

# Breakfast until 11.45am

**Grilled Byron Bay Halloumi on English Muffin** VEG \$21  
with hummus, chermoula, cucumber and dill salsa

**Eggs Benedict** GFO  
Two poached eggs on an English muffin with miso and brown butter hollandaise, watercress, served with:

- Bangalow Sweet Pork Ham \$24
- Bacon \$23
- Charred Broccolini \$22

**Charred Corn and Zucchini Fritters** VG GF \$20  
with guacamole, crunchy blue corn tortilla

**XO Scrambled Eggs on Toast** GFO \$24  
with XO school prawns, sprouts salad, sourdough

**Indian Dosa and Eggplant Kasundi** VG GF \$21  
with mint and coriander salad, coconut raita

**Mushrooms on Toast** VG GFO \$20  
with cashew and confit shallots puree, vegan parmesan

**Smashed Avocado** VEG GFO \$21  
whipped ricotta, pickled baby beets, house preserved citrus, pistachio dukkah, rye sourdough

**Greek Yoghurt Panna Cotta** VEG \$16  
with berry coulis, caramelized corn flakes, lemon balm

**Croissant French Toast with Bacon** \$20  
with banana chantilly, maple syrup, candied pecans

**Toasted Sourdough** GFO \$12  
with coffee butter, raspberry compote

## EXTRAS

Bacon	\$4
Halloumi	\$5
Mushrooms	\$5
Hash Brown	\$4
Bangalow Sweet Pork Ham	\$6
Avocado	\$5
Two Eggs Your Way	\$4
Charred Broccolini	\$5

## KIDS

Smashed Avocado on Sourdough Toast	\$10
Scrambled or Fried Eggs on Toast	\$12
French Toast with berry coulis, whipped cream	\$11



## THE EMPIRE

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**MENU NOTES:** GF = gluten-free, GFO = gluten-free option, VEG = vegetarian, VG = vegan, VGO = vegan option, DFO = dairy-free option.  
Alterations during busy times cause delays. We love our menu so please don't try to change it in crazy ways!

# Lunch from 11.45am

## Middle-Eastern Fattoush Salad VG GF \$18

lettuce, cucumber, tomato, onion, radish, crispy flat bread and pomegranate dressing

## Vietnamese Vermicelli Salad GF \$22

with cucumber, pickled carrot, bean sprouts, chillies, peanuts, herbs, nahm jim dressing

## Pearl Barley with Roasted Zucchini VEG \$22

served with almonds, mint, harissa labneh

## Fried Squid Strips \$18

with Italian togarashi spice, spicy aioli, rocket

## Babaganoush & Flat Bread VG \$16

with herb salad, pistachio dukkah

## Whipped Ricotta Bruschetta & Anchovies \$16

ricotta, white anchovies, mint, celery salt on sourdough

## Fries small \$8 large \$12

## Rosemary & Garlic Chicken Burger \$24

fried thigh fillet with truffle mayo, broad leaf rocket, Swiss cheese, tomato

## Beef Burger \$19

smashed patty with red cheddar, lettuce, tomato, Spanish onion, burger sauce

## Double Bacon Cheeseburger \$25

double smashed beef patty, double cheese, pickles, onion, mustard, tomato sauce

## Bahn Mi Style Pork Belly Burger VG \$23

crispy pork belly, pickled carrot, cucumber, coriander, sriracha aioli

## Crumbed Eggplant Burger VG \$21

with harissa, vegan aioli, lettuce, Spanish onion, tomato, preserved citrus

gluten-free burger buns available +\$1

## EXTRAS

Avocado	\$5
Bacon	\$4
Beef Pattie	\$6
Pork Belly	\$8
Grilled Chicken	\$6
Crumbed Chicken	\$7



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## COCKTAILS

### Bloody Mary/Maria \$20

vodka/tequila, tomato juice, hot sauce, lemon, worcestershire

### Davidson Plum & Rosella Gin Fizz \$17

Brookies gin, housemade davidson plum and rosella syrup, soda

### Rose Sour \$19

vodka, rose water, lemon juice, simple syrup, egg white

### Coconut Tequila Sunrise \$22

1800 coconut tequila, fresh orange juice, lime, strawberry syrup

### Mojito \$20

white rum, mint, lime, sugar, soda

## BEERS

Local craft beers including:

### Wandana Hamonic Lager \$9

### Aether Brewing XPA (mid) \$9

### Earth Beer Aussie Lager \$11

### Aether Brewing Blackberry Sour \$11

### Wandana Dark Side Porter \$9

Ask your waiter for more beer options

## WINE

### Kim Crawford Sauv Blanc (NZ) Glass \$12 Bottle \$45

### Devils Corner Chardonnay (Tas) Bottle \$65

### Gerard Bertand Rose (France) Bottle \$60

### Hancock & Hancock Shiraz Grenache Bottle \$65 (Maclaren Vale)

## KIDS

### Cheeseburger with pickles, tomato sauce \$14

### Crumbed Chicken Burger with lettuce, aioli \$15

### Grilled Chicken Thighs, garden salad, chips \$15

# Drinks

## HOT STUFF

**White Hot Chocolate** \$6.50

white chocolate sauce and steamed milk, topped with sprinkles

Make it a mocha +\$1

**Collagen Glow** \$6.50

pomegranate, strawberry, beetroot, collagen, coconut sugar, almond milk

**Guarana Latte** - small (6oz) \$5

- large (12oz) \$6

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

**Golden Latte** - small (6oz) \$5.50

- large (12oz) \$6.50

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

**Chai Latte** - small (6oz) \$4.50

- large (12oz) \$5.50

Living Chai's slow brewed organic chai tea concentrate

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## COFFEE

**Firebird Espresso Blend by Marvell St Coffee**

Roasted locally in Byron Bay using ethically sourced beans.

Tasting notes: Milo, fudge, jam. Roast: Medium.

Blended to be delicious with or without milk.

- Espresso \$4

- Small (6oz) \$4.50

- Large (12oz) \$5.50

**EXTRAS:** Decaf (naturally processed), extra shot, caramel syrup, vanilla syrup +70¢

**MILK OPTIONS:** Almond, oat, lactose-free +70¢, Bonsoy, maca +\$1

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## ORGANIC TEA

**Pot of House-blended Tea** \$6

- English Breakfast

- Earl Gray

- Green Sencha

- Double Mint - peppermint, spearmint, lavender

- Ginger Glow - ginger, lemongrass, calendula, hibiscus

- Masala Chai (+50¢) - black tea, cardamom, cinnamon, nutmeg, ginger, star anise, clove, made on steamed milk

## COLD STUFF

**Sparkling Water** bottle \$6 glass \$4

served with ice and lemon

**House-made Sodas** \$7

- Davidson Plum and Rosella

- Lemon Myrtle, Mint, Butterfly Pea Flower and Ginger

Make it a cocktail! Add Brookies Gin +\$10

**Strawberry & White Choc Milkshake** \$12

real strawberry syrup and white chocolate sauce, topped with whipped cream, sprinkles and a cherry on top

**Malteser Milkshake** \$12

chocolate sauce and malt topped with whipped cream and Maltesers

**Traditional Milkshake** \$7

vanilla, strawberry, caramel, chocolate, coffee, mocha

**Thickshake** \$9

vanilla, strawberry, caramel, chocolate, coffee, mocha

**Fresh Juice** \$9

- Hydrate - watermelon, mint, lime and apple

- Alkalise - celery, cucumber, green apple, ginger

- Vitamin c - pineapple, orange, carrot, ginger

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## SMOOTHIES

**- Peanut Protein** DF VG \$12

banana, peanut butter, vegan protein, almond milk, ice

Add guarana for an energy kick +\$1

**- Green Machine** DF VG \$11

mango, banana, baby spinach, kale, green apple juice

Add vegan protein +\$2

**- Banana Cinnamon** \$9

banana, cinnamon, ice cream, milk, ice

Make it vegan +\$1

**- Pink Dragon** \$12

dragonfruit, mango, strawberry, maca milk, ice

Make it vegan +\$1

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**Iced Latte / Chai Latte / Long Black** \$6

**MILK OPTIONS:** Bonsoy, Almond Breeze, oat milk, lactose-free, Cocoquench +\$1.50

**Iced Coffee / Chocolate / Mocha** \$9

milk, ice cream, cream, ice