

PIZZA PASTA

EMPORIO RESTAURANT

To Share

Herb Focaccia	\$13.5
Add herb and garlic mozzarella cheese	\$4
Garlic & Cheese Pizza (V)	\$20.5
Mushroom Arancini (V) (4pcs)	\$23
Porcini mushrooms, parmesan cheese, pesto basil, arabiata sauce	
Caesar Salad	\$24
Baby cos leaves, white anchovies, garlic croutons, shaved parmesan, bacon, poached egg, Caesar dressing	
Add grilled chicken tenderloins (3pcs)	\$6.5

Dessert (V)

Tiramisu Classico	\$13.5
Almond biscotti, mascarpone cream	
White Chocolate Panna Cotta	\$13.5
Wild berry compote and selection of fresh berries	
Sticky Date Pudding	\$13.5
Butterscotch sauce, praline, vanilla ice cream	
Gelato – by the Scoop	\$6
Vanilla, caramel fudge, Belgium chocolate or a selection of sorbets	
Chocolate or Strawberry Sunday	\$10
2 scoops of vanilla Ice cream with either chocolate sauceand shaved chocolate or strawberry coulis, fresh strawberry and macadamia praline	

Pizzas

Margherita (V)	\$28
Sugo sauce, buffalo mozzarella, basil leaves	
Capricciosa	\$31
Ham, field mushrooms, kalamata olives, artichokes, Sugo Sauce, mozzarella cheese	
Calabrese	\$29.5
Salami, olives, capsicum, chilli, Sugo sauce, mozzarella cheese	
All Meat and Cheese	\$32
Bacon, Sicilian sausage, spicy nduja, roast chicken breast, bresaola, taleggio cheese, mozzarella, house made BBQ sauce	
Frutti Di Mare	\$36
Scallops, calamari, smoked salmon, garlic, mozzarella, Sugo sauce, dill mayonnaise	

Kids Mains

Spaghetti Bolognese	\$13.5
Penne Napoletana (V)	
Crispy Chicken Tenders with Chips & Salad	
Kids Margherita Pizza (V)	
Kids Hawaiian Pizza	
Fettuccine Carbonara	
Kids Meal Package	\$20
Choose 1 kids main, soft drink and a scoop of ice cream	

Pasta

Spaghetti Bolognese	\$30.5
Braised minced beef, vegetables with tomato, garlic and red wine sauce	
Fettuccini Carbonara	\$31
Bacon, white wine, parmesan cream sauce	
Gnocchi Pancetta Di Parma	\$33
Pancetta, creamy sundried tomato sauce, spinach, grilled artichoke, buffalo mozzarella	
Mushroom Risotto (V)	\$33
Field mushrooms, truffle mascarpone, parmesan cheese, hazelnuts, white wine, truffle oil	
Linguini Emporio Pescatore	\$36
Black mussels, calamari, prawns, tomatoes, basil, white wine, Napoli sauce	
Pappardelle Ragu	\$36
Braised lamb ragu, roasted vegetables, red wine and pecorino	

Sides (V)

Potato Fries	\$10.5
Sweet Potato Fries	\$12.5
Rocket, Pear & Parmesan Salad	\$12.5
Aged balsamico, olive oil	
Mixed Leaf Salad	\$10.5
Mesclun leaves, cucumber, tomato, lemon vinaigrette	

Mains

Grilled Victorian Farms Sirloin Steak (300gm)	\$36
Served with: Potato fries & salad With a choice of: garlic butter, mushroom sauce, peppercorn sauce or red wine jus	
Add 3 prawns	\$9
Grilled Rib Eye Steak (300gm)	\$46
Served with: Potato fries & salad With a choice of: garlic butter, mushroom sauce, peppercorn sauce or red wine jus	
Add 3 prawns	\$9
Lemon and Thyme Chicken Scalloppini	\$29
Sundried tomato gnocchi and rocket parmesan salad	
Pan Seared Barramundi	\$32
Eggplant caponata, broccolini and olive oil	
Calamari Fritti	\$28
Fried calamari, lemon pepper, rocket salad, potato fries and aioli	



DIETARY NEEDS?
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Emporio call 9292 5777
www.crownmelbourne.com.au

Karen Clerke
Restaurant Manager

Craig Daly
Chef de Cuisine

(V) Vegetarian

Should you have any dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). No split bills. Crown practises responsible service of alcohol.

Wine

Sparkling	Glass	Bottle
Amberley “Kiss & Tell” Moscato – Margaret River, Western Australia	\$14.00	\$70.00
Da Luca Prosecco – Veneto, Italy	\$14.00	\$70.00
Woodbrook Sparkling – Central Ranges	\$12.00	\$60.00
Domaine Chandon NV – Victoria		\$90.00
Champagne		
Piper-Heidsieck, Brut NV – Reims, France		\$175.00
Sauvignon Blanc		
Tatachilla – South Australia		\$50.00
Circa 1858 – Western Australia	\$14.00	\$60.00
Pikorua – Marlborough, New Zealand		\$60.00
Chardonnay		
Beach Hut – South Eastern Australia	\$12.00	\$50.00
St Huberts – Yarra Valley, Victoria		\$70.00
Craggy Range ‘Kidnappers’ – Hawkes Bay, New Zealand		\$85.00
Pinot Grigio		
Grant Burge ‘Benchmark’ – South Australia	\$13.00	\$55.00
Rosé		
Marty’s Block – South Australia	\$13.00	\$55.00
Pinot Noir		
T’Gallant ‘Cape Schanck’ – Multi Regional, Victoria	\$14.00	\$60.00
Sangiovese		
Ricasoli Chianti – Tuscany, Italy		\$75.00
Shiraz		
Balgownie ‘Black Label’ – Bendigo, Victoria		\$75.00
Earthworks – Barossa Valley, South Australia	\$14.00	\$55.00
St Hallett ‘Blockhead’ – Barossa Valley, South Australia		\$85.00
Cabernet & Blends		
Treasures Cabernet Sauvignon – Coonawarra, South Australia	\$12.00	\$50.00
Folklore Classic Cabernet Merlot – Margaret River, Western Australia		\$60.00

Beer

Draught	Pot	Schooner	Pint
Great Northern	\$6.70	\$10.10	\$13.80
Carlton Draught	\$7.20	\$10.60	\$14.30
Carlton Dry	\$7.40	\$10.80	\$14.50
Pirate Life South Coast Pale Ale	\$8.20	\$12.40	\$16.30
Peroni	\$9.20	\$14.10	\$17.80
Local Bottled			Bottle
Cascade Premium Light			\$11.00
Victoria Bitter			\$12.50
Furphy Refreshing Ale			\$12.50
James Squire 150 Lashes Pale Ale			\$13.50
Crown Lager			\$12.50
Great Northern Zero			\$11.50
International Bottled			Bottle
Corona			\$13.50
Heineken			\$13.50
Moretti			\$13.50
Ciders Bottled			
Bulmers Apple 330ml			\$14.00
Somersby Watermelon 330ml			\$14.00

Soft drinks & water

	Glass	Bottle
Coca-Cola, Diet Coke, Coke No Sugar, Fanta, Sprite, Sprite Lemon Plus	\$5.00	\$5.80
Soda water, dry ginger, tonic water	\$5.00	
Lemon, lime and bitters	\$5.70	
Juices: orange, apple, mango, pineapple, guava, cranberry	\$5.80	
S.Pellegrino Chinotto, Rossa 200ml		\$6.80
	500ml	1 Litre
Acqua Panna Still Mineral Water	\$11.00	\$16.50
S.Pellegrino Sparkling Mineral Water	\$11.00	\$16.50

Sweet beverages

Milkshakes	\$9.00
Chocolate, Vanilla or Strawberry	
Ice Cream Floats	\$9.50
Coke, Coke No Sugar, Diet Coke, Sprite, Fanta or Raspberry Fanta	

* Takeaway Tea & Coffee Available

Cocktails

Apple Martini	\$25.00
Smirnoff Vodka, Midori, Apple Schnapps, apple juice and lime juice	
Espresso Martini	\$24.00
Smirnoff Vodka, Kahula, Frangelico, sugar syrup and espresso	
Berry Bramble	\$27.00
Bacardi, Strawberry Dekuyper, strawberry syrup and lime juice	
Midori Mojito	\$25.00
Bacardi, Midori, blue monin, lime juice and fresh mint	
Passionate Star	\$26.00
Smirnoff Vodka, Passoa, Da Luca Prosecco and passionfruit syrup	
Italian Sunset	\$25.00
Amaretto, Gordon's Gin, Southern Comfort, lemon juice, orange juice and raspberry cordial	
The Lychee Lady	\$27.00
Smirnoff Vodka, Paraiso, watermelon syrup, raspberry cordial, lemon juice and lychee juice	

* Looking for spirits or liqueur, please ask us!

Cocktail Jugs for two

Red Sangria	\$40.00
Pinot Noir, strawberry syrup, strawberries, lime, oranges, pineapple juice and Sprite	
Pimms	\$42.00
Pimms, oranges, strawberries, mint, cucumber, lemon, lemon juice, ginger ale and Sprite	
Mojito	\$45.00
Bacardi, mint, lime, lime juice, sugar syrup and soda water	

Mocktails \$12

Berry Delight	
Strawberry syrup, cranberry juice and lime juice	
Melon Lime Magic	
Watermelon, apple juice, cranberry juice, lime juice and Sprite	
Peaches & Cream	
Peach monin, orange juice, lemon juice, Sprite and topped with whipped cream	

Iced teas

	Glass	Jug
Mojito Mint Iced Tea	\$8.50	\$17.00
Brewed tea, lime cordial, mint, limes, lime juice and sugar syrup		
Mango Tango Iced Tea	\$8.50	\$17.00
Brewed tea, lemon juice, sugar syrup, lemons and mango juice		
Delightful Peach Iced Tea	\$8.50	\$17.00
Brewed tea, apple juice, lemon juice and peach monin		