce, skin on fries (gfo)

LP's pork sausages 20
grilled pork sausages, paris mash, charred shallots, red wine jus (gf)

Charred butternut pumpkin salad 20
buckwheat, mixed leaves, pepitas, roasted cashews, smoked labneh, pickled shallots, citrus vinaigrette (gf, v, veo)
add falafel + 6

NIGHTLY DEALS

SCHNITTY & PARMY NIGHT – $20
Monday *5pm – 9pm*
Your choice of the Chicken Schnitzel or Parmy Alla Vodka

PIZZA NIGHTS – $20
Tuesday & Thursday *5pm – 9pm*
Your choice of any wood fired pizza

STEAK NIGHT – $25
Wednesday *5pm – 9pm*
200gm Butchers cut steak, skin on fries, choice of sauce

If you have any special dietary requirements, please ask for options available. (df) dairy free, (dfo) dairy free option, (gf) gluten free, (gfo) gluten free option, (ve) vegan, (veo) vegan option, (v) vegetarian, (vo) vegetarian option. Seafood labels: (A) Australian, (I) Imported, (M) Mixed Origin.
Menu items subject to change according to seasonality and availability.