

A LA CARTE MENU

STARTERS

WHOLE CRUMBED TASMANIAN CAMEMBERT WITH BEETROOT CHUTNEY AND CRUSTY BREAD (V) \$14

GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA AND GOATS CHEESE (G) (V) (V*) (N) \$12

POPCORN CHICKEN \$9

SOFT SHELL CRAB WITH CHIPOTLE MAYO (G) (D) \$14

FREE RANGE OTWAY RANGES PORK BELLY WITH PEAR AND APPLE COMPOTE (3) (G) (D) \$13

ARANCINI BALLS STUFFED WITH MOZZARELLA AND MAYO (3) (V) \$8

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

SALAD

WARM AUSSIE BEEF AND KALE SALAD (G) (D+) (N) \$18

TENDER GRASS-FED PRIME BEEF STRIPS, CHAR-GRILLED AND TOSSED WITH WALNUTS, BLUE CHEESE, GREEN APPLE, CRANBERRIES, GOJI BERRIES AND BERRY BALSAMIC.

QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (G) (V+) (D+) \$19

GRILLED HALLOUMI, CHAR-GRILLED RED CAPSICUM, ZUCCHINI RIBBONS, CHERRY TOMATOES, ROASTED PUMPKIN, CRAISINS AND MARINATED GOATS CHEESE TOSSED WITH QUINOA GRAINS, BLACK RICE AND FRESH BASIL, WITH HUMMUS DRESSING.

SEAFOOD

BARRAMUNDI FILLET (G) (D+) \$29

BARRAMUNDI FILLET FROM HUMPTY DOO, DARWIN WITH SALSA VERDE AND VINE RIPE TOMATOES. SERVED WITH A SEEDED WINTER MASH.

CRISPY SKIN SALMON (N) (G) (D+) \$28

PAN SEARED AND ROASTED TASMANIAN 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

FAR NORTH QUEENSLAND SNAPPER LIGHTLY COATED IN A ROSEMARY AND GINGER BEER BATTER, SHALLOW FRIED AND SERVED WITH A SIDE OF SHOESTRING FRIES AND TARTARE SAUCE.

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

OUR SIGNATURE SHALLOW FRIED CINNAMON CALAMARI SERVED WITH BALSAMIC RADICCHIO AND POTATO SALAD.

WORLD FAMOUS CHICKEN WINGS

BUFFALO (6/12) (G) \$9 / \$16

LA IONICA CHICKEN WINGS SAUTÉED IN A TRADITIONAL BUFFALO SAUCE SERVED WITH A HOUSE MADE BLUE CHEESE SAUCE AND CELERY STICKS ON THE SIDE.

LOUISIANA FRIED (6/12) \$9 / \$16

LA IONICA CHICKEN WINGS TOSSED IN A CRÉOLE SPICED CRUMB, SHALLOW FRIED AND SERVED WITH A HOUSE MADE CHIPOTLE MAYONNAISE.

KANSAS CITY SMOKY BBQ (6/12) (S) (G) \$9 / \$16

LA IONICA CHICKEN WINGS SAUTÉED IN A HOUSE MADE SMOKY BBQ SAUCE AND SERVED WITH A FRESH LEMON WEDGE.

NEW ORLEANS BLACKENED CAJUN (6/12) (G) \$9 / \$16

LA IONICA CHICKEN WINGS TOSSED IN A CAJUN SPICED RUB, ROASTED AND SERVED WITH A HOUSE MADE CHIPOTLE MAYONNAISE.

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+) \$20

COS LETTUCE TOSSED WITH FREE RANGE AND GLUTEN FREE BACON, TURKEY BREAST, CRAISINS, CROUTONS AND OUR SPECIAL CRANBERRY CAESAR DRESSING TOPPED WITH A SOFT POACHED EGG AND SHAVED PARMESAN.

FRIES & SIDES

SEEDED WINTER MASH (V) \$7

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

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

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

BEER BATTERED FRIES (V) \$8

HOME STYLE MAC '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

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

BURGERS

OUR BURGERS ARE COOKED MEDIUM-RARE ALL SERVED WITH A SIDE OF SHOESTRING FRIES

GLUTEN FREE BUNS ARE AVAILABLE FOR AN ADDITIONAL \$2 OR HAVE YOUR BURGER WRAPPED IN ICEBERG LETTUCE AT NO EXTRA COST.

FRIED CHICKEN BURGER (G+) (D+) \$17

CRISPY BUTTERMILK BATTERED CHICKEN THIGH ON A CHARCOAL BRIOCHE BUN WITH JALAPEÑO PEPPER COLESLAW AND DIJONNAISE.

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

A BRIOCHE BUN LAYERED WITH HOUSE MADE BEETROOT CHUTNEY, A 1/2 POUND GRASS-FED QUEENSLAND YEARLING MSA CERTIFIED BLACK ANGUS BEEF, APPLE, FENNEL AND ROSEMARY PATTY, OOZING WITH VICTORIAN BRIE, TOPPED WITH WILD ROQUETTE AND AN APPLE CIDER DRESSING.

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 IN A PUMPKIN BUN.

BEEF AND HONEY WORKS BURGER (G+) (D+) \$17

180G MSA GRADED BLACK ANGUS BEEF PATTY MARINATED WITH AUSTRALIAN HONEY, CHAR-GRILLED AND LOADED INTO A BRIOCHE BUN TOPPED WITH BACON, A FRIED EGG, PINEAPPLE, TASTY CHEESE, LETTUCE, TOMATO, BEETROOT CHUTNEY, BBQ SAUCE AND VEGEMITE MAYO*.

** FOR GLUTEN FREE OPTION, VEGEMITE CAN BE REMOVED.*

MEAT

SURF 'N' TURF (N) (G) (G+) (D+) \$28

GRASS-FED VICTORIAN MSA CERTIFIED EYE FILLET PRIME BEEF, PAN SEARED AND ROASTED, COOKED MEDIUM-RARE, TOPPED WITH CHAR-GRILLED PRAWNS, PANCETTA AND PORK BELLY SERVED WITH SAUTÉED GREEN BEANS WITH ALMONDS AND TOPPED WITH BERNAISE SAUCE.

EYE FILLET (G) \$27

250G OF VICTORIAN 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 AND HOUSE MADE JALAPEÑO PEPPER COLESLAW.

300G AGED ANGUS RUMP STEAK (G) (D) \$24

300G AGED BLACK ANGUS RUMP STEAK COOKED MEDIUM-RARE AND SERVED WITH SHOESTRING FRIES AND MIXED LEAF SALAD.

PORK RIBS (1/2 RACK/ FULL RACK) (D+) \$19/32

FULL OR HALF RACK OF FREE RANGE OTWAY RANGES PORK RIBS MARINATED OVERNIGHT WITH OUR SECRET SPICED RUB AND SLOW ROASTED. FINISHED OFF WITH OUR HOUSE MADE SMOKY KANSAS CITY BBQ SAUCE. SERVED WITH POTATO SALAD AND COLESLAW.

DUO PORK BOARD (G) \$26

DUO OF MOUTH-WATERING SLOW COOKED PULLED PORK AND SLOW ROASTED BBQ PORK WITH CRACKLING SERVED WITH PURPLE PICKLED HORSERADISH COLESLAW, HOUSE MADE JALAPEÑO PEPPER COLESLAW AND MINI CORN TORTILLAS (5). OUR PIGS ARE FREE RANGE FROM THE OTWAY RANGES.

CRUMBED LAMB CUTLETS WITH MASH AND RED WINE JUS (G) (N) (D+) \$26

THREE JUICY GIPPSLAND RAISED AND GRASS-FED LAMB CUTLETS WITH A PISTACHIO AND CASHEW NUT CRUST. SERVED WITH A WINTER SEEDED MASH.

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

LONG CIABATTA ROLL LOADED WITH HOUSE MADE TOMATO RELISH, VICTORIAN GRASS-FED MSA CERTIFIED SCOTCH FILLET (CHAR-GRILLED, COOKED MEDIUM), CARAMELISED ONION, SWISS CHEESE, COS LETTUCE, BABY PICKLES AND JALAPEÑOS.

TRIO OF SLIDERS \$19 [CAN NOT BE MADE GF]

- BUFFALO CHICKEN
- AMERICAN CHEESEBURGER
- PULLED PORK. SERVED ON MINI BRIOCHE BUNS.

MAN BURGER (G+) (D+) \$21

A BRIOCHE BUN SMEARED WITH FRIED DIJON MUSTARD, TOPPED WITH A 200G GRASS-FED QUEENSLAND YEARLING MSA CERTIFIED BLACK ANGUS BEEF PATTY, 2 PIECES OF SWISS CHEESE, A LAYER OF BEER BATTERED FRIES, 2 MORE PIECES OF SWISS CHEESE, A FRIED EGG, A FULL MIDDLE RASHER OF FREE RANGE BACON AND CHIPOTLE MAYO.

** FOR A GLUTEN FREE OPTION, BEER BATTERED FRIES CAN BE REMOVED.*

BURGER EXTRAS

TASTY CHEESE \$1

SWISS CHEESE \$1

TOMATO \$1

PINEAPPLE \$1

FRIED EGG \$1

BEETROOT

CHUTNEY \$1

BACON \$2

BRIE CHEESE \$2

DOUBLE PATTY \$5



HERBED DIJON, LEMON AND THYME ROASTED FREE RANGE CHICKEN BREAST (G) \$26

SERVED WITH PARSNIP PUREE AND SAUTÉED HONEY BABY CARROTS.

BEEF TACO PLATTER \$24

SHREDDED BEEF SERVED WITH SALSA, GUACAMOLE, SOUR CREAM, JALAPEÑOS AND FIVE SOFT TORTILLAS.

FRIED CHICKEN AND WAFFLES (G) \$19

JUICY FRIED CHICKEN WITH WAFFLES, MAPLE SYRUP AND VANILLA BEAN ICE CREAM.

CHICKEN FRIED STEAK (G) \$21

DON'T LET THE NAME FOOL YOU-THIS IS STEAK! VICTORIAN 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.

GRASS-FED BEEF PIE \$19

TENDER SLOW COOKED GRASS-FED BEEF IN OUR HOUSE MADE CABERNET MERLOT AND ONION GRAVY. SERVED WITH SEEDED WINTER MASH AND GRAVY.

CONDIMENTS

PEPPERCORN \$2

MUSHROOM \$2

BERNAISE \$2

HOUSE MADE GRAVY \$2

HORSERADISH

HOT ENGLISH

MUSTARD

DIJON MUSTARD

WHOLEGRAIN SEEDED

MUSTARD

(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

ALL FRIED GLUTEN FREE ITEMS ARE COOKED IN THEIR VERY OWN FRYERS, HOWEVER PLEASE NOTE WE HAVE A SHARED KITCHEN SO CROSS CONTAMINATION CAN OCCUR.

ALL OUR DISHES MAY CONTAIN TRACES OF SOY, GLUTEN AND NUTS.

KIDS

INCLUDES A SOFT DRINK AND AN ICE CREAM SCOOP

CHEESEBURGER SLIDER \$10

TENDER AMERICAN-STYLE BURGER WITH A MINI BRIOCHE BUN. SERVED WITH A SIDE OF SHOESTRING FRIES AND KETCHUP.

FISH 'N' CHIPS (G) (D+) \$10

FAR NORTH QUEENSLAND SNAPPER BATTERED AND SHALLOW FRIED WITH A SIDE OF SHOESTRING FRIES AND TARTARE SAUCE.

MAC 'N' CHEESE (V) \$10

CREAMY HOME STYLE MAC 'N' CHEESE WITH A SIDE OF SHOESTRING FRIES AND KETCHUP.

KIDS EAT FREE* 11AM-4PM ON SATURDAY AND SUNDAY

** WHEN ACCOMPANIED BY AN ADULT PURCHASING A MAIN MEAL*

DESSERTS

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

HOME MADE GOOEY CARAMEL TOPPED WITH A SMOOTH NUTELLA GANACHE, ENCASED IN A CRUMBLY SWEET PASTRY.

CHOCOLATE FONDANT WITH CHOCOLATE CHILLI SORBET (V) \$8

HOME MADE CHOCOLATE PUDDING WITH AN OOZING MELTED CHOCOLATE CENTRE. SERVED WITH A CHOCOLATE AND CHILLI SORBET.

** PLEASE ALLOW A15 MINUTE PREPARATION.*

PEANUT BUTTER CHEESECAKE (V) (N) \$8

SMOOTH PEANUT BUTTER BAKED CHEESECAKE TOPPED WITH A GOOEY DARK CHOCOLATE GLAZE.

SALTED CARAMEL AND POPCORN PANNA COTTA (V) (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, DUSTED WITH SHAVED CHOCOLATE AND SERVED WITH FRESH STRAWBERRIES.

HOME MADE ICE CREAM AND SORBET (V) (G) (D+) \$5

TWO SCOOPS OF OUR HOME MADE ICE CREAM. FLAVOURS CHANGE REGULARLY, SO PLEASE ASK YOUR SERVER FOR THE CURRENT SELECTION.

DESSERT BOX (V) (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 HOME MADE VANILLA ICE CREAM AND A SCOOP OF CHOCOLATE, CHILLI AND CINNAMON SORBET.

WASH IT DOWN WITH OUR FAMOUS ESPRESSO MARTINI FOR AN EXTRA \$15 PER PERSON (USUALLY \$18)

MONDAY 5PM

\$25 MEXICAN MADNESS ALL YOU CAN EAT TACOS

PER PERSON INCLUDES A SCHOONER OF MEXICAN LAGER*

CHOOSE FROM:

- SHREDDED BEEF
- SHREDDED PULLED PORK
- VEGETARIAN CHILLI BEAN

TUESDAY 5PM

\$19 BONNIE AND CLYDE'S PUB GRUB

INCLUDES A SCHOONER OF BEER OR GLASS OF WINE*

- 300G AGED ANGUS RUMP STEAK
- CHICKEN FRIED STEAK
- FISH AND CHIPS
- ZUCCHINI AND MACADAMIA BURGER

WEDNESDAY 5PM

\$22 ALL YOU CAN EAT WINGS

PER PERSON INCLUDES A SCHOONER OF BEER OR WINE*

CHOOSE FROM:

- BUFFALO
- LOUISIANA FRIED
- KANSAS CITY SMOKY BBQ
- NEW ORLEANS BLACKENED CAJUN

THURSDAY 5PM

\$19 BOO BOO'S PHILLY SPECIAL

INCLUDES A SCHOONER OF BEER OR GLASS OF WINE*

- PORK RIBS
- 300G AGED ANGUS RUMP STEAK
- AMERICAN CHEESEBURGER

ALSO INCLUDES A SHOT OF JIM BEAM!

SUNDAY ALL DAY

\$15 SAWBUCK ALL DAY SUNDAYS HAPPY HOUR

- BEEF, APPLE AND BEETROOT BURGER
- FRIED CHICKEN BURGER
- ZUCCHINI AND MACADAMIA BURGER

\$20 BEER PADDLE WITH PORK CRACKLING/CHICKEN SKIN COMBO

*SELECTED DRINKS INCLUDED, PLEASE ASK YOUR SERVER

\$52 SET MENU

PER PERSON FOR GROUPS OF 4+

STARTERS

FATHER'S FAVOURITES MIXED
PLATTER TO SHARE

PORK BELLY (G)

CINNAMON CALAMARI (G)

ARANCINI BALLS (V)

BUFFALO WINGS (G)

POLENTA AND PARMESAN CUBES (G) (V)

MAINS CHOOSE ONE PER PERSON

DUO PORK BOARD (G)

DUO OF MOUTHWATERING SLOW COOKED PULLED PORK AND SLOW ROASTED BBQ PORK WITH CRACKLING SERVED WITH PURPLE PICKLED HORSERADISH COLESLAW, HOUSE MADE JALAPEÑO PEPPER COLESLAW AND MINI CORN TORTILLAS (5). OUR PIGS ARE FREE RANGE FROM THE OTWAY RANGES.

SURF 'N' TURF (M) (G) (D+)

GRASS-FED VICTORIAN MSA CERTIFIED EYE FILLET PRIME BEEF, PAN SEARED AND ROASTED, COOKED MEDIUM-RARE, TOPPED WITH CHAR-GRILLED PRAWNS, PANCETTA AND PORK BELLY SERVED WITH SAUTÉED GREEN BEANS WITH ALMONDS AND TOPPED WITH BERNAISE SAUCE.

QUINOA, HALLOUMI, BLACK RICE
AND ROASTED VEGETABLE SALAD (V) (G) (D+)

GRILLED HALLOUMI, CHAR-GRILLED RED CAPSICUM, ZUCCHINI RIBBONS, CHERRY TOMATOES, ROASTED PUMPKIN, CRAISINS AND MARINATED GOATS CHEESE TOSSED WITH QUINOA GRAINS, BLACK RICE AND FRESH BASIL, WITH HUMMUS DRESSING.

SHARING

SELECT ANY TWO FOR THE TABLE

MAC 'N' CHEESE (V)

BABY POTATO SALAD WITH
BUTTERMILK MAYO (G) (V)

SHOESTRING FRIES (G) (V)

SPICY JALAPEÑO PEPPER
COLESLAW (G) (V)

CRISPY SKIN SALMON (M) (G) (D+)

PAN SEARED AND ROASTED TASMANIAN SALMON TOPPED WITH CITRUS CRÈME FRAÎCHE AND LAID ON A BED OF PISTACHIO, CRAISINS AND CHERRY TOMATO QUINOA SALAD.

FRIED CHICKEN BURGER (G+) (D+)

CRISPY BUTTERMILK BATTERED CHICKEN THIGH ON A CHARCOAL BRIOCHE BUN WITH JALAPEÑO PEPPER COLESLAW AND DIJONNAISE.

MAN BURGER (G+) (D+)

A BRIOCHE BUN SMEARED WITH FRIED DIJON MUSTARD, TOPPED WITH A 200G GRASS-FED QUEENSLAND YEARLING MSA CERTIFIED BLACK ANGUS BEEF PATTY, 2 PIECES OF SWISS CHEESE, A LAYER OF BEER BATTERED FRIES, 2 MORE PIECES OF SWISS CHEESE, A FRIED EGG, A FULL MIDDLE RASHER OF FREE RANGE BACON AND CHIPOTLE MAYO.

*FOR A GLUTEN FREE OPTION, BEER BATTERED FRIES CAN BE REMOVED.

GLUTEN FREE BUNS ARE AVAILABLE FOR AN
ADDITIONAL \$2 OR HAVE YOUR BURGER WRAPPED IN
ICEBERG LETTUCE AT NO EXTRA COST.

COCKTAILS CHOOSE ONE PER PERSON

ALFALFA SWITZER

WATERMELON, MINT, GRAND
MARNIER AND LICOR 43.

IMPROVED COSMO

BEEFEATER GIN, GRAND MARNIER, LIME,
RASPBERRY AND POMEGRANATE FRESCA.

THE NEW MEXICO SWIZZLE

HAVANA CLUB 3YO, FRESH LIME JUICE, MINT
LEAVES, HOUSE MADE MINT SYRUP, DASH OF
AROMATIC BITTERS AND DOLIN DRY.

THE BROOKLYN

JIM BEAM RYE, DRY VERMOUTH, MARASCHINO,
PX SHERRY, AROMATIC BITTERS AND A DASH
OF ORANGE BITTERS.

DESSERTS ALTERNATING

SALTED CARAMEL AND
POPCORN PANNA COTTA (V) (G)

OUR CLASSIC 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)

A SILKY MILK CHOCOLATE AND CRÈME
FRAÎCHE GANACHE, TOPPED WITH A FRESHLY
MADE COINTREAU CHANTILLY CREAM, DUSTED
WITH SHAVED CHOCOLATE AND SERVED WITH
FRESH STRAWBERRIES.

HAPPY HOUR 5-7PM, 8-10PM EVERY DAY 12-2AM FRI & SAT
ALL DAY SUNDAY

\$5 SCHOONERS* • \$6 BOTTLED BEER* • \$5 GLASS OF HOUSE WINE* • \$7 SPIRITS* • \$12 COCKTAILS*

*SELECTED

FATHER'S
OFFICE
EST.2012

A LA CARTE MENU



LOCAL PRODUCE, LOCAL MEAT & ONLY THE FINEST INGREDIENTS

OUR BEEF
HAILS FROM KING ISLAND
WHERE THE MEAT IS HORMONE
FREE AND GRASS FED

THE JUICY PORK
WE PROVIDE COMES FROM
FREE RANGE SOWS IN THE
OTWAY RANGES

THE LAMB
WE SERVE IS GRASS FED
AND HORMONE FREE.
COMES FROM GIPPSLAND

OUR TENDER LA IONICA CHICKENS
ARE NON-CAGED FROM VICTORIA
AND ARE FREE OF BOTH CHEMICALS
AND HORMONES