





EMPLOYEES ONLY COCKTAILS

EO CLASSICS

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

AMELIA 25

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

Served straight up

FRAISE SAUVAGE 25

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

Served straight up

IMPROVED MARGARITA 25

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 25

Citroen Vodka shaken hard with Lemon & Fresh
Mint.

Served up with a splash of soda

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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.

FANCY COCKTAILS

Cocktails Created & Crafted by EO Syd Team.

All Fancy Cocktails \$26

AFTER PILATES

Midori shaken hard with Mint, Yuzu, Lime, Matcha, Mezcal & Green Chartreuse.

Served up with Aperol Strawberry Foam on top.

AMALFI'S PEARL

Limoncello shaken with Apricot, Ginger, Yuzu, Shiso & Bloody Shiraz Gin.

Served over ice with Watermelon Pearls

LIMA - BANGKOK

Pisco shaken with Coconut Sake, Mango, Coconut Cream, Galliano Vanilla & Cucumber.

Served over ice

NO SUNDAY BLUES

Gin shaken with Blue Curacao, Italicus, Basil, Rose Water, Cardamom Bitters & Lemon.

Served straight up

RED LIGHT DISTRICT

Blanco Tequila with Watermelon, Chilli Liqueur Rosemary, Mint, Cucumber & Lime

Served straight up

MOCKTAILS

\$20

TAXI DRIVER

Lyre's Amaretti shaken with Yuzu, Orgeat, Rock Melon Juice, Mints & Cucumber.

Served tall

MOULIN ROUGE

Lyre's Dry London Spirit stirred with Lyre's Italian Orange, Giffard Bitters, Lychee & Rose.

Served over ice



EMPLOYEES ONLY

Charcuterie Your Way & Appetisers

- 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

Sydney Rock Oyster

Hibiscus, Habanero, Shallot, Champagne Vinegar
(GF) \$8ea

Stuffed Saffron Battered Zucchini Flower

Ricotta, Lemon Zest, Herbs, Tiger Sauce,
Black Caviar (GF/V) \$11ea

Mini Prawns Sandwich (2)

Chives, Sesame Seeds, Yellow Chilli Sauce,
Black Caviar \$15

Burrata Caramelized Peaches, Pistachio & EVOO

(V) \$30

Tuna Ceviche w/ Shallots, Lime, Chilli Oil,

Wasabi Peas (GF) \$29

Scallops Limeños (3)

w/ Cucumber, Shallots, Aji Amarillo, Lime
(GF) \$30

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

EO Signature Steak Tartare

Hand-made at your table, crostini, salad \$29

Vegan Mushroom Croquettes (3) w/ White

Mushroom, Vegan Fetta, Walnuts, Raisins &
Chipotle Mayo (VE/GF) \$22



LARGE PLATES

Angus Beef Tomahawk MBS2+ w/ Crispy
Chat Potatoes, Borderlaise Sauce
(GF) \$MP

Crispy Blue Eye Cod
w/ American Sauce, Charred Asparagus, Chives Oil
(GF) \$52

Eye Fillet Wagyu MBS 5 Beef Skewers w/
Chimichurri Sauce & Greek Salad (GF) \$52

Chargrilled 200g MBS 3 Sirloin
w/ Hummus, Chargrilled Lemon & Chilli Oil
(GF) \$52

Roast Pork Cutlet 300gr
Sauteed Baby Carrots & Brussels Sprouts w/
Miso, Yuzu Glaze \$47

Risotto
w/ Sun Dried Tomato, Zucchini, Basil, Grana
Padano (V) \$41

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

Ferrero Rocher Tart w/ vanilla bean ice cream
(V, GF) \$20

3 Leches Cake w/ strawberries & meringue
(V) \$20

\$89 - 2 COURSE SET MENU

MAIN & DESSERT

Please note our set menus are done sharing style

Minimum 3pax

Mains

Crispy Blue Eye Cod

w/ American Sauce, Charred Asparagus, Chives Oil

Chargrilled 200g MBS3 Sirloin

w/ Hummus, Chargrilled Lemon & Chilli Oil

Risotto

w/ Sun Dried Tomato, Zucchini, Basil, Granna Padano

Dessert

Ferrero Rocher Tart w/ vanilla bean ice cream

3 Leches Cake w/ strawberries & meringue

\$89 - 2 COURSE SET MENU

Entrée & Main

Please note our set menus are done sharing style

Minimum 3pax

Entrée

Marinated Charred Chicken Skewer w/ Hummus

Mini Prawns Sandwich (2) Chives, Sesame Seeds, Yellow Chilli Sauce, Black Caviar

Vegan Mushroom Croquettes (3) w/ White Mushroom, Vegan Fetta, Walnuts, Raisins & Chipotle Mayo

Mains

Crispy Blue Eye Cod

w/ American Sauce, Charred Asparagus, Chives Oil

Chargrilled 200g MBS3 Sirloin

w/ Hummus, Chargrilled Lemon & Chilli Oil

Risotto

w/ Sun Dried Tomato, Zucchini, Basil, Granna Padano

\$109 – 3 COURSE SET MENU

Entrée, Main & Dessert

Please note our set menus are done sharing style

Minimum 3pax

Entrée

Marinated Charred Chicken Skewer w/ Hummus

Mini Prawns Sandwich (2) Chives, Sesame Seeds,
Yellow Chilli Sauce, Black Caviar

Vegan Mushroom Croquettes (3) w/ White
Mushroom, Vegan Fetta, Walnuts, Raisins &
Chipotle Mayo

Mains

Crispy Blue Eye Cod
w/ American Sauce, Charred Asparagus, Chives Oil

Chargrilled 200g MBS3 Sirloin
w/ Hummus, Chargrilled Lemon & Chilli Oil

Risotto
w/ Sun Dried Tomato, Zucchini, Basil, Granna
Padano

Dessert

Ferrero Rocher Tart w/ vanilla bean ice cream

3 Leches Cake w/ strawberries & meringue



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DRINKS

	Glass / Bottle	
Aqua Panna Minéral Water 750ml		13
San Pellegrino Sparkling Water 750ml		13
San Pellegrino Sparkling Water 250ml		6

SPARKLING / CHAMPAGNE

Bandini Prosecco, IT	14	75
Chandon Brut	20	110
Taittinger Brut, FR	38	180
Veuve Cliquot Brut, FR		240
Dom Perignon 2013		800

WHITE

Tar & Roses, Pinot Grigio	14	70
Tai Tira, Sauvignon Blanc, NZ	14	70
Rockbare, Riesling	14	75
Amelia Park, Chardonnay	17	80
Hesketh, Moscato	14	65
Shaw & Smith, Sauvignon Blanc		80
MMAD, Chenin Blanc		115
La Crema, Chardonnay, US		110
Domaine D'Elise, Petit Chablis, FR		105

ROSE

Reverie, Grenache, FR	14	70
AIX, Grenache, FR		85

RED

Fringe Société, Pinot Noir, FR	14	70
La Boca, Malbec, AR	14	70
El Desperado Pawn, Shiraz	14	75
Alkoomi, Cabernet Sauvignon	15	80
Nick O' Leary, Shiraz		80
Monte Tondo, San Pietro Valpolicella, IT		85
Shaw & Smith, Pinot Noir		125
Henschke Keyneton Euphonium, Shiraz, Cabernet Sauvignon, Merlot		135

FORTIFIED

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

BEER & CIDER

Asahi Super Dry	12
Stone and Wood Pacific Ale	13
Young Henrys Newtowner Pale Ale	12
Sydney Cider	12
Peroni Zero (0%)	11
Great Northern Super Crisp (3.5%)	12
Corona	13

VODKA

2 Pound 10	14
Belvedere	17
Ciroc	15
Grey Goose	18
Ketel One	15
Tito's	16

GIN

Archie Rose Signature Dry	16
Beefeater	14
Bombay Sapphire	14
Bondi Dry Gin	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
Monkey 47	25
Never Never Triple Juniper	18
Never Never Southern Strength	21
Poor Tom's	16
Roku	16
Tanqueray	14
Tanqueray 10	20

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RUM & CACHACA

Appleton Estate Signature Blend	14
Bacardi 8	14
Bacardi Carta Blanca	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
Ron Santiago de Cuba	14
Sagatiba Pura	14
Sailor Jerry Spiced	12
Santiago de Cuba Carta Blanca	14
Santiago de Cuba 8yo	18
Santiago de Cuba 11yo	23

MEZCAL

Mezcal Union Uno	18
Del Maguey Vida	20
Illegal Joven	26

TEQUILA

Altos Plata	15
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
Herradura Ultra Añejo	32
Patron Silver	19
Teremana Blanco	19
Teremana Reposado	21
Teremana Añejo	23
1800 Cristalino Añejo	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
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
Caol Ila 12	26
Craigellachie 13	24
Dalwhinnie 15	24
Glendronach 12	24
Glenfiddich 12	19
Glenmorangie Quinta Ruban	27
Glenmorangie Signet	50
Jura 12	20
Lagavulin 16	40
Laphroaig 10	22
Laphroaig Quarter Cask	29
Macallan 12	28
Oban 14	31
Talisker 10	22

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WORLD WHISKEY

Bushmills Black Bush (Ireland)	14
Jameson (Ireland)	14
Redbreast 12yr (Ireland)	28
Starward Two Fold (Australia)	15
Hibiki Harmony (Japan)	40
Nikka Taketsuru Pure Malt (Japan)	29

BLENDED SCOTCH

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

BRANDY & COGNAC

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



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