





EMPLOYEES ONLY COCKTAILS

EQ CLASSICS

*Staple cocktails from Employees Only
New York, since 2004.*

AMELIA 24

Vodka, St. Germain Elderflower Liqueur shaken with Fresh Lemon & Puréed Blackberries.
Served straight up

FRAISE SAUVAGE 23

Gin shaken with Wild Strawberries, Tahitian Vanilla & Fresh Lemon. Topped with Sparkling Wine.
Served straight up

IMPROVED MARGARITA 26

Blanco Tequila shaken with Fresh Citrus, Cointreau, Agave & Orange Blossom.
Served over ice

SUMMER CRUSH 25

Green Tea Vodka shaken with Pandan, Lychee, Coconut, Passionfruit, Vanilla & Fresh Lemon.
Served tall over ice

WEST SIDE 23

Citroen Vodka shaken hard with Lemon & Fresh Mint.
Served up with a splash of soda

FANCY COCKTAILS

Cocktails Created & Crafted by EO Syd Team.

SECRET GARDEN 24

Vodka served tall with Green Apple Liqueur & Olive.
Topped with Fennel, Lime & Green Apple Soda.

AMALFI COAST 26

Malfy Limone Gin shaken with Limoncello, Lemon
Sorbet, Cardamom & Moscato.
Served straight up

YOZAKURA 24

Shiso & Sumac Gin served tall with Cherry Blossom
Cordial, Zucca Rabarbaro & Tonic Water.

EMERGENCY LOOP 24

Chili Tequila shaken with White rum, Coriander
& Jalapeño syrup, Almond, Mango, Passionfruit
& Lime Juice.
Served over ice with a spray of Green Chartreuse

MAELSTROM 26

Kraken Spiced Rum stirred with Brown Cacao
& Mint Liqueur.
Topped with Frangelico Coconut cream

CHAOS & ORDER 26

Rye Whiskey shaken with Pineapple, Honey,
Tamarind, Curry Leaf & Miso.
Served straight up with Coconut foam on top

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EMPLOYEES ONLY

Charcuterie Your Way

- AP Bakery Focaccia	\$12
- Anchovies	\$12
- Burrata cheese	\$15
- Brie cheese	\$11
- Cheddar cheese	\$11
- Fruit & Crackers	\$14
- Parma Prosciutto	\$17
- Mortadella	\$14
- Salami	\$14
- Marinated Victorian Olives	\$11
- Fresh Mixed Assorted Dips	\$14
- Pickled Vegetables	\$11
- Dressed Cucumber Ribbons	\$11
- Dressed Cherry Tomato	\$11

APPETISERS

AP Bakery Baguette Bruschetta (3) w/ stracciatella cheese, cherry tomato, pesto & pistachio (V)
\$15

Sydney Rock Oyster w/ hibiscus, habanero chilli, shallot & champagne vinegar (GF) \$8ea

Marinated Charred Chicken Skewer w/ hummus (GF) \$29ea

Stuffed Saffron Battered Zucchini Flower w/ ricotta, lemon zest, herbs, tiger sauce & black caviar (GF,V) \$11ea

Teriyaki Salmon Skewer w/ sesame seeds & spring onion \$32ea

Vegetarian Melon Ceviche w/ aji amarillo tiger sauce & crumbled feta cheese (VO, GF) \$15

Kingfish Ceviche w/ avocado mousse, lightly spiced dressing, corn tortilla, spanish onion, corn & coriander (GF) \$33

EO SIGNATURE Steak Tartare
Hand-made at your table, crostini, salad (GFO)
\$29



LARGE PLATES

Signature Grain Fed Beef Tomahawk w/ crispy chat potatoes, borderlaise sauce (GF) \$MP
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Chargrilled 200g MBS3 Sirloin w/ hommus,
chargrilled lemon & chilli oil (GF) \$52

Crispy Skin Salmon w/ charred asparagus, lemon
beurre blanc, capers & tarragon (GF) \$45

Seafood Guazzetto w/ prawns, barramundi, black
mussels garlic, chilli, parsley, passata & charred
bread \$47

Roasted Lamb Rack w/ roasted capsicum, onion,
garlic & chilli salsa \$60

SIDES

Seasoned Shoestring Fries w/ aioli (VO, GF) \$12

Crispy Diced Potato w/ crispy eshallot, garlic butter
& coriander (GF) \$16

Greek Salad w/ cucumber, tomato, spanish onion,
olives, feta & EVOO (GF) \$16

Crispy Tortilla Chips w/ house spiced salt &
guacamole (VE) \$19

TO FINISH

Vanilla Crème Brulee Flaming to the table with
Cointreau (V, GF) \$20

Warm Sticky Date Pudding w/ vanilla ice cream
(V) \$20

\$79 - 2 COURSE SET MENU

MAIN & DESSERT

Please note our set menus are done sharing style

Minimum 4pax

Mains

Chargrilled 200g MBS3 Sirloin w/ hommus,
chargrilled lemon & chilli oil (GF)

Crispy Skin Salmon w/ charred asparagus, lemon
beurre blanc, capers & tarragon (GF)

Seafood Guazzetto w/ prawns, barramundi, black
mussels garlic, chilli, parsley, passata & charred
bread

Dessert

Vanilla Crème Brulee Flaming to the table with
Cointreau (V, GF)

Warm Sticky Date Pudding w/ vanilla ice cream
(V)

\$79 - 2 COURSE SET MENU

Entrée & Main

Please note our set menus are done sharing style

Minimum 4pax

Entrée

Marinated Charred Chicken Skewer w/ hummus
(GF)

Teriyaki Salmon Skewer w/ sesame seeds &
spring onion

Vegetarian Melon Ceviche w/ aji amorillo tiger
sauce & crumbled feta cheese (VO, GF)

Mains

Chargrilled 200g MBS3 Sirloin w/ hommus,
chargrilled lemon & chilli oil (GF)

Crispy Skin Salmon w/ charred asparagus, lemon
beurre blanc, capers & tarragon (GF)

Seafood Guazzetto w/ prawns, barramundi, black
mussels garlic, chilli, parsley, passata & charred
bread

\$99 – 3 COURSE SET MENU

Entrée, Main & Dessert

Please note our set menus are done sharing style

Minimum 4pax

Entrée

Marinated Charred Chicken Skewer w/ hummus
(GF)

Teriyaki Salmon Skewer w/ sesame seeds &
spring onion

Vegetarian Melon Ceviche w/ aji amorillo tiger
sauce & crumbled feta cheese (VO, GF)

AP Bakery Baguette Bruschetta (3) w/ stracciatella
cheese, cherry tomato, pesto & pistachio (V)

Mains

Chargrilled 200g MBS3 Sirloin w/ hommus,
chargrilled lemon & chilli oil (GF)

Crispy Skin Salmon w/ charred asparagus, lemon
beurre blanc, capers & tarragon (GF)

Seafood Guazzetto w/ prawns, barramundi, black
mussels garlic, chilli, parsley, passata & charred
bread

Dessert

Vanilla Crème Brulee Flaming to the table with
Cointreau (V, GF)

Warm Sticky Date Pudding w/ vanilla ice cream
(V)

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DRINKS

Glass / Bottle

Aqua Panna Mineral Water 750ml	13
San Pelligrino Sparking Water 750ml	13
San Pellegrino Mineral Sparkling Water 250ml	6

BEER & CIDER

Sydney Beer Co Lager	12
Young Henrys Newtowner Pale Ale	12
Sydney Cider	12
Peroni Leggera (Light)	11
Corona	13

SPARKLING / CHAMPAGNE

Bandini Prosecco, IT	14	65
Chandon Brut	20	110
Taittinger Brut, FR	38	180
Veuve Cliquot Brut, FR		240
Dom Perignon 2013		800

WHITE

Tar & Roses, Pinot Grigio	14	60
Tai Tira, Sauvignon Blanc, NZ	14	55
Shaw & Smith, Sauvignon Blanc	19	80
Rockbare, Riesling	14	60
Deakin Estate, Moscato	14	50
Sa Raja, Vermentino di Gallura Kintar,	24	99
MMAD, Chenin Blanc	28	115
Amelia Park, Chardonnay	17	70
La Crema, Chardonnay, US	27	110
Domaine D'Elise, Petit Chablis, FR	25	105

ROSE

Reverie, Grenache, FR	14	55
AIX, Grenache, FR	20	85

RED

Fringe Société, Pinot Noir, FR	14	58
Shaw & Smith, Pinot Noir	30	125
La Boca, Malbec, AR	14	50
El Desperado Pawn, Shiraz	14	50
Nick O' Leary, Shiraz	16	80
Monte Tondo, San Pietro Valpolicella, IT	18	85
Alkoomi, Cabernet Sauvignon	15	60
Henschke Keyneton Euphonium, Shiraz,		
Cabernet Sauvignon, Merlot	30	135

VODKA

Artesia Vodka	14
Belvedere	17
Ciroc	15
Grey Goose	18
Ketel One	15
Russian Standard	15
Tito's	16

GIN

Archie Rose Signature Dry	16
Beefeater	14
Bombay Sapphire	14
The Botanist	18
Fords Gin	16
Four Pillars Rare Dry	15
Four Pillars Navy Strength	24
Four Pillars Bloody Shiraz	17
Gin Mare	17
Hayman's Old Tom	17
Hayman's Sloe	14
Hendrick's	16
Hickson Rd. Aussie Dry	17
Hickson Rd. London Dry	17
Ink Gin	18
Malfy Limone	15
Monkey 47	25
Never Never Triple Juniper	18
Never Never Southern Strength	21
Plymouth	16
Poor Tom's	16
Roku	16
Tanqueray	14
Tanqueray 10	20



Surcharge applies on all electronic payments, All items are subject to seasonal and price changes. 10% service charge will be applied to all groups of 5pax and Above. 5% service charge applied to all transactions after 10pm on Friday and Saturday nights.

RUM & CACHACA

Appleton Estate Signature Blend	14
Bacardi 8	14
Diplomatico Reserva Exclusiva	21
Dos Maderas 5+5 PX	22
El Dorado 12	21
Goslings Black Seal	17
Havana 3	14
Havana 7	16
Kraken Spiced	15
Plantation 3 Star	16
Plantation Original Dark	16
Plantation Pineapple	18
Ron Zacapa 23	26
Sagatiba Pura	14
Sailor Jerry Spiced	12

TEQUILA

Altos Plata	15
Altos Reposado	17
Arette Gran Clase Extra Anejo	45
Cascahuin Extra Añejo	45
Clase Azul Reposado	55
Don Julio Blanco	21
Don Julio Reposado	23
Don Julio Añejo	25
Don Julio 1942	45
Fortaleza Blanco	27
Fortaleza Reposado	31
Fortaleza Añejo	39
Herradura Plata	21
Herradura Reposado	22
Herradura Añejo	24
Patron Silver	19
Sesion Mocha	18
Teremana Blanco	19
Teremana Reposado	21
Teremana Añejo	23
Tromba Blanco	14
1800 Cristalino Anejo	17

NORTH AMERICAN WHISKEY

Baker's 7	24
Basil Hayden	16
Buffalo Trace	14
Bulleit Bourbon	14
Bulleit Rye	17
Canadian Club (Canada)	12
Eagle Rare	24
Jack Daniel's	13
Jack Daniel's Fire	13
Maker's Mark	14
Michter's US -1 Bourbon	26
Michter's US -1 Rye	26
Old Forester	13
Rittenhouse Rye	22
Russell's 10	17
Sazerac Rye 6	19
Wild Turkey Rye	15
Woodford Reserve Bourbon	16
Woodford Reserve Double Oaked	21
Woodford Reserve Rye	19

SINGLE MALT

Aberlour A'Bunadh	33
Ardbeg 10	27
Auchentoshan Three Wood	24
Balvenie 12	25
Balvenie 14 Caribbean	30
Benriach 10	19
Bowmore 12	21
Bruichladdich Octomore 9.1	60
Caol Ila 12	26
Craigellachie 13	24
Dalwhinnie 15	24
Glendronach 12	24
Glenfiddich 12	19
Glenmorangie Quinta Ruban	27
Highland Park 12	22
Jura 12	20
Lagavulin 16	40
Laphroaig 10	22
Laphroaig Quarter Cask	29
Macallan 12	28
Macallan Rare Cask	90
Oban 14	31
Talisker 10	22

WORLD WHISKEY

Bushmills Black Bush (Ireland)	14
Jameson (Ireland)	14
Redbreast 12yr (Ireland)	28
Starward Two Fold (Australia)	15

BLENDED SCOTCH

Chivas 12 Year	14
Chivas 18 Year	24
Johnnie Walker Black Label	14
Johnnie Walker Blue Label	50
Monkey Shoulder	13

JAPANESE WHISKEY

Hibiki Harmony	40
Nikka Taketsuru Pure Malt	29
Yamazaki Distiller's Edition	32

BRANDY & COGNAC

Hennessy VS	17
Hennessy VSOP	23
Hennessy XO	50
Laird's Applejack	17
Pierre Ferrand 1840	17
Pierre Huet Calvados	17

MEZCAL

Mezcal Union Uno	18
Del Maguey Vida	20
Illegal Joven	26

FORTIFIED

Fino Sherry, Gonzalez Byass Tio Pepe	20
Pedro Ximenez Sherry, Barbadillo	15
Tawny Port, Ramos Pinto, Douro Valley	15