

# 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

### NEW SOUTHERN STYLE CORN MUFFINS (3) \$12

Freshly baked, hot, golden Corn muffins served with sweet and creamy honey butter in the traditional Southern style.

### NEW CHAR GRILLED CORN COBS \$12

Char grilled corn cobs with chipotle mayo, cheese and Mexican chilli

### NEW VEGETARIAN SPRING ROLLS (3 PIECES) \$8

### CHEESEBURGER SPRING ROLLS (3 PIECES) \$10

Beef, pickles and American cheese.

### CHILLI NACHOS (G) \$15

### POPCORN CHICKEN \$12

### 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) \$10

Original with mozzarella

### FRIED CAULIFLOWER WITH STICKY SAUCE (V) \$9

### AUSTRALIAN PORK BELLY WITH PEAR & APPLE COMPOTE (3) (G) (V) \$14

### CRUMBED TASMANIAN CAMEMBERT WITH BEETROOT CHUTNEY AND CRUSTY BREAD (V) \$15

## FRIES AND SIDES

### SECRET SEASONED FRIES \$7

### VEGGIE CHIPS (V) \$9

### SWEET POTATO FRIES \$8

### LOADED CHEESE TATER TOTS \$7

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

### TRUFFLED MASH (G) (V) \$8

### NEW HALLOUMI STICKS (V) \$10

### NEW PORK CRACKLING WITH SIRACHA AIOLI (G) \$10

## SALADS

### OUR MOST POPULAR PAIRINGS

#### MEXICAN POKE SALAD WITH POPCORN CHICKEN (G) \$22

Our signature popcorn chicken tossed in a salad mix 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 WITH PORK BELLY (G) \$20

Succulent pork belly with crackling on 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 WITH HALLOUMI (V) \$20

Pan-seared halloumi on a bed of freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde.

#### PABLO SPICY MEXICAN CHICKEN SALAD (G) \$22

Spicy Mexican chicken tossed in a salad mix with a Poblano vinaigrette.

#### FATHER'S CAESAR SALAD WITH PAN SEARED SALMON \$20

Pan seared salmon on a bed of cos lettuce tossed with bacon, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

## CHIPS PLATTER \$16

FRIES | SWEET POTATO FRIES | VEGGIE CHIPS

Served with aioli



## \*\*\* NEW \*\*\* WINTER SPECIAL

— GREAT FOR SHARING (2-4 PEOPLE) —

### PORK KNUCKLE (G) \$54

Crispy pork knuckle served with apple, pear compote, beetroot chutney, pickled red cabbage and Jalapeno coleslaw. Served with 8 Iceberg lettuce cups.

## 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.

#### 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) \$18

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	

## 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.

(V) Vegetarian (G) Gluten free

All our dishes may contain traces of soy, gluten and nuts.

## MAIN MEALS

#### 350G SCOTCH FILLET (G) \$32

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.

#### BONE-IN RIB EYE 450G \$35 | 650G \$49

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 \$20

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) \$26

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

#### CLASSIC PARMA (G) \$21

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.

#### NEW CAJUN FISH \$21

Fresh red cod coated in our housemade creole seasoning, pan fried and served with asparagus, tater tots and garlic aioli.

#### NEW JAMBALAYA \$22

Traditional Louisiana Jambalaya, chicken, chorizo, prawns, jasmine rice, spring onion, green and red capsicum, napoli sauce.

#### PAN SEARED SALMON \$28

Pan seared salmon on a bed of freekah and vegetable salad with citrus cream fraiche

#### BARRAMUNDI (G) \$25

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

#### FISHERMAN'S BASKET \$24

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

#### 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.

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.

## NEW COCKTAILS

SOME OF OUR FAVOURITES

#### JAFFA MARTINI - \$18

Tequila, coffee, Kahlua, Cointreau, Frangelico

#### THE FLOSS - \$19

Absolut, Vanilla Galliano, Lemon Juice, Strawberry Syrup, Tonic Water & Fairy Floss

#### VANILLA PEAR - \$18

Absolut Pear, Licor 43, Cloudy Apple Juice, Lemon Juice & Sugar Syrup

#### STRAWBERRIES & CREAM - \$14

Baileys, Vodka, Strawberry Puree, Milk & Thickened Cream

#### CHRISTMAS IN JULY - \$16

Stolichnaya Salted Caramel Vodka, Apple Juice, Sugar Syrup & Thickened Cream

## NON ALCOHOLIC COCKTAILS

#### NU FASHIONED - \$14

Lyre's American Malt & Spiced Demerara Syrup

#### NU'SPRESO MARTINI - \$15

Lyre's Coffee, Vanilla Syrup & Coffee

#### NU GRONI SPRITZ- \$16

Lyre's Dry London, Lyre's Italian Orange, Orange Syrup and Soda Water

#### LIGHT & STORMY - \$17

Lyre's Dark Cane, Fresh Lime & Spiced Demerara Syrup

#### NU VIET RUSSIAN - \$17

Lyre's Coffee, Vanilla Syrup, Coffee & Sweetened Condensed Milk

## \$39 COCKTAIL JUGS

PINK GIN DAIQUIRI

SUMMER'S PASSION

FATHER'S COLA

LEMON DROP

BLOOD ORANGE DAWN