



# 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

**Please note we use Flour, Nuts & Spices although all care is taken, trace elements are unavoidable in all meals**

## **\$75 - 2 COURSE SET MENU**

### **MAIN & DESSERT**

Please note our set menus are done sharing style

#### **MAINS**

Butternut Pumpkin & Sage Risotto w/ grana padano, walnuts, chilli, feta, garlic & eshallot (V,GF VO)

Seared Pork Cutlet w/ chimichurri, dukkah turmeric cauliflower & sesame crumbs (GF)

Braised Beef Cheeks w/ cauliflower puree, crispy kale & red wine jus (GF)

#### **DESSERT**

Nutella, Honey & Milk choc Tart w/ raspberry coulis, vanilla ice cream (V)

Rum & Vanilla Poached Pear w/ coconut yoghurt, sesame & pepita brittle (V,GF)

## **\$75 - 2 COURSE SET MENU**

### **ENTRÉE & MAIN**

Please note our set menus are done sharing style

#### **ENTRÉE**

EO SIGNATURE Steak Tartare w/ crostini, salad

Crispy Tortilla Chips w/ house spiced salt, guacamole (VE)

Marinated Charred Chicken Skewer w/ hommus yoghurt, dip (GF)

#### **MAINS**

Butternut Pumpkin & Sage Risotto w/ grana padano, walnuts, chilli, feta, garlic & eshallot (V,GF VO)

Seared Pork Cutlet w/ chimichurri, dukkah turmeric cauliflower & sesame crumbs (GF)

Braised Beef Cheeks w/ cauliflower puree, crispy kale & red wine jus (GF)

## \$95 – 3 COURSE SET MENU

### ENTRÉE, MAIN & DESSERT

Please note our set menus are done sharing style

#### ENTRÉE

EO SIGNATURE Steak Tartare w/ crostini, salad

Crispy Tortilla Chips w/ house spiced salt,  
guacamole (VE)

Marinated Charred Chicken Skewer w/ hommus  
yoghurt, dip (GF)

#### MAINS

Butternut Pumpkin & Sage Risotto w/ grana padano,  
walnuts, chilli, feta, garlic & eshallot (V,GF VO)

Seared Pork Cutlet w/ chimichurri, dukkah turmeric  
cauliflower & sesame crumbs (GF)

Braised Beef Cheeks w/ cauliflower puree, crispy kale  
& red wine jus (GF)

#### DESSERT

Nutella, Honey & Milk choc Tart w/ raspberry coulis,  
vanilla ice cream (V)

Rum & Vanilla Poached Pear w/ coconut yoghurt,  
sesame & pepita brittle (V,GF)

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**\$115 – 3 COURSE SET MENU**  
**ENTRÉE, MAIN, SIDES & DESSERT**

Please note our set menus are done sharing style

ENTRÉE

EO SIGNATURE Steak Tartare w/ crostini, salad

Crispy Tortilla Chips w/ house spiced salt,  
guacamole (VE)

Marinated Charred Chicken Skewer w/ hommus  
yoghurt, dip (GF)

Harvey Bay Scallop Crudo w/ citrus ponzu sauce &  
black caviar (GF)

Fresh Burrata w/ pistachio nuts, caramelized peach &  
EVOO (GF, V)

MAINS

Butternut Pumpkin & Sage Risotto w/ grana padano,  
walnuts, chilli, feta, garlic & eshallot (V,GF VO)

Seared Pork Cutlet w/ chimichurri, dukkah turmeric  
cauliflower & sesame crumbs (GF)

Braised Beef Cheeks w/ cauliflower puree, crispy kale  
& red wine jus (GF)

Seared Pork Cutlet w/ chimichurri, dukkah turmeric  
cauliflower & sesame crumbs (GF)

Miso Glazed Blue Eye Cod w/ charred asparagus,  
prosciutto crumb & lemon cheek

DESSERT

Nutella, Honey & Milk choc Tart w/ raspberry coulis,  
vanilla ice cream (V)

Rum & Vanilla Poached Pear w/ coconut yoghurt,  
sesame & pepita brittle (V,GF)

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. (GF)  
Sydney rock oyster, granny smith apple and cider vinegar. (GF)  
Steak tartare, Dijon, crostini, shallot, capers  
Pumpkin tart, goats cheese, egg, dukkah, pesto (v)  
Fig, balsamic, basil, goats curd (v) (GF)  
Prawn Crostini, chives, apple, celery, olive oil (GF)

## HOT

Crispy Pork Belly bites, beetroot apple jus (GF)  
Zucchini flower fritti, tomato relish (v) (GF)  
Truffle Macaroni and Cheese croquette, sriracha aioli (v)  
Spiced buttermilk fried chicken, garlic aioli. (GF)  
Jalapeno Poppers, goats curd, lemon zest, thyme, aioli (v)  
Lamb kofta skewer, green olive yoghurt, EO hot sauce (GF)  
Salt. Pepper & Chilli Prawn, sriracha aioli(GF)

## 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**

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