

drink

Cocktails

Espresso Martini Vodka, Kahlua, Espresso	20
White Choc & Passionfruit Vodka, Alize, Passionfruit, Grapefruit & white chocolate martini	20
Sloe Down Hayman's Sloe Gin, Chandon Brut Rosé, Chambord & egg white	20
Old Fashioned Jim Beam Bourbon, brown sugar, bitters, apple & cinnamon	20

Fishbowls

Gin Fizz Bombay Sapphire, elderflower, prosecco, berries & cucumber	30
Pimm's Cooler Pimm's No.1, cucumber, orange, berries & mint	30
South Yarra Sling Vodka, apricot brandy, Triple Sec, cranberry juice, topped with flaming passionfruit	30

Specials

Monday - 50% Off Steaks
Tuesday - \$15 Selected Mains (*)
Wednesday - \$12 Parmas
Thursday - \$10 Cocktails
Friday - \$12 Burgers & \$20 Fishbowls

SELECTED WINE, BUBBLES
& BEER AVAILABLE AT THE BAR

Tobago Sour Bombay Sapphire, Havana Club rum, sour & spice	18
Sour 'Your Way' You choose rum, bourbon, amaretto or fireball	20
Negroni Dolin Vermouth, Campari & Bombay Sapphire	20
Imperial Spritz Aperol, sparkling cuveé, soda & orange	14



Happy Hour - \$5 Local Tap Beers, House Wines, House Spirits, Corona, Somersby, Light Beer & Aperol Spritz

Monday to Friday, 4pm to 7pm

Happier Hour - \$8.50 Everything
Every Tuesday from 7pm til late



imperial

eat

Please order & pay at the bar

Small Plates

3 for 30 | 4 for 40

Tomato & Mozzarella Bruschetta 13 Tomato, red onion, & fresh mozzarella on Turkish (V)	Haloumi Fries 12 With sweet chilli & sesame dip (V)
Pulled Pork Sliders (2) 12 12 hour BBQ braised pork, burger sauce & cheese	Nachos 15 Salsa, sour cream, guac, chicken & cheese
Buttermilk Chicken Tenders 15 Marinated Chicken Tenders, fried in seasoned flour w/ paprika & honey aioli	Sweet Potato Wedges 12 With sour cream & sweet chilli (v) (CGF)
Truffle Fries 12 Parmesan, parsley, & white truffle oil (V)	Salt & Pepper Squid 13 Lime aioli & rocket (CGF)
Chorizo & Cheese Croquettes 13 With pesto mayo & crispy chorizo	Chips 11 Aioli

Charcuterie

Salami, Prosciutto, Chorizo, & Pastrami, Onion Jam, Pickles, Olives, Rocket & Toasted Turkish	30
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Salads

Caesar Salad* 21 Housemade sauce, croutons, crispy bacon, cos lettuce, egg, radish, tomato, cucumber & beetroot (CGF)	Haloumi & Carrot Salad 22 Fried Haloumi, roasted carrots, cucumber, tomato, radish, beetroot, leaves & seeds (GF, V,CVE)
Asian Pulled Pork Salad 22 Soy, lime & honey dressing, Asian slaw & crispy shallots (GF,CVE)	

A 0.7% surcharge will be applied to all purchases made with American Express, Mastercard and Visa.

V- Vegetarian GF- Gluten free VE- Vegan CGF- Can be gluten free CVE - Can be vegan

Mains

Chicken Parma 24 With chips & mixed leaf salad	Crispy Skinned Salmon* 26 Chilli & herb Quinoa, new season asparagus sweet potato puree (GF)
Fish & Chips* 23 Hawthorn beer battered flake, chips & salad (CGF)	Porterhouse 250g* 30 (CGF)
House Made Pappardelle* 22 Pesto cream, new season asparagus, spring peas, spinach & parmesan (V,CGF)	Eye Fillet 200g 36 (CGF)

Steaks come with chips & salad. Also, a choice of mushroom sauce, peppercorn sauce, red wine jus or garlic herb & mustard butter.

Burgers

The Chapel Street Burger 23 Beef patty, bacon, caramelised onion, cheese, lettuce tomato & pickle	Haloumi Burger 21 Crumbed Haloumi, beetroot & apple slaw, tomato & lettuce (V)
Fried Chicken Burger* 23 Buttermilk fried chicken, cheese, garlic infused slaw	Steak Sandwich 24 Thinly sliced fillet, caramelised onion, beetroot, cheese, egg, mustard mayo, rocket & tomato on ciabatta
Pulled Pork Burger 23 BBQ pulled pork, beef patty, cheese, and house slaw	Gluten Free Bun Add 5
Fiery Classic 24 Beef patty, chorizo, jalapenos, cheese, tomato, lettuce & pickles	All burgers are served with chips, & house made burger sauce in a brioche bun.

Pizzas

Margherita* 18 Tomato, mozzarella cheese & oregano (V,CVE)	Imperial Meat Feast 22 Bacon, salami, onion & mushroom
Jerk Chicken 22 Marinated Chicken, capsicum, red onion & chilli	The Reuben 24 Thousand Island sauce, sauerkraut, pastrami, pickles, mozzarella & Swiss cheese
3 Cheese & Garlic 21 Mozzarella, parmesan, cheddar & garlic infused oil (V, CVE)	Gluten Free Base Add 5
Truffle Mushroom 22 Crème fraiche base, mushrooms, goats cheese & mozzarella (V)	