

# 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) (V) \$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*

## 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

(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.

## 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** (V) \$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 roquette 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	

## CHIPS PLATTER \$16

FRIES | SWEET POTATO FRIES |

EGGPLANT CHIPS (V)

Served with aioli



## 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) ½ 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

## DESSERTS

**STICKY DATE PUDDING** \$8  
with butterscotch sauce and vanilla bean ice cream.

**SMASHED PAV** (G) \$8  
with raspberry sorbet, cream and berries.

**CHOCOLATE MUD CAKE** (G) \$8  
with vanilla bean ice cream.

**CHEESECAKE TART WITH MIXED BERRY COMPOTE** (G) \$5

**APPLE CRUMBLE TART** \$5  
with vanilla bean ice cream and custard.

**HOME MADE ICE CREAM AND SORBET** (G)(V) \$6  
2 scoops of ice cream or sorbet.  
Please ask your server for flavours available.

### ARE YOU GLUTEN FREE OR VEGAN?

Ask our friendly staf for a gluten free or vegan menu

## NEW COCKTAILS

SOME OF OUR FAVOURITES

**THE INK GIN TICKER** \$18  
Ink Gin, Blue Curacao, House Made Apple and Star Anise Syrup, Lime and Free Range Egg White

**PINK LYCHEE** \$16  
Absolut Vodka, Soho Lycee, Lemon, Sugar and Raspberry Cordial

**SUMMER'S PASSION** \$17  
Vanilla Vodka, Frangelico, Lemon, Pineapple Juice, Passionfruit Puree and Topped With Ginger Beer

**PINK GIN DAIQUIRI** \$17  
Beefeater Pink Gin, Lime, Sugar, Fresh Strawberries and Strawberry Syrup

**BOTANICAL GARDEN** \$16  
Beefeater Gin, Grapefruit Juice, Lime and House Made Chrysanthemum Syrup

**VELVET MEXICAN** \$16  
Olmeqa Tequila, Blue Curacao, Pineapple Juice, Lemon, Sugar & Grenadine

**WATERMELON MARGARITA** \$17  
Olmeqa Tequila, Cointreau, Watermelon & Lemon

## SPRITZERS

**BLUE PEACH SPRITZ** \$12  
Peach Schnapps, Blue Curacao, Soda Water and Prosecco

**LIMONCELLO SPRITZ** \$12  
Limoncello, Soda Water and Prosecco

**APEROL SPRITZ** \$12  
Aperol, Soda Water and Prosecco

## FROZEN COCKTAILS

**APEROL SPRITZ** \$12

**FROSÉ** \$12

**MARGARITA** \$12

**PINA COLADA** \$12

## \$39 COCKTAIL JUGS

**PINK GIN DAIQUIRI**

**SUMMER'S PASSION**

**APEROL SPRITZ**

**LEMON DROP**

**IMPROVED COSMO**

## LUNCH SPECIALS

**\$20**  
LUNCH AND  
SCHOONER  
THURS - SUN

ESCAPE THE  
OFFICE AND ENJOY  
OUR EARLY WEEK  
SPECIAL:  
**\$15**  
LUNCH AND  
SCHOONER  
SAVE \$5!  
MON-WED

**\$55<sup>PP</sup>**

3 COURSE  
*set menu*  
& COCKTAIL

- MIN 2 PEOPLE -



(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

### SIGNATURE COCKTAIL

*select one per person*

#### ANNA'S MARGARITA

Olmecca Tequila, lime and lavender syrup.

#### IMPROVED COSMO

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

#### PINK LYCHEE

Absolut Vodka, Soho Lycee, lemon, sugar & raspberry cordial

#### SUMMER'S PASSION

Vanilla Vodka, Frangelico, lemon, pineapple juice, passionfruit puree & topped with ginger Beer

#### APEROL SPRITZ

Aperol, Prosecco, soda water and a wedge of orange.

ADDITIONAL COCKTAILS FROM THE LIST ABOVE ARE AVAILABLE AT \$12 EACH.

### ENTRÉE

*one of each item per person*

#### VEGETARIAN SPRING ROLLS (V)

#### ARANCINI BALLS STUFFED WITH NAPOLI AND MOZZARELLA (V)

#### BUFFALO WINGS (G)

#### CINNAMON CALIMARI (G)

### MAIN

*select one per person*

#### 200G AGED BLACK ANGUS RUMP (G)

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare. Served with fries and mixed leaf salad.

Your choice of condiment: Peppercorn · Mushroom · Bernaise · Gravy

#### FISH 'N' CHIPS (G)

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

#### CLASSIC PARMA (G)

A free range, hormone free chicken breast fillet, breaded with corn flakes and topped with Napoli and mozzarella. Served with a side of fries.

#### GRASS-FED BEEF PIE

Tender slow cooked Grass-fed Australian MSA certified black Angus in our house made Cabernet Merlot and onion gravy. Served with a side of fries and gravy.

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

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

#### DOUBLE FRIED CHICKEN BURGER

Two crispy buttermilk battered chicken thighs, with jalapeño pepper coleslaw and chipotle mayo. Served with a side of fries.

#### BEEF, APPLE AND BEETROOT BURGER

Grass-fed Australian MSA certified Black Angus apple beef patty, layered with house made beetroot chutney, oozing with Victorian Brie, topped with wild rocket and an apple cider dressing. Served with a side of fries.

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

### SIDES

*select one side for the table*

#### MIXED LEAF SALAD WITH BALSAMIC DRESSING (V) (G)

#### SWEET POTATO FRIES (V) (D)

### DESSERT

*select one per person*

#### CHEESECAKE TART WITH MIXED BERRY COMPOTE (G)

#### APPLE CRUMBLE TART WITH VANILLA BEAN ICE CREAM AND CUSTARD

FATHER'S  
OFFICE.  
EST.2012

A  
LA  
CARTE  
MENU



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