

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

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)(LC) \$9

AUSTRALIAN PORK BELLY WITH

PEAR & APPLE COMPOTE (3) (G) (D)(LC) \$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)(LC) \$10

SALADS

OUR MOST POPULAR PAIRINGS

MEXICAN POKE SALAD WITH POPCORN CHICKEN (LC+) \$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.

* Remove popcorn chicken for \$18 low carb option.

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)(LC) \$22

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

FATHER'S CAESAR SALAD WITH

PAN SEARED SALMON (LC+) \$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.

TALK TO YOUR SERVER ABOUT OUR LOW CARB OPTIONS



(V) Vegetarian (G) Gluten free (LC) Low Carb (LC+) Can be made LC

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

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.

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 (LC+) \$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 (LC+) (V) \$18

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

DOUBLE AMERICAN CHEESEBURGER (LC+) \$18

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

DOUBLE FRIED CHICKEN BURGER (LC+) \$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	

Low Carb Options.

Burgers and sandwiches will be wrapped in an iceberg lettuce and served with a mized salad not fries.

CHIPS PLATTER \$16

FRIES | SWEET POTATO FRIES | VEGGIE CHIPS

Served with aioli

DESSERTS

STICKY DATE PUDDING \$8

with butterscotch sauce and vanilla bean ice cream.

SMASHED PAV (G)(LC) \$8

with raspberry sorbet, cream and berries.

CHOCOLATE MUD CAKE (G) \$8

with vanilla bean ice cream.

MEAT & FISH

350G SCOTCH FILLET (G)(LC+) \$32

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

250G EYE FILLET (LC+) \$34

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

BONE-IN RIB EYE (LC+) 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)(LC) 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 (LC+) \$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)(LC+) \$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)(LC) \$6

2 scoops of ice cream or sorbet.

Please ask your server for flavours available.

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