

A LA CARTE MENU

STARTERS

HONEY GLAZED CHORIZO (G) \$8

PANKO CRUMBED CHEESE CURDS (V) \$12

POPCORN CHICKEN \$9

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

BLACK ANGUS TEXAN CHILLI (G) \$12

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

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

WHOLE CRUMBED TASMANIAN CAMEMBERT WITH BEETROOT CHUTNEY AND 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.

PORK POUTINE \$16

Our secret herbs and spiced fries topped with pulled pork, gravy, crumbed cheese curds, fresh chilli, and coriander.

BEEF POUTINE \$16

Our secret herbs and spiced fries topped with pulled beef, gravy, crumbed cheese curds and kimchi.

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

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 (V) (G) (D) \$7

SIDES

SEEDED MASH (V) \$7

POLENTA AND 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

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

WITH BACON ADD \$2

LOADED CHEESE POTATO GEMS (V) \$7

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.

LOUISIANA FRIED (6/12) \$8 / \$15 ⭐

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) \$8 / \$15 ⭐

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

NEW ORLEANS BLACKENED

CAJUN (6/12) (G) \$8 / \$15 ⭐

Chicken wings tossed in a Cajun spiced rub, roasted and served with a house made Chipotle mayonnaise.

SIGNATURE ARANCINI

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

Served with mayo.

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

Served with truffle aioli.

ARANCINI BALLS STUFFED WITH ROASTED PUMPKIN AND MOZZARELLA (3 PIECES) (V) \$9 ⭐

Served with garlic aioli.

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

Served with fry sauce.

SEAFOOD

BARRAMUNDI FILLET (G) (D+) \$27

Australian Barramundi fillet with salsa verde, vine ripe tomatoes and roasted vegetables.

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

Pan seared and roasted Australian salmon topped with citrus crème fraiche 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.

BURGER + FRIES

ALL OUR BURGERS ARE SERVED WITH FRIES AND SEASONED WITH OUR SECRET HERBS AND 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.

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 (G+) \$17 ⭐

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

BEEF, APPLE AND 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 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.

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

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

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

MAC & CHEESE BURGER \$18

MSA graded Black Angus beef patty, butter lettuce, mac & cheese, bacon topped with cheese and smoky BBQ sauce.

BEEF AND HONEY WORKS BURGER (G+) (D+) \$18

MSA graded Black Angus beef patty marinated in honey with bacon, egg, pineapple, cheese, lettuce, tomato, house made beetroot chutney, BBQ sauce, Vegemite mayo.

* For Gluten Free option, Vegemite mayo can be removed.

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.

KALE & BEEF BURGER (G+) (D+) \$18

MSA graded Black Angus beef patty layered with tomato relish, kale, caramelised onion and Brie cheese.

TRIO OF SLIDERS (G+) \$19

- Buffalo Chicken
- Pulled Pork
- American Cheeseburger

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

MEAT

CRUMBED LAMB CUTLETS AND 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 bernaise 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.

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).

⭐ 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

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur. All our dishes may contain traces of soy, gluten and nuts.

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+) \$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.

SPICY SALMON SALAD (G) (D) (N) \$18

Marinated spicy salmon tossed with spinach, carrot, coriander, mint, peanuts and shallots with a tangy spicy lime dressing.

DESSERTS

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

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

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

Smooth peanut butter baked cheesecake topped with a gooey dark chocolate glaze.

SALTED CARAMEL AND 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 fraiche ganache, topped with a freshly made Cointreau Chantilly cream.

HOME MADE ICE CREAM AND 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 \$18). Special offer only available with the purchase of a dessert box.

