

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

