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- we'll bring it right to you at your table



WORLD FAMOUS CHICKEN WINGS

(6 PIECES) \$14 | (12 PIECES) \$20 | (24 PIECES) \$30

BUFFALO (G)

Local chicken wings sautéed in a traditional buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

LOUISIANA FRIED

Local chicken wings tossed in a créole spiced crumb, shallow fried and served with a house made chipotle mayonnaise.

KANSAS CITY SMOKY BBQ (G)

Local chicken wings sautéed in a house made smoky Jim Beam bbq sauce and served with a fresh lemon wedge.

NEW ORLEANS BLACKENED CAJUN

Local chicken wings tossed in a cajun spiced rub, roasted and served with a house made chipotle mayonnaise

OUR SIGNATURE ARANCINI BALLS ----- MADE IN HOUSE SINCE 2012 -----

ARANCINI BALLS (V) (3 PIECES) \$15 - (5 PIECES) \$20

Our signature hand rolled arancini balls with mozzarella and Napoli sauce. Home made since 2012.

MUSHROOM ARANCINI BALLS (V) (3 PIECES) \$15 - (5 PIECES) \$20

Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella. Home made since 2012.

FRIES & SIDES

SWEET POTATO FRIES (V+) \$14

SECRET SEASONED FRIES (G) \$12

PARMESAN & TRUFFLE FRIES (V) (G) \$14

POLENTA AND PARMESAN CUBES (V) (G) \$12

MAC 'N' CHEESE (V) \$10

Add bacon for \$2

ONION RINGS \$10

TATER TOTS WITH LOADED CHEESE \$10

SAUTÉED ALMONDS & GREEN BEANS (V) \$12

TRUFFLED MASH (G) (V) \$12

MIXED LEAF SALAD WITH BALSAMIC DRESSING (V) \$10

JALAPEÑO PEPPER COLESLAW (V)(G) \$10

CHIPS PLATTER \$30

SECRET SEASONED FRIES | SWEET POTATO FRIES | TATER TOTS

FATHER'S OFFICE SAMPLER \$40

4 PCE CINNAMON CALAMARI | 2 FRIED CAULIFLOWER
2 ARANCINI BALLS | 4 BUFFALO WINGS | 2 VEGETARIAN SPRING ROLLS

STARTERS

HONEY GLAZED CHORIZO (G) \$12

Spicy chorizo pieces grilled & then drizzled with our sticky honey glaze.

VEGETARIAN SPRING ROLLS (V+) (3 PIECES) \$14 - (5 PIECES) \$21

Our fried vegan friendly spring rolls with vermicelli noodles, cabbage, carrot, green peas, onions and mushrooms.

CHEESEBURGER SPRING ROLLS (3 PIECES) \$16 | (5 PIECES) \$24

Home made certified MSA beef mince with American cheese and pickles served with Dijon mustard and special sauce.

CHILLI NACHOS \$22

Select from our home-made certified MSA chilli beef (g) or chilli vegetables (v) (g) nachos with corn chips, melted cheese, guacamole, sour cream and jalapeños.

SPICY POPCORN CHICKEN \$18

Our signature home made hand-cut popcorn chicken tossed in our Cajun & breadcrumb mix with a sriracha mayo dipping sauce.

GIANT FIELD MUSHROOMS (V)(G)(N) \$15

Our giant field mushrooms stuffed with macadamia and goats cheese. FOR VEGAN OPTION (V+) remove goats cheese.

FRIED CAULIFLOWER WITH STICKY SAUCE (V) \$14

Crumbed fried cauliflower with our home made spicy sticky sauce. FOR VEGAN OPTION (V+) remove sticky sauce.

BAKED CAMEMBERT (V) \$22

Crusty Tasmanian Camembert with home made beetroot chutney and crusty bread.

SALAD

MEXICAN POKE SALAD WITH POPCORN CHICKEN \$26

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.

FREEKEH AND VEGETABLE SALAD WITH HALLOUMI (V)(N) \$28

A bed of freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde. FOR VEGAN OPTION (V+) remove halloumi and natural yoghurt.

PABLO SPICY MEXICAN CHICKEN SALAD (G)(V) \$25

Roasted mexican chicken tossed in a salad mix with a spicy poblano vinaigrette.

FATHER'S CAESAR SALAD \$25

With poached turkey 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.

BURGERS

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 \$28

Our signature philly cheese steak sandwich has MSA certified scotch fillet tossed in onion jam on a toasted charcoal brioche roll with american mustard and american cheesy sauce. Served with our signature secret seasoned fries

AMERICAN BACON CHEESEBURGER \$28

A black angus beef patty with bacon, lettuce, tomato, cheese, pickles, American mustard and our special sauce on a toasted brioche burger bun. Served with our signature secret seasoned fries.

BUTTERMILK FRIED CHICKEN BURGER \$28

A crispy buttermilk battered chicken thigh with jalapeño pepper coleslaw and chipotle mayo on a toasted charcoal brioche bun. Served with our signature secret seasoned fries.

PUMPKIN AND LENTIL BURGER (V) \$28

A home made roasted pumpkin and lentil patty with vegan Red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws on a toasted beetroot brioche bun. Served with our signature secret seasoned fries.

FOR VEGAN OPTION (V+)

Swap bun for a vegan friendly, gluten free, dairy free bun for additional \$2

TRIO OF SLIDERS \$28

Fried chicken | Mushroom | American cheeseburger
Served with our signature secret seasoned fries.

PARMAS

NAKED SCHNITZ AND FRIES (G) \$26

A free range, hormone free chicken breast fillet, breaded with cornflakes. Served with gravy & our signature secret seasoned fries and salad.

CLASSIC PARMA AND FRIES (G) \$30

A free range, hormone free chicken breast fillet, breaded with cornflakes, topped with a home made Napoli sauce and mozzarella. Served with our signature secret seasoned fries and salad.

FISH

TASMANIAN PAN SEARED SALMON \$38

Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

BEER BATTERED FISHERMAN'S BASKET \$40

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

FISH N CHIPS (G) \$34

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with our signature secret seasoned fries, salad and tartare sauce.

CINNAMON CALAMARI (G) \$32

Our signature shallow fried cinnamon calamari. Served with our signature secret seasoned fries, salad and aioli.

BARRAMUNDI (G) \$36

Australian pan-fried barramundi fillet. Served with our secret seasoned fries, salad and tartare sauce.

MEAT

SURF 'N' TURF (N) (G)\$52

200G Australian grass-fed MSA certified eye fillet of prime beef, pan-seared and roasted, cooked medium-rare, topped with prawns and chorizo. Served with sautéed almonds & green beans and a Bernaise sauce.

300G PORTERHOUSE STEAK \$42

Certified MSA grass fed, 300g Porterhouse cooked and served with truffled mash. Select from peppercorn sauce (G), mushroom sauce (G), Bernaise sauce or red wine jus (G)

350G SCOTCH FILLET (G) \$46

350G Australian grass-fed MSA certified scotch fillet, sautéed almonds & green beans and our secret seasoned fries. Select from peppercorn sauce (G), mushroom sauce (G), Bernaise sauce or red wine jus (G)

250G EYE FILLET \$48

250G Australian grass-fed MSA certified eye fillet of prime beef served with sweet potato fries and salad. Select from peppercorn sauce (G), mushroom sauce (G), Bernaise sauce or red wine jus (G)

450G BONE-IN RIB EYE \$56

450G Australian grass-fed MSA certified rib eye char-grilled with garlic butter and served with onion rings and salad. Select from peppercorn sauce (G), mushroom sauce (G), Bernaise sauce or red wine jus (G).

CONDIMENTS Horseradish | Hot English mustard
Dijon mustard | Wholegrain mustard.

USA PORK RIBS (G) ½ RACK \$40 | FULL RACK \$55

Our signature pork ribs 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 jalapeño pepper coleslaw.

300G CHAR-GRILLED PORK SCOTCH \$35

300G Pork scotch fillet char-grilled served with sweet potato fries, sweet apple and mushroom sauce.

SLOW COOKED GRASS-FED BEEF PIE \$34

Australian grass-fed MSA certified Black Angus beef pie served with truffled mash, mushy peas and red wine jus..

DESSERT

HOME MADE ICE CREAM & SORBET (G)(V)

1 SCOOP \$4 | 2 SCOOPS \$6

Please ask your server for flavours available.

MILK CHOCOLATE GANACHE (V) \$8

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

NEW YORK STYLE CHEESECAKE (V) \$8

A traditional home made New York style baked cheesecake served with Chantilly cream.

(V) Vegetarian (V+) Vegan (G) Gluten free (N) Contains Nuts

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.