

Cycles @ THE EMPIRE

eat - drink - relax

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6362 1029

19 Emu Bay Rd,

Deloraine TAS



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

Entrée/ small plates

Garlic bread - lightly toasted crusty Italian Bread with house made garlic butter (v) (gf option)	6
add cheese	1
Ciabatta – served warm with olive oil and balsamic vinegar (vg, df)	8
Soup of the day – please check with wait staff for today's option (gf, df, v)	8
Prosciutto wrapped ricotta – oven baked ricotta served with a balsamic glaze (gf)	18
Cauliflower fritters – cider battered cauliflower chunks with spiced aioli (gf, v, df) (vg option)	12
Traditional Thai spring rolls – minced pork and shredded vegetables served with Thai dipping sauce	12
Chickpea and vegetable Kofta – lightly spiced chickpea and vegetable balls served with peanut sauce (gf, df, vg)	15
Salt and pepper squid – coated with our own secret seasoning and served with chilli jam and rocket (df) (gf option)	15
Twice cooked pork belly – Scottsdale free range pork belly served with pea puree and ginger beer reduction (gf)	18
Chicken bites – lightly seasoned pieces of chicken served with chunky chips, salad and tomato sauce (gf, df)	10

Mains

- New Orleans style gumbo** – pork belly, chicken and chorizo slow cooked with vegetables and served with crusty Italian bread (K) 28
- Chickpea curry** – a mild Indian coconut curry served with Jasmine rice (vg, gf, df, K) 24
- Laksa** – spicy coconut curry soup with vegetables, rice noodles and bean shoots (gf, df, v, K) 19
add prawns 5
- Tagliatelle** – with broccoli and mushroom in our house made tomato sauce and finished with fresh shaved parmesan cheese (v, K) (df option) 22
- Gnocchi** – with prosciutto, baby peas and sun dried tomato in a creamy white wine sauce (K) 24
- Fish and chips** – freshly battered southern blue whiting in apple cider batter served with chunky chips, a fresh garden salad and house made dill mayonnaise (df, K) (gf option) 24
- Crispy skin Tasmanian salmon** – served with polenta chips, seasonal greens and a caper and burnt almond butter sauce (gf) (df option) 30
- Rannoch farm quail** – seasoned with five spice and served on a bed of Asian greens with Chinese master stock reduction (df, gf) 30
- Venison shank** – slow cooked Springfield farm venison served with creamy mashed potato and seasonal greens (gf) small 28
large 38
- Chicken breast** – stuffed with ricotta, sun dried tomato and kale and served with sweet potato wedges, Rosé cream sauce and seasonal vegetables (gf) 29
- Chicken parmigiana** – crumbed chicken breast topped with house made Napoli sauce and grated mozzarella, served with chunky chips and salad 24
- Meander Valley porterhouse steak** – 300g steak cooked to your liking and served with chunky chips, salad and your choice of mushroom or pepper SAUCE (df, gf) 33

Sides

Garden salad (vg, gf df)	8
Roasted vegetables (vg, gf df)	9
Seasonal greens (vg, gf df)	9
Bowl of seasoned chunky chips with tomato sauce or aioli (gf, df)	8

Sauces

Mushroom (gf, df)	4
Pepper (gf, df)	4
Gravy (gf, df)	3

K = kids size for \$15, 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 cater for vegetarians, gluten free, dairy free and vegans wherever possible, A 10% surcharge will be charged on Sundays and public holidays.

29/05/2018