

# A LA CARTE MENU

## FATHER'S OFFICE SAMPLER \$30

ALL WITH ACCOMPANYING CONDIMENTS

2 PCE Pork Belly  
4 PCE Cinnamon Calamari  
2 PCE Arancini Balls  
4 PCE Salt and Pepper Ginger Squid  
4 PCE Buffalo Wings  
4 PCE Polenta Cubes

## STARTERS

### POPCORN CHICKEN \$9

GIANT FIELD MUSHROOM, STUFFED WITH  
MACADAMIA NUTS & GOATS CHEESE (G) (V) (V+) (N) \$12

CHILLI NACHOS (G) \$12

AUSTRALIAN PORK BELLY WITH  
PEAR & APPLE COMPOTE (3) (G) (D) \$13

WHOLE CRUMBED TASMANIAN CAMEBERT  
WITH BEETROOT CHUTNEY & CRUSTY BREAD (V) \$14

### CHICKEN POUTINE \$16

Our secret herbs and spiced fries topped with spicy shredded chicken, gravy, crumbed cheese curds and spring onions.

## WORLD FAMOUS CHICKEN WINGS

BUFFALO (6/12) (G) \$8 / \$15 ★

Chicken wings sautéed in a traditional Buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

KANSAS CITY SMOKY BBQ ★

(6/12) (G) (G) \$8 / \$15

Chicken wings sautéed in a house made smoky Jim Beam BBQ sauce and served with a fresh lemon wedge.

## FRIES

WHAT MAKES 'EM SO MOREISH? ITS OUR SUPER SECRET SEASONING! WARNING: DANGEROUSLY DELICIOUS!

FRIES (V) (G) (D) \$6

Seasoned with our secret herbs and spices.

BEER BATTERED FRIES (V) \$8

HAND-CUT CINNAMON SWEET POTATO WEDGES (V) (G) (D) \$7

LOADED CHEESE POTATO GEMS (V) \$7

## SIDES

SEEDED MASH (V) \$7

POLENTA & PARMESAN CUBES (V) (G) \$7

ONION RINGS (V) (G) (D) \$6

JALAPENO CORNBREAD \$7

MAR 'N' CHEESE (V) \$8 WITH BACON ADD \$2

SPICY JALAPEÑO PEPPER COLESLAW (V) (G) \$7

BABY POTATO SALAD WITH BUTTERMILK MAYO (V) (G) \$7

WITH BACON ADD \$2

## SIGNATURE ARANCINI

ARANCINI BALLS STUFFED WITH NAPOLI &  
MOZZARELLA (3 PIECES) (V) \$8 ★

Served with mayo.

ARANCINI BALLS STUFFED WITH MUSHROOMS,  
TRUFFLE OIL & MOZZARELLA (3 PIECES) (V) \$9 ★

Served with truffle aioli.

ARANCINI BALLS STUFFED WITH ROASTED  
PUMPKIN & MOZZARELLA (3 PIECES) (V) \$9 ★

Served with garlic aioli.

ARANCINI BALLS STUFFED WITH A BEEF & PORK  
MEATBALL & MOZZARELLA (3 PIECES) \$10 ★

Served with fry sauce.

## SEAFOOD

PAN SEARED SALMON (N) (G) (D+) \$28

Pan seared and roasted Australian salmon topped with citrus crème fraîche and laid on a bed of pistachio, craisin and cherry tomato quinoa salad.

FISH 'N' CHIPS (G) (D+) \$24

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. served with a side of fries and tartare sauce.

CINNAMON CALAMARI (G) (D+) \$20

Our signature shallow fried cinnamon calamari Served with balsamic radicchio and potato salad.

## SALAD

QUINOA, HALLOUMI, BLACK RICE &  
ROASTED VEGETABLE SALAD (V) (G) (V+) (D+) \$20

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

MIAMI JERK CHICKEN SALAD (N) (G) (D) \$19

Marinated and roasted chicken breast atop a bed of pineapple vinaigrette dressed cos lettuce and baby spinach with char-roasted red capsicum, red onion, char-grilled pineapple and toasted almonds. Replace chicken with pan fried halloumi for \$16.

FATHER'S TURKEY CAESAR SALAD (G+) \$19

Cos lettuce tossed with gluten free bacon, turkey breast, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.



## BURGER + FRIES

ALL OUR BURGERS ARE SERVED WITH FRIES & SEASONED WITH OUR SECRET HERBS & SPICES!

Gluten free and vegan friendly buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

DOUBLE AMERICAN CHEESEBURGER (G+) \$18

180 black Angus double beef patty, lettuce, tomato, double cheese, pickles, ketchup and mustard.

FRIED BURRITO \$18

Spicy fried chicken layered with our refried beans, red capsicum, coriander, shredded cheese and rice. Wrapped in a flour tortilla and deep fried. Served with salsa and sour cream.

PHILLY STEAK SANDWICH (G+) (D+) \$19

Grass-fed MSA Scotch fillet, house made tomato relish, caramelised onion, cheese and American mustard.

DOUBLE FRIED CHICKEN BURGER ★ \$17

Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.

BEEF, APPLE & BEETROOT BURGER (G+) (D+) \$18

Grass-fed Australian MSA certified black Angus beef patty, layered with house made beetroot chutney, apple, fennel and rosemary patty, oozing with Victorian brie, topped with wild rocket and an apple cider dressing.

KIMCHI BURGER (G+) (D+) \$18

MSA graded Black Angus beef patty layered with shredded pulled pork, topped with butter lettuce, kimchi and cheese.

ZUCCHINI AND MACADAMIA BURGER (V) (V+) (N) (G+) \$17

A handmade zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney.

\* Can be made vegan by replacing bun and removing cheese.

MAN BURGER (G+) (D+) \$21 ★

Grass-Fed Australian MSA certified black Angus beef patty, dijon mustard, two pieces of Swiss cheese, a layer of beer battered fries, two more pieces of Swiss cheese, a fried egg, a full middle rasher of hormone free bacon and chipotle mayo.

\* For a gluten free option, Beer Battered fries can be removed.

BURGER EXTRAS

Tasty Cheese \$1	Pineapple \$1	Bacon \$2
Swiss Cheese \$1	Fried Egg \$1	Brie Cheese \$2
Tomato \$1	Beetroot Chutney \$1	Double Patty \$5

## DESSERTS

CARAMEL & NUTELLA PIE (V) (N) \$8

Home made gooey caramel topped with a smooth Nutella ganache, encased in a crumbly sweet pastry.

SALTED CARAMEL & POPCORN PANNA COTTA (G) \$8

Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of homemade honeycomb. The perfect salty-sweet balance.

MILK CHOCOLATE GANACHE (V) (G) \$8

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

★ CUSTOMERS CHOICE!

(V) Vegetarian  
(V+) Can be made vegan  
(G) Gluten free  
(G+) Can be made gluten free

(S) Contains soy  
(N) Contains nuts  
(D) Dairy free  
(D+) Can be made dairy free

## MEAT

MEXICAN TACOS (S) \$28

Select from either Pulled Pork or Pulled beef, served in soft shell tacos with salsa, guacamole & sour cream and a side of corn chips.

CRUMBED LAMB CUTLETS & MASH (N) \$27

Three juicy Gippsland raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. served with a winter seeded mash and red wine jus.

SURF 'N' TURF (N) (G) (D+) \$32

Australian grass-fed MSA certified eye fillet of prime beef, pan seared and roasted, cooked medium-rare, topped with prawns, chorizo and pork belly served with sautéed green beans with almonds and topped with bernaïse sauce.

250G EYE FILLET (G) \$34

Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted, topped with onion marmalade. Served with hand cut cinnamon sweet potato wedges.

300G AGED ANGUS RUMP STEAK (G) (D) \$28

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad. With your choice of condiment.

GRASS-FED BEEF PIE \$20

Tender slow cooked Grass-fed Australian MSA certified black Angus in our house made Cabernet Merlot and onion gravy, served with fries and gravy.

FRIED CHICKEN \$19

Juicy fried chicken served with mac'n'cheese, jalapeno corn bread and pickles.

CHICKEN FRIED STEAK (G) \$24

Don't let the name fool you - this is steak! Australian grass-fed MSA certified Scotch fillet fried in a crispy buttermilk batter served with a side of potato salad, house made jalapeño pepper coleslaw, pickles and house made gravy.

CONDIMENTS

Peppercorn \$2

Mushroom \$2

Bernaïse \$2

House made Gravy \$2

Horseradish | Hot English Mustard | Dijon mustard |

Wholegrain | Seeded Mustard

HOME MADE ICE CREAM & SORBET (V) (G) (D+) \$6

Two scoops of our home made ice cream. Choose from vanilla ice cream, raspberry sorbet, or coconut sorbet.

DESSERT BOX (N) \$19

Can't decide on one dessert? Try our top selling desserts in one box! Includes full servings of our peanut butter Cheesecake, caramel and Nutella pie, salted caramel and popcorn Panna cotta, a scoop of raspberry sorbet, and a scoop of coconut sorbet.

Wash it down with our famous Espresso Martini for an extra \$15 per person (usually \$17). Special offer only available with the purchase of a dessert box.

## HALL OF FAME

SOME OF OUR FAVOURITES

## COCKTAILS

LONG ISLAND ICED TEA \$22

Absolut Vodka, Beefeater Gin, Havana Club Añejo 3 Años, Olmeca Tequila, Cointreau, cola and lemon topped with a cherry.

PORN STAR \$18

Absolut Vanilla Vodka, Passion Fruit Liqueur, Vanilla syrup and passion fruit puree. Served with a shot of Prosecco.

IMPROVED COSMO \$18\*

Beefeater Gin, Grand Marnier, lime, raspberry and pomegranate fresca.

LYCHEE MARTINI \$17

Absolut Vodka, Soho, Dry Vermouth and sugar syrup

ESPRESSO MARTINI \$17

Havana Especial Rum, Kahlua, Licor 43 coffee and Chicory Essence.

NEW YORK SOUR \$16\*

George Dickel No.8 bourbon, fresh lemon juice, sugar and Matua merlot.

ANNA'S MARGARITA \$15\*

Centinella, lime juice and lavender syrup.

## PROSECCO'S & SPRITZS

T'GALLANT PROSECCO

Glass \$8 // Bottle \$38

STERLING VINEYARDS PROSECCO

Glass \$10 // Bottle \$42

APEROL SPRITZ \$15

Aperol, Prosecco, soda and a slice of orange.

SPRING BLOSSOM \$15

Esprit de Figs, Absolut vodka, lemon, Chase elderflower liqueur and grapefruit juice.

BLUE PROSECCO \$13

Peach Schnapps, Blue Curacao, and T'Gallant Prosecco.

## FROZEN COCKTAILS

BLUEBERRY FRIESLING \$12

PINEAPPLE AND MINT FRIESLING \$12

STRAWBERRY FROSÉ \$12

LIME MARGARITA \$12

## LOCAL BOTTLED BEERS

MOBY PALE ALE (GREAT OCEAN ROAD) \$9

BICYCLE BEER (BRUNSWICK EAST) \$9

ANYTIME PALE ALE (BRUNSWICK EAST) \$9

HOP HOG IPA (SWAN VALLEY WA) \$10

DARK SMOKE BEER (THORNBURY) \$9