

## CHARCUTERIE BOARD

Slices of cured meats, chorizo, grissini stick, crackers, olives, cornichons and onions.

For one \$16 • For two \$30

## CHEESIE BOARD \$19

Selection of three cheeses with apricots, figs, nuts, quince paste & crackers.

## MIXED BOARD FOR TWO \$30

Selection of two cheeses with apricots, quince paste, cured meats, olives and crackers.

Ask staff about this week's cheese selections

# BURGER BAR

BUILD YOUR OWN

Beef	\$16
Chicken	\$16
Vegetarian	\$16
Gluten free bun	\$2

All burgers served with mayo, tomato, lettuce and fries

Choose your extra toppings – 50 cents each

- Avocado
- Bacon
- Beetroot
- Caramelised onion
- Chopped jalapeño
- Cheese – cheddar or Swiss
- Coleslaw
- Fried egg
- Guacamole
- Pesto sauce
- Pickles
- Pineapple
- Prosciutto
- Red capsicum
- Sliced zucchini
- Tomato chutney

# DAILY SPECIALS

### MONDAY

\$12 Fish & Chips

### TUESDAY

\$12 Burgers

### WEDNESDAY

\$12 Rump

### THURSDAY

\$12 Pizza

### FRIDAY

\$12 Schnitzel

### SATURDAY

\$15 Pie & Pint

### SUNDAY

2 for 1 Meal\*

\*Conditions apply.  
Not available on Public Holidays.

PLEASE ORDER AND PAY AT THE BAR

## Desserts

Chocolate fondant with berry compote and vanilla ice cream	\$12
Lemon tart with double cream and passionfruit coulis	\$12
Belgian waffles served with berries or banana and ice cream and maple syrup	\$12
Vanilla ice cream and topping	\$4.5

### Dessert wine:

"The Sticky" Botrytis Semillon

bottle \$48

## KIDS MENU \$9

- Cheeseburger and fries
- Sausage, mash and peas
- Chicken schnitzel and fries
- Penne Napolitana with parmesan cheese
- Fish and fries

Kitchen Hours  
Monday-Saturday  
Lunch: 11.30am-3pm  
Dinner: 5pm-9.30pm  
Sundays: 12-9pm  
Public Holidays: 12-3pm and 5pm-9pm

## Hours and CONTACT INFO

For function enquiries please pick up an info pack at the bar, download one from our website [www.empirehotellannandale.com.au](http://www.empirehotellannandale.com.au) or email Kate at [functions@empirehotellannandale.com.au](mailto:functions@empirehotellannandale.com.au)

# MIENU

## PUB Classics

Chicken schnitzel with homemade coleslaw and fries	\$19
Pork Cumberland sausages with mash, peas and onion jam GF*	\$19
Caesar salad crisp romaine hearts, shaved parmesan, crunchy croutons, bacon and soft poached egg (add chicken +\$2)	\$17
Beer battered fish fillets with chips, salad and tartar sauce	\$18
Steak and mushroom pie with horseradish mash	\$18
Salt & pepper squid and prawns with salad, aioli and fries	\$23

## CLASSIC PIZZAS

\$16

Gluten-free base	\$3
Hawaiian - tomato base, ham and pineapple	
Margherita - tomato base, vine ripened tomatoes and basil	
Pepperoni - tomato base, pepperoni and mozzarella cheese	

## GOURMET PIZZAS

\$19

☛ Cajun Chicken, caramelised onion, roasted capsicum and rocket salsa
☛ Prawns, spinach, jalapeño and bocconcini
☛ Chargrilled eggplant, marinated artichokes, grilled zucchini, bocconcini and black olives
☛ Lamb with Mediterranean vegetables and mint yogurt

## Main COURSES

300g New York steak with salad, shoestring fries and herb butter	\$27
300g Rump steak with salad, shoestring fries and herb butter*	\$26
300g Scotch fillet with salad, shoestring fries and herb butter GF*	\$26
Moroccan lamb with Mediterranean vegetable couscous and mint yoghurt	\$29
Pappardelle with braised lamb, peas and parmesan	\$19.5
Linguine with roasted zucchini, cherry tomato, spinach, pine nuts, chilli and feta cheese	\$18.5
Chilli prawn linguine with baby spinach	\$21
Roast pork belly with fennel, cabbage, apple and raisin salad with whole grain mustard dressing GF*	\$28
Risotto - cauliflower and Swiss brown mushrooms GF*	\$20
Chicken breast with garlic mash, mushrooms, and smokey bacon GF*	\$27
Pan-fried salmon fillet with smashed chats, peas, dill, parsley and fetta, grilled asparagus and butter sauce GF*	\$27
Chicken Parmigiana with house made tomato sauce, ham and cheese served with fries and salad	\$23
Seafood plate - smoked salmon, grilled octopus, salt and pepper prawns and squid, battered fish, salad and fries	\$29
Chef's curry served with rice and pappadums - see chalkboard for this week's curry GF*	\$18

## Salads

Crispy pork salad with vermicelli noodles, coriander, baby spinach, cherry tomato, carrot, shallots and chilli GF*	\$19.5
Warm chicken salad, bacon, avocado with spinach, leafy greens, walnuts, and pesto and dressed with vinaigrette GF*	\$19.5
Slow cooked lamb salad with roasted pumpkin, macadamia nuts, leafy greens and feta cheese GF*	\$19.5
Mediterranean haloumi with roasted zucchini, eggplant, capsicum, pumpkin, baby beetroot, lettuce, pesto sauce with a drizzle of balsamic GF*	\$19.5

## Sides

Creamy mash	\$6
Coleslaw	\$6
Shoestring fries	\$6
Rocket and parmesan salad	\$6
Seasonal steamed vegetables	\$6
Cherry tomato and bocconcini salad	\$6
Sweet potato fries with aioli	\$8
Potato wedges with sour cream and sweet chilli	\$8
Garlic bread	\$2.5

\*GF - Gluten free without sauce/gravy  
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