

EMPIRE EATS

BRUNCH

served until 2pm

Smashed Avo VEG GFO VGO 16

cherry tomatoes, dukkah, pickled radish with organic sourdough

Corn & Zucchini Fritters VEG GF VGO 15

served with green tomato relish, poached eggs, fresh greens, cherry tomatoes, red onion and dukkah

Potato Hash VEG GF 17

served with sautéed mixed mushrooms, poached eggs, caramelised leek and cashew puree, fennel and herbs

Eggs Benedict GFO

two poached eggs served on Turkish bread with house-made hollandaise sauce

with Bacon 16 with Smoked Salmon 18

with Southern Fried Chicken 18

with BBQ pulled Jackfruit VEG 17

Banana Split Pancakes 16

three buttermilk pancakes served with caramelised banana, butterscotch sauce, cream, ice cream and crushed peanuts

Huevos Rancheros VEG GFO 14

Mexican spiced beans, two fried eggs, feta and sourdough toast

add smashed avocado +4

Sourdough Toast 6

with choice of jam, honey, Vegemite, peanut butter, marmalade

Breakfast Extras:

two eggs, bacon, pork & fennel sausage, avocado, sautéed mushrooms, hash brown, halloumi +4

cherry tomatoes, wilted spinach +3

hollandaise, sauerkraut, feta +2 aioli, relish +1

BREKKY BURGERS

Bacon & Egg Roll GFO 10

bacon, scrambled eggs with house-made relish on a damper bun

Sausage & Egg Roll GFO 13

local pork and fennel sausage, scrambled eggs, cheese and chipotle bbq sauce served on a damper bun

Brekky Burger GFO 14

fried egg, bacon, house-made hash brown, tomato, spinach and house-made relish served on a damper bun

Vege Brekky Burger VEG GFO 14

fried egg, halloumi, house-made hash brown, tomato, spinach and house-made relish served on a damper bun

BURGERS

served from 11am

ALL BURGERS AVAILABLE "NAKED"

– swap your bun for extra salad

gluten free buns available +1

Deluxe Beef Burger 16

house-made beef patty, aged American red cheddar, caramelised onion, aioli, chipotle barbecue sauce, tomato and lettuce served on a damper bun

add bacon +3, onion rings +2

Cheeseburger 14

house-made beef patty, tasty cheese, sauce, mustard, onions and pickles served on a damper bun

add lettuce & tomato +1, bacon +3

Southern Fried Chicken Burger GFO 15

crispy fried chicken, chilli mayo, tomato, lettuce and cheese served on a damper bun

add avocado +3, add bacon +3

Pulled Beef Burger GFO* 16

slow cooked pulled beef cheeks with jus, seasonal slaw, lettuce, crispy potato skins, pickles and aioli served on a damper bun

add bacon +3, cheese +1, jalapenos +1

VEGE/VEGAN BURGERS

Crumbed Mushie Burger VEGAN GFO 16

thyme & "parmesan" crumbed mushroom, vegan cheese sauce, vegan pesto, pickled carrot, lettuce and tomato served on a damper bun

BBQ Pulled Jackfruit Burger VGO GFO 15

smokey bbq pulled jackfruit, aioli, coleslaw and crispy potato skins served on a damper bun

Side of Fries with your burger:

shoestring fries +2

hand cut chips +3

sweet potato chips +4

Burger Extras:

cheese, jalapenos +1 onion rings +2

bacon, avocado, halloumi +3

chicken +5 beef patty, pulled beef +6

BOWLS

served from 11am

Buddha Bowl GF VG 19

100% buckwheat soba noodles, sauerkraut, sweet potato, spinach, avocado, pickled carrot and beetroot, tofu with sweet miso dressing and black sesame seeds

Burrito Bowls GF

Mexican spiced beans, corn, smashed avocado, rice, fresh salsa, greens and chipotle mayo

with Southern Fried Chicken 18

with Pulled Jackfruit VGO 18

with Pulled Beef Cheeks 20

Vietnamese Salad GF 18

seasoned squid strips, crunchy slaw, mint, coriander, peanuts and Vietnamese dressing

SNACKS

served from 11am

Buffalo Wings

small 10 large 18

choice of: hot sauce with blue cheese dip or chipotle BBQ sauce

Tofu Chips with Satay Sauce GF VEG

small 6 large 12

Loaded Fries

Garlic & Cheese 10

BBQ Pulled Jackfruit with Vegan Cheese 15

Pulled Beef Cheeks with Cheese & Aioli 15

Extras: jalapenos, fresh tomato salsa +1
avocado +3 bacon +4

Bowl of Fries GF small/large

shoestring fries 5/8

hand cut potato chips 6/10

sweet potato chips 7/12

add: aioli, chipotle mayo or leek and cashew (VEGAN) +1

Garden Salad 8

SPECIALS

check the boards for today's offerings!

CAKES & TREATS

house-made goodies abound in the fridge

COCONUT ICE CREAM

gluten-free, vegan*, dairy-free, refined sugar-free, natural flavours and colours

*flavours marked with a star not vegan

check the fridge for our current flavour selection

one scoop 4.⁵⁰ two scoops 7 Sundae 10

VEGAN SUNDAES

gluten-free, vegan, dairy-free, refined sugar-free, natural flavours and colours

Banana Split GF DF VG 10

chocolate, strawberry or vanilla ice cream with banana, chocolate sauce and peanuts

Raw Snickers Sundae

GF DF VG 10

chocolate, salted caramel ice cream with raw snickers slice, caramel sauce and peanuts



KIDS MENU

Scrambled Egg on Toast GFO 8

add bacon +2

Avo Toast (1 piece) 8

Buttermilk Pancakes with Banana, Vanilla Ice Cream & Maple Syrup 11

Mini Burger with Fries (Chicken or Halloumi) 12

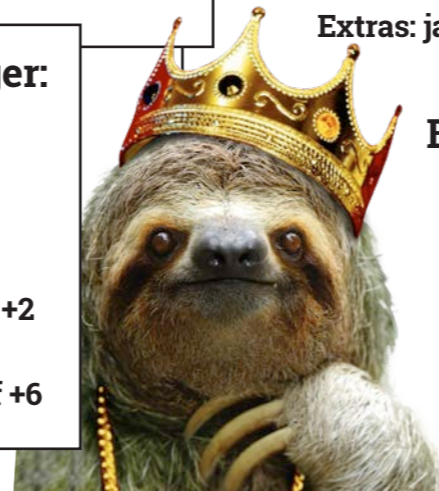
Squid & Fries GFO 13

Chicken & Fries GFO 10

GF = gluten-free, GFO = gluten-free option, VEG = vegetarian, VG = vegan, VGO = vegan option, DFO = dairy-free option

Alterations during busy times may result in delays.

We love our menu so please don't try to change it in crazy ways!



EMPIRE DRINKS

HOT STUFF COFFEE

Espresso Piccolo 3.50

Latte, Flat White, Cappuccino,
Long Black, Macchiato, Mocha:

Small 4 (6 ounce) Large 4.80 (12 ounce)

decaf, extra shot, add caramel syrup, add vanilla syrup +50¢
milk options: almond milk, Bonsoy, Cocomench, lactose-free +50¢

Affogato 5.30

espresso poured over ice cream

Coconut Affogato VEGAN 5.80

espresso poured over coconut ice cream

Liqueur Coffees in 'Booze' section!

Hot Chocolate / Chai Latte

Small 4 Large 4.80

Guarana Latte Small 4.50 Large 5.50

sweet and spicy energy drink

Golden Latte Small 5 Large 6

spiced turmeric with pepper and cayenne,
honey with coconut milk

Magic Mushroom Small 6 Large 7

cacao, reishi, coconut sugar, almond milk

Latte Soy Dandy Small 4.50 Large 5.50

TEA (pot) 5.50

organic house-blended teas

Double Mint: peppermint, spearmint, lavender, corn flower petals

Ginger Glow: ginger, lemongrass, hibiscus, calendula

Rosella Rose: rosella (hibiscus) honeybush, rosehip, cinnamon, rose

Calm: chamomile, spearmint, lavender, blue corn, calendula

Immunita: echinacea, lemon myrtle, astragalus, Siberian ginseng

Green Sencha: Japanese green tea

English Breakfast: premium black tea

Gourmet Earl Grey: earl grey, mandarin peel, rose petals, corn flowers

Masala Chai (+50¢) black tea, cardamom, cinnamon, nutmeg, ginger star anise, vanilla

Chilli Chocolate Chai (+50¢) organic chai blended with raw cocoa and chilli

The Empire
uses local coffee
roasters Marvell St
"Thunderbird" blend



COLD STUFF

FRESH JUICE 8.50

Mr Pink: watermelon, apple and mint

Mr Orange: orange, apple, carrot, ginger

Mr Red: beetroot, orange, carrot and ginger

Mr Green: kale, cucumber, apple and lemon

Make Your Own: choose up to 4 ingredients:

apple, orange, watermelon, carrot, beetroot, ginger,
cucumber, celery, kale, lemon

TRADITIONAL SMOOTHIES 8.50

made with milk, ice cream, honey, ice and

choice of one or two fruits:

strawberry, banana, mango, passionfruit, blueberry, extra fruit +1

choice of: milk, Bonsoy (+1), Coco Quench (+1),
almond milk (+1), coconut water (+1)

smoothies made with dairy milk unless specified

HEALTHY SHAKES 10

Mango Passion: Coco Quench, mango,
passionfruit, Coyo, ice, honey

Green Machine: coconut water, kale,
spinach, mango, banana

Choc Peanut: almond milk, peanut butter,
cacao coconut ice cream, banana

Acai Berry: coconut water, acai, banana

Energiser: Bonsoy, banana,
cinnamon, guarana

add: chia seeds, hemp seeds, spirulina,
maca +1, vegan protein powder +2

Vegan Milkshakes 8.50

coconut milk, organic coconut ice cream and
house-made syrups (refined sugar-free)

chocolate or caramel

Milkshakes 6.50 / Thickshakes 8.50

chocolate, strawberry, vanilla, caramel, malt, coffee, mocha

Spider 5.50

two scoops of ice cream with Fanta, Coke or Sprite

House-Made Lemonade 5

Sparkling Water Glass 3 Bottle 6

BOOZE

licensed 10am-10pm

BEER

Stone & Wood Pacific Ale 8

Stone & Wood Green Coast Lager 8

Stone & Wood Garden Ale (mid strength) 7

Little Creatures Rogers (mid strength) 7

4 Pines Stout 8

Peroni Nastro Azzurro 7

CIDER/GINGER BEER

The Hills Cider Apple 8

Brookvale Union Ginger Beer

(500mL) 12.50

RED WINE

Passion has Red Lips Cabernet Shiraz

by Some Young Punks (McLaren Vale)

glass: 8 bottle: 36

Squids Fist Sangiovese Shiraz

by Some Young Punks (Barossa)

bottle: 36

WHITE WINE / ROSÉ

The Quickie Sauvignon Blanc

by Some Young Punks

glass: 8 bottle: 34

Monsters, Monsters Attack Reisling

by Some Young Punks

bottle: 34

Mrs Wigley Grenache Rosé

by Wirra Wirra (McLaren Vale)

bottle: 35

SPARKLING WINE

Henkell Trocken Dry-Sec (Germany)

piccolo: 11

Louis Perdrier Brut (France)

bottle: 35

COCKTAILS

Espresso Martini 15

Absolut Vodka, Kahlua, Marvell St Coffee,
vanilla syrup

Strawberry Daiquiri 16

Bacardi, strawberries, lime, simple syrup

Elderflower Chiller 16

Brookie's Byron Dry Gin, elderflower liqueur,
cucumber, lime, soda water

Bloody Mary 16

Absolut Vodka, tomato juice, Tabasco,
lemon, pepper

Jalapeño Margarita 15

Tequila, Cointreau, fresh lime, jalapeños,
smokey salt

LIQUEUR COFFEE

Irish Coffee 12

Marvell St Coffee & Jameson whisky
topped with whipped cream

Kahlua Affogato 10

hot espresso poured over vanilla ice cream
with a shot of Kahlua

BASIC SPIRITS

Kraken Spiced Rum 9

Bacardi Rum 8

Brookie's Byron
Dry Gin 9

Absolut Vodka 8

Jameson Whiskey 8

Tequila 9

Cointreau 9

Kahlua 8

Baileys 8

Ameretto 8

Brookie's Mac 9

