



A LA CARTE MENU

STARTERS

CHEESEBURGER SPRING ROLLS (3 PIECES) \$9

Beef, pickles and American cheese.

SPINACH & ARTICHOKE DIP (V) \$12

With Mozzarella and parmesan cheese, served with corn chips.

CRUMBED LAMB CUTLETS \$15

Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust.

CHILLI NACHOS (G) \$12

POPCORN CHICKEN \$9

FAMOUS CHICKEN WINGS (6 PIECES) \$8 | (12 PIECES) \$15

Buffalo (G) | Southern Fried | Jack Daniels BBQ (G) | Tabasco Honey (G)

CINNAMON CALAMARI (G) \$15

Our signature shallow fried cinnamon calamari.

ARANCINI BALLS (3 PIECES) (V) \$8

Original with mozzarella or Mushroom, truffle oil and mozzarella

FRIED CAULIFLOWER WITH STICKY SAUCE (V) \$9

STUFFED FIELD MUSHROOM (V) \$12

Duxelle with macadamia nuts and goats cheese.

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

FRIES AND SIDES

SECRET SEASONED FRIES \$6

SWEET POTATO FRIES \$7

LOADED CHEESE TATER TOTS \$7

CRISPY EGGPLANT CHIPS WITH VEGAN AIOLI \$8

ONION RINGS \$6

JALAPEÑO CORNBREAD \$7

MAC 'N' CHEESE \$8 WITH BACON ADD \$2

CHIPS PLATTER \$16

FRIES | SWEET POTATO FRIES |

EGGPLANT CHIPS (D)

Served with aioli

FATHER'S OFFICE SAMPLER \$30

4 ARANCINI BALLS | 4 PCE CINNAMON CALAMARI | 2 PCE PORK BELLY
6 BUFFALO WINGS | 2 VEGETARIAN SPRING ROLLS

SUMMER SALADS

MEXICAN POKE SALAD (G)(V) \$16

Salad mix tossed in a poblano vinaigrette surrounded by black beans, tomato salsa, pico verde, avocado, refried beans with jalapeño crema and corn tortilla chips.

BEETROOT AND PEAR SALAD (G)(V) \$16

A bed of mixed leaf salad tossed with a honey-mustard dressing, roasted purple and golden beetroot with fresh and poached pear, goat's cheese, toasted pepitas and capers.

FREEKEH AND VEGETABLE SALAD (V) \$16

Freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde.

PABLO SALAD (G)(V) \$16

Mixed leaf salad, carrot, red capsicum, fried shallots and cucumber with a poblano vinaigrette.

QUINOA, BLACK RICE AND ROASTED VEGETABLE SALAD (G)(V) \$16

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.

FATHER'S CAESAR SALAD \$16

Cos lettuce tossed with bacon, raisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

ADD PROTEIN TO YOUR SALAD

MEXICAN CHILLI CHICKEN \$4

HONEY AND CHILLI PAN-SEARED SALMON \$4

OVEN ROASTED, SHREDDED TURKEY \$4

POPCORN CHICKEN \$4

AUSTRALIAN PORK BELLY \$4

PAN-SEARED HALOUMI \$4



BURGER + SANDWICHES

ALL SERVED WITH OUR SECRET SEASONED FRIES!

Are you gluten free and/or vegan?
We have the bun for you for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

BAGEL BURGER \$18

150g beef patty, toasted bagel with a cream cheese and chive spread, cos lettuce, red onion, cheese, pickles and special sauce.

PHILLY CHEESE STEAK SANDWICH \$19

Grass fed MSA scotch fillet tossed in onion jam on a toasted brioche roll with yellow mustard and American cheesy sauce.

PUMPKIN AND LENTIL BURGER \$17 (V)

A homemade roasted pumpkin and lentil patty with vegan red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws.

ZUCCHINI AND MACADAMIA BURGER (V) \$17

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

MUSHROOM BURGER (V) \$17

A giant field mushroom stuffed with chopped macadamia nuts, shallots, Napoli relish and a vegan mayo. Served with fries and a vegan aioli.

DOUBLE AMERICAN CHEESEBURGER \$18

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

BEEF, APPLE AND BEETROOT BURGER \$18

Grass-fed Australian MSA certified Black Angus apple beef patty, house made beetroot chutney, Brie cheese, wild rocket and an apple cider dressing.

DOUBLE FRIED CHICKEN BURGER \$17

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

BURGER EXTRAS

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

DESSERTS

CARAMEL AND NUTELLA PIE (V) \$8

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

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

HOME MADE ICE CREAM AND SORBET (G)(V) \$6

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

ARE YOU GLUTEN FREE OR VEGAN?

MAIN MEALS

350G SCOTCH FILLET (G) \$30

Scotch fillet, almonds, green beans and our secret seasoned fries.

250G EYE FILLET \$34

Australian grass-fed MSA certified prime beef, served with sweet potato fries and salad.

450G BONE-IN RIB EYE \$31

Australian grass-fed MSA certified rib eye char-grilled with garlic butter and served with onion rings and salad.

LAMB SHOULDER \$25

Slow cooked lamb shoulder, freekeh and vegetables with pico verde and yoghurt.

USA PORK RIBS (G) 1/2 RACK \$21 | FULL RACK \$39

Marinated with our secret spice rub and slow roasted. Finished off with our house made smoky Kansas City Jack Daniel's BBQ sauce and served with coleslaw.

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

A free range, hormone free chicken breast fillet, breaded with corn flakes, a house made Napoli sauce and mozzarella. Served with our secret seasoned fries and salad.

RED CHILLI-HONEY GLAZED SALMON (G) \$28

Glazed salmon with black bean sauce, jalapeño crema, poblano vinaigrette and asparagus.

BARRAMUNDI (G) \$27

Pan fried barramundi served with our secret seasoned fries and salad.

FISHERMAN'S BASKET \$27

Beer battered southern blue whiting, crispy prawns, cinnamon calamari, salt + pepper squid served with our secret seasoned fries and tartare sauce.

VEGGIE STACK (V) \$24

Our signature zucchini and macadamia patty with hummus, vegan cheese, giant field mushroom, roasted vegetables, beetroot relish and a hummus dressing. Served with a side of mixed leaf salad.

CONDIMENTS ALL GLUTEN FREE

Peppercorn \$2, Mushroom \$2, House made jus \$2
Horseradish | Hot English Mustard | Dijon mustard | Wholegrain | Mustard

DESSERT PLATE \$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 sorbet.

Ask our friendly staff for a gluten free or vegan menu

(V) Vegetarian (G) Gluten 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.

