

Cycles @ THE EMPIRE

eat - drink - relax

Lunch

Sourdough with house made cultured garlic butter

7.5

Empire Tasting Trail Plater for 2; smoked chicken breast, seared tuna, duck pate, tempeh, smoked wings, smoked trout gravlax, onion jam, and sauerkraut, served with sourdough and cultured butter (GFA)

52

Meander plater for 1; smoked trout gravlax, smoked chicken breast, smoked wings, corned beef served with sourdough and cultured butter (GFA)

28

Warm Roast Vegetable Salad, beetroot, pumpkin, red onion, rocket and roasted walnuts with a pomegranate molasses and crumbled feta (VGA/ GF)

22

Potted Duck Pâté served with balsamic onion jam, toasted sourdough (GFA)

17

Smoked Trout Gravlax served with pickled red onion, dressed greens and smoke aioli (GF)

17

Sesame Crusted Seared Tuna served with charred broccolini and topped with kabayaki sauce (GF)

17

Soup of the Day served with toasted sourdough (GFA/ DF/ VG)

15

Crispy Chicken Wings Smoked in house dressed in your choice of

Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy/ Gorgonzola Aioli / Naked (GFA/ DFA)

18

Salt and Pepper Squid 'N' Chips with 41° South Ginseng spice, chips, salad and served with gorgonzola aioli (GFA/ DFA)

20

Ruben Sandwich with sauerkraut, corned beef, Swiss cheese, Russian dressing, and pickles

18

Fish 'N' Chips beer battered and served with salad and tartare sauce (GFA/ DFA)

19 / 29

**House made Chicken Schnitzel served with chips, salad, and your choice of
gravy or mushroom sauce**

29

**Beef Burger with house made patty, bacon, sliced beetroot, pineapple relish, tomato, lettuce,
cheese and burger sauce**

18

Tempeh Burger with house made patty, sliced tomato, beetroot, aioli, greens (VG/ DF)

18

Sides

Bowl of Chips (GFA)

5.5 / 9

Bowl of Sweet Potato Chips (GFA)

7 / 11

Garden Salad

8

Specially for kids

Kids Fish 'N' Chips

12

Kids bolognaise

13

Toasted Turkish

Ham, Swiss cheese, tomato, spinach, house made seeded mustard

10

House smoked chicken, aioli, rocket, Swiss cheese, onion jam

10

Roasted pumpkin, spinach, beetroot

10

Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible,

A 10% surcharge may apply on Sunday's and public holidays.

May 2023