

Cycles @ THE EMPIRE

Dinner Small Plates

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| Sourdough with house made cultured garlic butter | 8 |
| Soup of the Day served with toasted bread (VG/ DF/ GFA) | 16 |
| Warm Mixed Mediterranean Olives (GF/ DF/ VG) | 9 |
| Sesame Crusted Seared Tuna served with charred broccolini and topped with kabayaki sauce (GF) | 18 |
| Potted Duck Pâté served with balsamic onion jam and toasted sourdough (GFA) | 18 |
| Crispy Chicken Wings dressed in your choice of Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy/ Naked (GF/ DFA) | 18 |
| Squid tossed with 41° South Ginseng Spice (DF/ GFA) | 17 |

Larger plates

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| Creamy Beetroot Risotto served with crumbled goats' cheese and toasted almonds (VGA/GF) | 19/ 28 |
| Winter vegetable and barley ragu served with Westbury Gourmet sausages and a mushroom jus (low gluten/ DF) | 32 |
| Wild Tas Venison cooked sous vide to medium rare served with roast veg, celeriac puree and finished with a quince jus (GF) | 38 |
| Warm brussel sprout and barley salad topped with chorizo crumble, pangrattato and a lemon vinegarette (DFA/ GFA/ VGA) | 28 |
| Market fish with chips, salad, tartare sauce and lemon wedge served battered, baked or crumbed (DF/ GFA) | 29 |

Old Time Favourites

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| 300g Porterhouse Steak served with sweet potato mash, and market veg, topped with house made red wine jus (GF/ DF) | 42 |
| Surf your steak with squid and a white garlic cream sauce add \$10 | |
| House Crumbed Chicken Schnitzel served with chips, salad and your choice of; Gravy, mushroom sauce or garlic cream sauce | 30 |
| Specially for the Kids (and the Nanna's) | |

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| Kids bolognaise (GFA) | 16 |
| Market fish served with chips and salad and tartare sauce (DFA) | 16 |

Sides

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| Crispy miso smashed potato (GF) | 9 |
| Sweet potato mash (GF) | 9 |
| Market veg (GF/ VGA) | 9 |
| Side salad (GF/ VGA) | 7 |
| Bowl of chips (GFA) | 6 / 9.5 |
| Bowl of sweet potato chips (GFA) | 7.5 / 11.5 |

Dessert

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| Brownie served with choc grenache, freeze dried raspberries and vanilla ice cream (GF) | 17 |
| Sticky Date Pudding served with butterscotch sauce and vanilla bean ice cream (GF) | 17 |
| Kids Ice cream with choice of topping | 5 |
| Affogato with your choice of Frangelico/ Baileys/ Kalua/ Tia Maria/ Non-alcoholic Lyre's coffee Liqueur (GF/ DFA) | 16 |

Plus, a selection of cakes and slices in the cake fridge, please ask staff for the gluten free options.

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 Sundays, 15% on public holidays. July 2024