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Cycles @ THE EMPIRE

eat - drink - relax

In 1917 AJ Fowler ran a bicycle factory in the corner of the Empire Hotel. Fowler bicycles became well regarded in the District and were exported to Melbourne.

Evening Menu

Starters

Garlic bread - lightly toasted Turkish Panini with our own roast garlic and herb butter (v) (gf option)		5.5
	add cheese	1
	feta	2
Soup of the day – served with lightly toasted garlic bread (df/ v) (gf option)		12
Trio of dips – baked pita bread with a trio of house made dips (v) (gf option)		13.5
Potato Bhajias – sliced potato in a crispy spiced batter and served with garlic and lime aioli (gf, df) (vg option)		10
Lamb koftas – served with tortilla chips and blood orange hummus (df)(gf option)		18
Satay chicken – traditional Thai satay chicken pieces served with Lakana's own peanut sauce (gf, df)		15
Salt and pepper squid – lightly spiced with Tasmanian pepperberry and Australian sea salt. Served on an Asian slaw with crisply noodles, 41 South ginseng spice and a mango and lime dressing (gf, df)	small	18
	large	25
Grilled haloumi salad – grilled haloumi seasoned with Middle Eastern spices and served with quinoa salad and blood orange hummus dressing (v, gf)		18

Mains

Vegie stack – sweet potato Rosti, black bean and vegetable patty, grilled seasonal vegetables with sweetcorn relish and pomegranate molasses (vg, gf, df)	22
Thai style stir fry seasonal vegetables – pan fried vegetables served with crispy rice noodles (gf, df, v)	18
chicken	4
Mediterranean salad with lamb koftas – a selection of marinated and fresh vegetables served with feta and a balsamic reduction K	25
Gnocchi gorgonzola – potato gnocchi with a rich creamy white wine and gorgonzola sauce (v) K	25
Gnocchi Pomodoro – potato gnocchi with Pomodoro sauce (v) K	22
chicken	4
Fettuccini Puttanesca – thick egg noodles with a traditional Italian tomato based sauce K	22
Fettuccini Primavera – seasonal veg and a Pomodoro sauce (v) K	25
chicken	4
Empire crispy battered fish – freshly battered southern blue whiting in apple cider batter served with chunky chips, a fresh garden salad and house made tartare sauce (df) K	23
Baked Tasmanian salmon – served on a bed of sautéed seasonal veg and finished with almond and caper burnt butter (gf) (df option)	30
Rannoch farm quail – served on a forest mushroom risotto with shiraz and leatherwood honey jus (gf option)	28
Risotto – forest mushroom risotto (gf)	19
Chicken breast – camembert, prosciutto and sage stuffed chicken breast served with rustic potato cake and seasonal greens (gf)	28
Chicken parmigiana – freshly crumbed chicken breast topped with ham, Napoli sauce and grated mozzarella, served with chips and summer slaw	24

Massaman beef curry – a traditional fragrant Thai curry with coconut milk, potato, lime and peanuts served with jasmine rice and prawn crackers (gf, df) K	25
Meander Valley porterhouse steak – cooked to your liking served with roasted sweet potato wedges, broccolini and port jus (gf, df) 300g	33
Surf and Turf Add prawns and calamari in a garlic sauce and served with chips and slaw (gf)	38

Kid's meals

Mini pizza and chips – bacon and cheese	12
Chicken nuggets, chips and salad (gf options)	10
K= kids sizes available for \$15.00	

Sides

Mediterranean salad (v, gf)	8
Garden salad (vg, gf df)	8
Medley of seasonal vegetables (vg, gf df)	8
Bowl of seasoned chunky chips with tomato sauce or aioli (gf, df)	8
Bowl of wedges with sour cream and sweet chilli sauce	8

Sauces

Port wine jus (gf, df)	4
Gravy (gf, df)	3

v= vegetarian, vg= vegan, gf= gluten free, df= dairy free, gf/df options available please ask staff for the options.

Please speak to your wait staff for any dietary requirements. We also cater for vegetarians, gluten free and dairy free where ever possible, A 10% surcharge will be charged on Sundays and public holidays. 3/1/2018