

# 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 CAMEMBERT  
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.

## 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

SWEET POTATO FRIES (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

MAC 'N' CHEESE (V) \$8 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.

## WORLD FAMOUS CHICKEN WINGS

BUFFALO (G/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 (G/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 SIGNATURE PARMAS

ALL OUR PARMAS FEATURE A FREE RANGE, HORMONE FREE CHICKEN BREAST  
FILLET, BREADED WITH CORN FLAKES AND TOPPED WITH ONE OF OUR  
DELICIOUS TOPPING. ALL SERVED WITH FRIES.\*

CHOOSE FROM 2 SIZES: REGULAR OR UPGRADE TO JUMBO

ADD MIXED LEAF SALAD FOR AN EXTRA \$1.

NAKED SCHNITZ (G) REG \$15 | JUMBO \$25

Served with gravy.

CLASSIC PARMA (G) REG \$18 | JUMBO \$28

Topped with a house made Napoli sauce and mozzarella.

MEXICAN PARMA (G) REG \$20 | JUMBO \$30

Topped with mozzarella, smoky black angus chilli, jalapenos, sour cream and corn chips.

CHEESEBURPARMA (G) REG \$20 | JUMBO \$30

With cheese, black angus beef patty, bacon, lettuce, tomato, special sauce and topped with a burger bun.

(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.

## 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.

DOUBLE AMERICAN CHEESEBURGER (G+) \$18

Black Angus double beef patty, lettuce, tomato, double cheese, pickles and our special sauce.

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.

DOUBLE FRIED CHICKEN BURGER (G+) \$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 roquette 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.

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

## 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, raisins 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, raisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

## DESSERTS

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

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

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

## MEAT

CRUMBED LAMB CUTLETS (G) (N) (D+) \$27

Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with roquette, parmesan and pear salad.

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.

CONDIMENTS ALL GLUTEN FREE

Peppercorn \$2, Mushroom \$2, Bernaïse \$2, House made Gravy \$2

## 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, raisin 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 fries.



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

2 scoops of vanilla bean ice cream, raspberry or coconut sorbet.

DESSERT PLATE (N) \$18

Can't decide on one dessert? Try our top selling dessert plate! Includes full servings of our caramel and Nutella pie, salted caramel and popcorn Panna cotta, milk chocolate ganache and a scoop of coconut sorbet.

## HALL OF FAME

SOME OF OUR FAVOURITES

## COCKTAILS

PORN STAR \$18

Absolut Vanilla Vodka, Passion Fruit Liquor, 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.

## PROSECCOS & SPRITZERS

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.

BLUE PROSECCO \$13

PEACH SCHNAPPS, BLUE CURACAO AND T'GALLANT PROSECCO.

## FROZEN COCKTAILS

ESPRESSO MARTINI \$12

STRAWBERRY FROSÉ \$12

LIME MARGARITA \$12

## LOCAL BOTTLED BEERS

JAMES BORG'S PREMIUM LIGHT (LAUNCESTON, TAS) \$6

MOBY PALE ALE (GREAT OCEAN ROAD, VIC) \$9

BICYCLE BEER (BRUNSWICK EAST, VIC) \$9

HOP HOG IPA (SWAN VALLEY, WA) \$10

O'BRIENS GLUTEN FREE PALE ALE (WENDOUREE, VIC) \$10