

# EMPIRE DINNER

Potato & chickpea chaat, tamarind chutney, coconut granola | VG | GF **20**

Whipped feta, cucumber & radish fattoush, candied olives | V **22**

Carrot falafels, tahini yoghurt (4) | V | GF **18**

Coconut prawns, nuoc mam cham (8) **18**

Karaage fried chicken, yuzu ponzu mayo | GF **20**

Seared scallops, cauliflower crème, jamon pangritata (3) **24**

Pork dumplings, plum vinegar sauce, ma la oil (8) **18**

Five spice duck, lychee salad, plum sauce, sesame rice crackers **24**

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Artichoke & kipfler tagine, pearl cous cous, almond dukkah | V | N **38**

Ocean trout, roast garlic skordalia, asparagus, green olives | GF **41**

Pork belly, Waldorf salad, walnut tarator | GF **39**

Tandoori lamb shoulder, cashew & coconut masala, mango raita | GF **41**

Porterhouse (300g), maître d'hôtel butter, truffle fries | GF **46**

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Spring green salad, feta | GF **14**

Truffle fries **12**

Roasted beans, black pepper mayo, pecorino, pangritata **14**

Onion Rings & Aioli **12**

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Baked chocolate mousse, blackberry, almond sablée, mascarpone | GF | N **18**

Earl grey bavarois, blood orange pearls, butter cookie **18**

D'affinois double cream - France - cow's milk - muscatels - crackers **18**

PUBLIC HOLIDAY SURCHARGE 15%

SURCHARGE ALL CARDS 1%

**Please advise of any dietary requirements before ordering.**

VG - Vegan V - Vegetarian GF - Gluten Free \* GF Available as Gluten Free N - Contains Nuts