

A LA CARTE MENU

FATHER'S OFFICE SAMPLER \$30

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

STARTERS

CHEESEBURGER SPRING ROLLS (3 PIECES) \$9

Beef, pickles and American cheese.

CHILLI NACHOS (G) \$12

POPCORN CHICKEN \$9

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

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

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

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

FRIES AND SIDES

SECRET SEASONED FRIES \$6

VEGGIE CHIPS (V) \$8

SWEET POTATO FRIES \$7

LOADED CHEESE TATER TOTS \$7

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

TRUFFLED MASH (G) (V) \$8

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.

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

Char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, crains 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, crains, 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

CHIPS PLATTER \$16

FRIES | SWEET POTATO FRIES | VEGGIE CHIPS

Served with aioli

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.

"NONNA'S" MEATBALL SANDWICH \$17

Beef & pork meatballs with Napoli sauce in a toasted brioche roll with Swiss and parmesan cheeses, red onion, lettuce, tomato and aioli.

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.

DOUBLE AMERICAN CHEESEBURGER \$18

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

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	

ARE YOU GLUTEN FREE OR VEGAN?

Ask our friendly staf 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.



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.

GRASS FED BEEF PIE \$23

Slow cooked Australian MSA certified black Angus beef served with truffled mash and red wine jus.

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.

BEEF & PORK BOARD (G) \$29

Slow cooked pulled pork in BBQ sauce and chipotle pulled beef. Served with salsa, sour cream and 6 mini corn tortillas.

CLASSIC PARMA (G) \$18

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 on a bed of pistachio, craisin, quinoa and black rice.

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.

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) \$6

APPLE CRUMBLE TART \$6

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.

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

APEROL SPRITZ

IMPROVED COSMO

SUMMER'S PASSION

LEMON DROP

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 PP

3 COURSE
set menu
& COCKTAIL

- MIN 2 PEOPLE -



(V) VEGETARIAN
(V-) CAN BE MADE VEGAN
(C) GLUTEN FREE
(C-) 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

Olmeca Tequila, lime and lavender syrup.

IMPROVED COSMO

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

PINK LYCHEE

Absolut Vodka, Soho Lychee, 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 \$23

Slow cooked Australian MSA certified black Angus beef served with truffled mash and red wine jus.

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.

*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

CHEESE CAKE 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



FATHERSOFFICE.COM.AU