



EMPLOYEES ONLY

Hidden away behind an unassuming psychic sign, Employees Only Sydney marries flawlessly executed cocktails with delicious food, together in a beautiful space. Cocktails by the masters, a New York inspired menu and signature tarot readings until the early hours, make for a memorable evening for those Sydneysiders in a New York state of mind. A majestic scene of dark timber, brass highlights and plush green velvet is illuminated by skylights and is an ode to the original speakeasy institution still located in New York's West Village. Whether it's shaken or stirred, dining in the Private Room, or Dancing all night, this world-renowned cocktail bar has only one rule, expect the unexpected

PRIVATE ROOM

Our intimate private dining room is the ideal location for those who need privacy and exclusive service. We can accommodate up to 25 guests for a sit down dinner, or up to 45 guests for a cocktail style event.

GALLERY SPACE

Our Gallery Space is located in the main bar area. It holds up to 40 guests for a cocktail style event.

DINING ROOM

Stepping through the curtain and into our dining room takes you into one of Sydney's most cultured and elegant dining locations which is perfect for large format events. Please join us and let us help you celebrate your special occasion.

ENTIRE VENUE

EO has the capacity for 200 people

2 COURSE SET MENU \$69PP

Please note our set menus are done sharing style

MAINS

Green Olive & Caper Spaghetti w/ chilli, garlic, eschallot passata, grana padano, semi dried tomato (V)

Sous Vide Pork Tenderloin, w/ sweet potato puree, red wine jus, charred broccolini (GF)

Sous Vide Lemon Chicken Maryland w/ sauteed broccolini, semi dried tomatoes & pumpkin butter emulsion (GF)

DESSERT

Crispy Fried Nutella & Banana Wontons w/ chocolate soil, vanilla ice cream, chocolate ganache (V)

Croissant Mille – Feuille w/ crème patissiere, strawberries, blueberries, berry coulis, vanilla ice cream (V)

2 COURSE SET MENU \$69PP

Please note our set menus are done sharing style

ENTRÉE

EO SIGNATURE Steak Tartare w/ crostini, salad

Chargrilled Flatbread w/ beetroot dip, hummus, tzatziki, crispy chickpeas (V)

Vegan Mushroom and Eshallot Cabbage Roll w/ garlic, chilli, sesame oil, soy & miso (VE, GF)

MAINS

Green Olive & Caper Spaghetti w/ chilli, garlic, eschallot passata, grana padano, semi dried tomato (V)

Sous Vide Pork Tenderloin, w/ sweet potato puree, red wine jus, charred broccolini (GF)

Sous Vide Lemon Chicken Maryland w/ sauteed broccolini, semi dried tomatoes & pumpkin butter emulsion (GF)

3 COURSE SET MENU \$89PP

Please note our set menus are done sharing style

ENTRÉE

EO SIGNATURE Steak Tartare w/ crostini, salad

Chargrilled Flatbread w/ beetroot dip, hummus, tzatziki, crispy chickpeas (V)

Vegan Mushroom and Eshallot Cabbage Roll w/ garlic, chilli, sesame oil, soy & miso (VE, GF)

MAINS

Green Olive & Caper Spaghetti w/ chilli, garlic, eschallot passata, grana padano, semi dried tomato (V)

Sous Vide Pork Tenderloin, w/ sweet potato puree, red wine jus, charred broccolini (GF)

Sous Vide Lemon Chicken Maryland w/ sauteed broccolini, semi dried tomatos & pumpkin butter emulsion (GF)

DESSERT

Crispy Fried Nutella & Banana Wontons w/ chocolate soil, vanilla ice cream, chocolate ganache (V)

Croissant Mille – Feuille w/ crème patissere, strawberries, blueberries, berry coulis, vanilla ice cream (V)

3 COURSE SET MENU \$109PP

Please note our set menus are done sharing style

ENTRÉE

EO SIGNATURE Steak Tartare w/ crostini, salad

Chargrilled Flatbread w/ beetroot dip, hummus, tzatziki, crispy chickpeas (V)

Vegan Mushroom and Eshallot Cabbage Roll w/ garlic, chilli, sesame oil, soy & miso (VE, GF)

Fresh Tuna Sashimi w/ aguachile, avocado mouse, micro coriander and lime (GF)

Mozzarella & Jalapeno Potato Balls w/ coriander, mashed potato & aioli (V)

MAINS

Green Olive & Caper Spaghetti w/ chilli, garlic, eschallot passata, grana padano, semi dried tomato (V)

Sous Vide Pork Tenderloin, w/ sweet potato puree, red wine jus, charred broccolini (GF)

Sous Vide Lemon Chicken Maryland w/ sauteed broccolini, semi dried tomatos & pumpkin butter emulsion (GF)

DESSERT

Crispy Fried Nutella & Banana Wontons w/ chocolate soil, vanilla ice cream, chocolate ganache (V)

Croissant Mille – Feuille w/ crème patissere, strawberries, blueberries, berry coulis, vanilla ice cream (V)

SIDES

Pumpkin, Ricotta, Peanuts, Spicy Honey (V, GF)

Corn Ribs, Tajin, Lime, Sumac Sour cream (V, GF)

Kale salad, cranberry, almond, quinoa, pumpkin, honey balsamic dressing (V, GF)

EO Garlic Herb Seasoned Fries, Aioli (V)

CANAPES PACKAGE

SHARED

Grazing Table, selection of fruit, cured meats, nuts & more \$1200

CANAPE PACKAGE

Choice of 9 hot, cold or sweet \$72pp

Choice of 11 hot, cold or sweet \$83pp

Choice of 13 hot, cold or sweet \$95pp

Additional Hearty options \$10pp

COLD

Salmon ceviche, soy, avocado, crispy rice, fennel.

Sydney rock oyster, granny smith apple and cider vinegar.

Steak tartare, Dijon, crostini, shallot, capers

Pumpkin tart, goats cheese, egg, dukkah, pesto (v)

Fig, balsamic, basil, goats curd (v)

Prawn Crostini, chives, apple, celery, olive oil

HOT

Crispy Pork Belly bites, beetroot apple jus

Zucchini flower fritti, tomato relish (v)

Truffle Macaroni and Cheese croquette, sriracha aioli (v)

Spiced buttermilk fried chicken, garlic aioli.

Jalapeno Poppers, goats curd, lemon zest, thyme, aioli (v)

Lamb kofta skewer, green olive yoghurt, EO hot sauce

Salt. Pepper & Chilli Prawn, sriracha aioli

SWEET

Mixed mini sweets assortment

Mini Lemon Meringue Pie

HEARTY

Pulled Pork slider, rocket, apple sauce

Grilled chicken sliders, aioli, rocket

Soft shell crab roll, coleslaw, wasabi aioli

Asian noodle boxes, chicken, vegetables, hoi sin

Vegetarian Noodle Boxes, mixed veg, hoi sin

Pulled pork Quesadilla, jalapeno, onion, mozzarella

Selections subject to seasonal adjustments and price changes