

# EMPIRE ALL DAY MENU

## BRUNCH

### Acai Bowl GF VG \$15

frozen acai blended with banana and coconut water, topped with gluten-free homemade cacao granola and seasonal fresh fruit

add: peanut butter +\$1, hemp seeds +\$1, chia seeds +\$1

### Smashed Avo VEG VGO GFO \$16

heirloom tomatoes, radish, red onion, fetta, dukkah, rye toast

add: bacon \$4, poached eggs \$4

### Mushies On Toast Vegan GFO \$16

sautéed mixed mushies with garlic and rosemary, caramelised cashew and leek puree, olive and thyme toast, herbs

add smashed avo +\$4

### Eggs Benedict GFO

poached eggs on Turkish bread covered in house-made hollandaise sauce with your choice of:

Bacon \$16 add hash brown +\$4

Wilted Spinach \$16 add sautéed mushies +\$4

Smoked Salmon \$19 add smashed avo +\$4

### Smoked Ham Croquettes \$16

bechamel-based ham croquettes, chipotle aioli, fresh greens, heirloom tomatoes

add: smashed avo +\$4, poached eggs +\$4

### Buddah Bowl GF Vegan \$19

100% buckwheat soba noodles, avo, sauerkraut, sweet potato, pickled carrot and beetroot, greens, sweet miso dressing

add sautéed mushies +\$4

### Corn & Zucchini Fritters

GF VGO VEG \$15

green tomato relish, poached eggs, fresh greens, heirloom tomato, dukkah

add: haloumi +\$4, smashed avo +\$4

## BREAKY BURGERS

### Bacon & Egg Roll \$11

scrambled egg, smoky bacon, green tomato relish, milk bun

add: red cheddar +\$1, rocket +\$1

### Vege Breaky Burger \$14

fried egg, haloumi, house-made hash brown, tomato, spinach, green tomato relish, milk bun

add: smashed avo +\$4, aioli +\$1

### Breaky Burger \$14

fried egg, smoky bacon, house-made hash brown, tomato, spinach, green tomato relish, milk bun

add: haloumi +\$4, red cheddar +\$1

### BLT \$11

smoky bacon, aioli, lettuce, tomato, sourdough

add: avo +\$4, red cheddar +\$1

## SPECIALS

check the boards for today's offerings!



  EmpireMullum  
empiremullum.com.au

## BURGERS

### all burgers available 'naked'

– swap your bun for extra salad +\$2

side of fries +\$3

add: aioli, chipotle mayo, vegan aioli +\$1

gluten-free buns +\$1

### Smashed Cheeseburger GFO \$15

premium smashed patty, red cheddar, American mustard, pickles, onion, tomato sauce, milk bun

double up patty and cheese +\$5

add smoky bacon +\$4

### Deluxe Beef Burger GFO \$16

premium smashed patty, caramelised onion, red cheddar, chipotle BBQ sauce, aioli, lettuce, tomato, milk bun

double up patty and cheese +\$5

add: jalapenos +\$1, smoky bacon +\$4

### Southern Fried

### Chicken Burger GFO \$15

Crispy fried chicken breast, chipotle aioli, red cheddar, lettuce, tomato, milk bun

add: smashed avo +\$4, smoky bacon +\$4

### Crumbed Mushie Burger

Vegan GFO \$17

thyme and "parmesan" crumbed mushroom, vegan cheese sauce, pickled carrot, lettuce, tomato, vegan pesto, rye bun

add: smashed avo +\$4, sauerkraut +\$2

### Walnut & Black Bean Burger

Vegan GFO \$15

spiced black bean and walnut patty, vegan aioli, seasonal roast vegies, pickled carrot, lettuce on a rye bun

add: smashed avo +\$4, haloumi +\$4

## SNACKS

### Buffalo Wings

small (6) \$10 large (12) \$18

crispy fried chicken wings tossed in your choice of:

chipotle BBQ sauce OR hot sauce

add blue cheese dip +\$1

### Tofu Chips

small (9) \$7 large (18) \$14

seasoned tofu pieces served with satay sauce and lemon

### Shoestring Fries

small \$6 large \$9

add: aioli, chipotle mayo, vegan aioli +\$1

### Sweet Potato Fries \$8

### Loaded Fries \$11

shoestring fries covered in melted cheese and aioli  
add: smashed avo +\$4, smokey bacon +\$4

## KIDS

### Scrambled Egg On Toast \$8

add bacon +\$2, hash brown +\$4

### Avo Toast \$8 (1 piece)

### Mini Burger With Fries \$12

choose from:

Cheeseburger – beef, cheese, tomato sauce, pickle

Fried Chicken, aioli, lettuce tomato

Haloumi, aioli, lettuce, tomato



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

## COFFEE

**Espresso, Piccolo \$3.50**

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

**small (6oz) \$4 large (12oz) \$5**

**decaf, extra shot, add caramel syrup  
or vanilla syrup +50¢**

**add a shot of Kahlua +\$6**

**milk options: Bonsoy, Almond Breeze,  
oat milk, Cocoquench, lactose free +50¢**

**Affogato \$5.50**

espresso coffee poured over ice cream

## HOT DRINKS

**Hot Chocolate DFO GF**

**small (6oz) \$4 large (12oz) \$5**

Marvell Street's blend of raw cacao and Qld cane sugar

**Chai Latte DFO VGO**

**small (6oz) \$4 large (12oz) \$5**

Living Chai's slow brewed organic chai tea concentrate

**Guarana Latte**

**small (6oz) \$4.50 large (12oz) \$5.50**

slow-release coffee alternative with warming spices and  
a hint of honey

**Golden Latte**

**small (6oz) \$5 large (12oz) \$6**

house blended with cayenne, black pepper, coconut milk  
and honey

**Magic Mushie**

**small (6oz) \$5 large (12oz) \$6**

raw cacao, reishi mushroom, coconut sugar, almond milk

## TEA (pot) \$5.50

organic house blends:

**English Breakfast**

**Earl Grey**

**Green Sencha**

**Double Mint** – peppermint, spearmint, lavender

**Ginger Glow** – ginger, lemongrass, calendula, hibiscus

**Calm** – chamomile, spearmint, lavender, blue corn, calendula

**Immunity** – echinacea, lemon myrtle,  
astragalus, Siberian ginseng

**Masala Chai \$6**

black tea, cardamon, cinnamon, nutmeg, ginger, star anise,  
clove, made on steamed milk

## ICED DRINKS

**Iced Coffee \$7.50**

coffee, ice cream, milk, ice, cream

**Iced Chocolate \$7.50**

chocolate, ice cream, milk, ice, cream

**Iced Mocha \$8**

coffee, chocolate, ice cream, milk, ice, cream

**Iced Latte \$5.50**

**Iced Chai Latte \$5.50**

**Iced Long Black \$5.50**

**Iced Guarana Latte \$6.50**

**Iced Golden Latte \$6.50**

**Iced Magic Mushie \$6.50**

**milk options: Bonsoy, Almond Breeze,  
oat milk, Cocoquench, lactose free +\$1**

## FRESH JUICE \$8.50

**Mr Pink** – watermelon, apple, mint

**Mr Orange** – carrot, orange, apple, ginger

**Mr Red** – beetroot, carrot, orange, ginger

**Mr Green** – kale, cucumber, green apple, lemon

**Make Your Own – choose up to 4:**

apple, orange, watermelon, carrot, beetroot,  
cucumber, kale, ginger, mint, lemon.

## SMOOTHIES

**Banana Cinnamon \$8.50**

banana, cinnamon, ice cream, milk, ice

**Classic Mango \$8.50**

mango, ice cream, honey, milk, ice

**Green Machine VG DF \$10**

mango, banana, baby spinach, kale, coconut water

**Acai Berry VG DF \$10**

acai, banana, coconut water, ice

**Mango Passion DF \$10**

passionfruit, mango, honey, coconut milk

**Energiser DF \$10**

banana, guarana, cinnamon, bonsoy, ice

**add: chia seeds, hemp seeds, spirulina, maca +\$1  
add vegan protein +\$2**

**Vegan Milkshakes \$8.50**

house-made coconut ice cream,  
Cocoquench, syrup

**Milkshake \$6.50**

**Thickshake \$8.50**

choice of:

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

**Spider \$6**

two scoops of ice cream  
with Fanta, Coke or Sprite

## BOOZE

**BEERS by Stone & Wood:**

**Pacific Ale \$8** – big tropical flavours 4.4%

**Green Coast \$8** – clean, crisp refreshing lager 4.7%

**Garden Ale \$7** – floral citrus aroma, soft bitter finish 3.5%

**The Gatherer \$9** – a refreshing beer brewed with  
real watermelon, cucumber and mint 4.2%

**Treehouse Cider \$8** – Granite Belt Cider Co 4.8%

**Brookvale Union Ginger Beer \$13** – 500mL 4%

**WINE by Some Young Punks:**

**The Quickie Sauvignon Blanc Adelaide Hills**

**Passion Has Red Lips**

**Cabernet/Shiraz McLaren Vale**

**glass \$9 bottle \$40**

**Henkell Trocken Sparkling (piccolo) \$12**

## COCKTAILS

**Espresso Martini \$15**

espresso, vodka, Kahlua, vanilla

**Bloody Mary \$16**

tomato juice, vodka, lemon, hot sauce,  
Worcestershire sauce, pepper

**Mango Daiquiri \$15**

Bacardi, mango, lime, simple syrup

**Watermelon Chiller \$16**

Bacardi, elderflower liqueur, watermelon  
juice, cucumber, lemon

licensed 10am–10pm

