

# A LA CARTE MENU

## GREAT FOR SHARING

### OUR SIGNATURE ARANCINI BALLS

**ARANCINI BALLS (V) (3 PIECES) \$14**  
OUR SIGNATURE HAND ROLLED ARANCINI BALLS WITH MOZZARELLA AND NAPOLI SAUCE. HOME MADE SINCE 2012.

**MUSHROOM ARANCINI BALLS (V) (3 PIECES) \$14**  
OUR SIGNATURE HAND ROLLED ARANCINI BALLS STUFFED WITH MUSHROOMS, TRUFFLE OIL & MOZZARELLA.

HOME MADE SINCE 2012.

**PANKO CHICKEN TENDERS (3 PIECES) \$14**  
DOUBLE COATED SERVED WITH CHIPOTLE DIPPING SAUCE

**SPICY POPCORN CHICKEN \$18**

**VEGETARIAN SPRING ROLLS (V+) (3 PIECES) \$12**

**CHEESE BURGER SPRING ROLLS (3 PIECES) \$14**

**CRUMBED CAULIFLOWER BITES (V) \$16**  
CRUMBED FRIED CAULIFLOWER WITH OUR HOME MADE SPICY STICKY SAUCE OR BUFFALO SAUCE.

\* VEGAN OPTION (V+) AVAILABLE

**BAKED CAMEMBERT (V) (G) \$22**

INFUSED WITH HONEY & ROSEMARY WITH STRAWBERRY ROSE WATER JAM & CRUSTY BREAD.

**CHILLI NACHOS \$22**

SELECT FROM MSA CHILLI BEEF (G) OR CHILLI VEGETABLES (V) (G)  
\* VEGAN OPTION (V+) AVAILABLE



### OUR WORLD FAMOUS CHICKEN WINGS & TENDER BITES

SELECT EITHER

**CHICKEN WINGS 6/12 (G) \$12 / \$20**

**CHICKEN TENDER BITES 6/12 (G) \$12 / \$20**

CHOOSE YOUR FLAVOUR

**BUFFALO**  
**GARLIC PARMESAN**  
**TERIYAKI**  
**SOUTHERN FRIED**

10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

### SALAD

#### Salmon Salad \$28

HONEY & CHILLI PAN-SEARED SALMON WITH MIXED LEAF SALAD, CARROT, RED CAPSICUM, FRIED SHALLOTS, CUCUMBER AND A HONEY GINGER SESAME DRESSING.

#### Chopped Salad with Steak (G) \$26

COS LETTUCE, CHERRY TOMATOES, RED ONION, HARD BOILED EGG, BACON, BLUE CHEESE, CUCUMBER & HONEY MUSTARD DRESSING WITH TENDER PIECES OF AUSTRALIAN GRASS-FED MSA CERTIFIED SCOTCH FILLET.

#### Mexican Poke Salad

#### With Popcorn Chicken \$26

A SALAD MIX IN A POBLANO VINAIGRETTE SURROUNDED BY BLACK BEANS, TOMATO SALSA, PICO VERDE, AVOCADO, REFRIDGED BEANS WITH JALAPEÑO CREMA AND CORN TORTILLA CHIPS.

\* VEGAN OPTION (V+) AVAILABLE

#### Mumm's Caesar Salad \$28

WITH POACHED CHICKEN IN MUMM CHAMPAGNE 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.

#### Freekeh and Black Rice Vegetable Salad with Halloumi (V) (N) \$28

A BED OF FREEKEH AND WILD BLACK RICE MIXED WITH ROASTED PUMPKIN, ZUCCHINI, RED ONION, TOASTED PEPITAS, ALMONDS, CURRANTS, CRANBERRY & HONEY MUSTARD DRESSING, NATURAL YOGHURT AND PICO VERDE \* VEGAN OPTION (V+) REMOVE HALLOUMI & YOGURT - REPLACE WITH CRISPY CAULIFLOWER & VEGAN DRESSING

### FRIES AND SIDES

#### Parmesan & Truffle Fries (V+) (G) \$14

#### Secret Seasoned Fries (V+) (G) \$12

#### Poutine - Fries n' Gravy

#### With Cheese Kurds \$15

#### Sweet Potato Fries (V+) \$12

#### Mac 'n' Cheese (V) \$14

#### Mixed Leaf Salad (V+) \$12

WITH CRANBERRY & HONEY MUSTARD DRESSING

## \$15 KIDS MENU

ALL SERVED WITH FRIES AND A SOFT DRINK OR JUICE

#### 2 Mini Cheeseburger Sliders (G+)

#### Mini Fish 'n' Chips (G)

FOR KIDS 12 YEARS & UNDER ONLY

### FISH



#### Fisherman's Basket \$40

TEMPURA BLUE WHITING, CRUMBED PRAWN, CRUMBED SCALLOPS, CRUMBED SQUID RINGS & TEMPURA FISH BITES. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES AND TARTARE SAUCE.

PLEASE NOTE FISH CAN NOT BE GRILLED

#### Cinnamon Calamari (G) \$30

OUR SIGNATURE SHALLOW FRIED CINNAMON CALAMARI. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES, SALAD AND AIOLI.

#### Tasmanian Pan Seared Salmon \$34

CRISPY SKIN PAN-SEARED SALMON ON A BED OF FREEKEH WITH WILD BLACK RICE AND ROAST VEGETABLES WITH CITRUS CRÈME FRAÎCHE DRESSING.

#### Fish 'n' Chips (G) \$30

NEW ZEALAND BLUE WHITING COATED IN A ROSEMARY AND GINGER BEER BATTER. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES, SALAD AND TARTARE SAUCE.

#### Barramundi (G) \$32

AUSTRALIAN PAN-FRIED BARRAMUNDI FILLET. SERVED WITH OUR SECRET SIGNATURE SEASONED FRIES, SALAD AND TARTARE SAUCE.

### PARMAS



ALL OUR CHICKEN PARMA'S ARE FREE RANGE, HORMONE FREE BREAST FILLET'S BREADED WITH GLUTEN FREE CORNFLAKES TOPPED WITH HOMEMADE NAPOLI SAUCE & MOZZARELLA.

OUR PARMA'S ARE ALL SERVED WITH OUR SECRET SEASONED FRIES & SALAD.

#### Naughty Schnitz 'n' Fries (G) \$28

#### Parma 'n' Fries (G) \$30

#### Mexican Parma 'n' Fries (G) \$32

WITH CHILI BEEF AND JALEPENOS

#### Hawaiian Parma 'n' Fries (G) \$32

WITH CARAMELISED PINEAPPLE

#### Vegan Parma 'n' Fries (V+) \$30

WITH HOMEMADE NAPOLI SAUCE AND VEGAN MOZZARELLA.  
PLEASE NOTE THE VEGAN PARMA IS NOT GLUTEN FREE

# FATHER'S OFFICE DOWNTOWN

EST:2012

### BURGERS



#### Downtown Wagyu Cheeseburger \$34

A WAGYU BEEF PATTY WITH LETTUCE, TOMATO, GRUYERE CHEESE, PICKLES & OUR EXCLUSIVE PINK MUMM CHAMPAGNE MAYO ON A TOASTED Brioche BURGER BUN. SERVED WITH SECRET SEASONED FRENCH FRIES.

ALL OUR BURGERS ARE SERVED WITH OUR SECRET SEASONED FRIES.

CHANGE TO GLUTEN FREE/DAIRY FREE BUN FOR \$2 EXTRA. OR HAVE YOUR BURGER WRAPPED IN ICEBERG LETTUCE FOR NO EXTRA CHARGE (EXCEPT SLIDERS)

#### American Bacon Cheeseburger \$28

A BLACK ANGUS BEEF PATTY WITH BACON, LETTUCE, TOMATO, CHEESE, PICKLES, AMERICAN MUSTARD AND OUR SPECIAL SAUCE ON A TOASTED BURGER BUN. MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

#### Philly Cheese Steak Sandwich \$29

OUR SIGNATURE PHILLY CHEESE STEAK SANDWICH HAS MSA CERTIFIED SCOTCH FILLET TOSSED IN ONION JAM ON A TOASTED CHARCOAL ROLL WITH AMERICAN MUSTARD AND AMERICAN CHEESY SAUCE.

#### Buttermilk Fried Chicken Burger \$28

A CRISPY BUTTERMILK BATTERED CHICKEN THIGH WITH JALAPEÑO PEPPER COLESLAW AND CHIPOTLE MAYO ON A TOASTED CHARCOAL BUN. MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

#### Veggie Garden Burger (V) \$28

A VEGGIE PATTIE WITH CHEESE, LETTUCE, TOMATO, OUR HOME-MADE BEETROOT CHUTNEY, AND VEGAN MAYO ON A TOASTED VEGAN FRIENDLY BEETROOT BUN.

\* VEGAN OPTION AVAILABLE REPLACE CHEESE WITH VEGAN CHEESE. NO EXTRA CHARGE.

#### Southern Pulled Pork

#### Sandwich \$28

SLOW COOKED PULLED PORK WITH OUR CHIPOTLE STICKY SAUCE, AMERICAN CHEESEY SAUCE, SHREDDED LETTUCE, TOMATO & MIXED PICKLED CABBAGE ON A TOASTED SANDWICH BUN.

#### Texan Pulled Beef Sandwich \$28

SLOW COOKED PULLED BEEF WITH OUR BBQ GRAVY, CARAMELISED ONIONS, AMERICAN CHEESEY SAUCE, BEETROOT CHUTNEY, SHREDDED LETTUCE & TOMATO ON A TOASTED SANDWICH BUN.

### MEAT



#### Char-Grilled Steaks

ALL OUR STEAKS ARE AUSTRALIAN GRASS FED BEEF SERVED WITH OUR SECRET SEASONED FRENCH FRIES.

#### 260g Flat Iron Steak (G) \$35

SERVED WITH OUR SECRET SEASONED FRENCH FRIES AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

#### 300g Porterhouse Steak (G) \$42

SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

#### 350g Scotch Fillet (G) \$46

SERVED WITH SAUTÉED ALMONDS & GREEN BEANS AND OUR SIGNATURE SECRET SEASONED FRIES.

#### 250g Eye Fillet \$48

SERVED WITH SWEET POTATO FRIES AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

#### 450g Bone-in Rib Eye \$56

SERVED WITH PARMESAN TRUFFLE FRIES.

SELECT ONE SAUCE: PEPPERCORN (G), MUSHROOM (G), BERNAYSE OR RED WINE JUS (G).

#### Extra Sauce \$2

#### Surf 'n' Turf (N) (G) \$52

200G EYE FILLET, PAN-SEARED AND ROASTED, TOPPED WITH GARLIC PRAWNS. SERVED WITH SAUTÉED ALMONDS & GREEN BEANS AND A BERNAYSE SAUCE.

#### USA Pork Ribs (G)

#### 1/2 Rack \$40 | Full Rack \$55

MARINATED WITH OUR SECRET SPICE RUB AND SLOW ROASTED. FINISHED OFF WITH OUR HOUSE MADE SMOKY KANSAS CITY JACK DANIEL'S BBQ SAUCE. SERVED WITH JALAPEÑO PEPPER COLESLAW.

#### 300g Char-Grilled Pork Scotch \$32

PORK SCOTCH FILLET CHAR-GRILLED AND SERVED WITH OUR HOMEMADE BEETROOT CHUTNEY, OUR SECRET SEASONED FRIES, MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING AND CREAMY MUSHROOM SAUCE.

#### Slow Cooked Beef Rib (G) \$32

FALL OFF THE BONE BEEF RIB, MARINATED FOR OVER 12 HOURS SERVED WITH CREAMY TRUFFLED MASH AND MIXED LEAF SALAD WITH A HONEY MUSTARD DRESSING.

#### Lamb Shank (G) \$32

OUR TENDER LAMB SHANK, SLOW BRAISED IN RED WINE AND ROSEMARY SAUCE. SERVED WITH CREAMY TRUFFLE MASH AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

MUSTARDS AVAILABLE ON REQUEST.

### DESSERT

ALL OUR CAKES ARE HOMEMADE

**\$8 EACH OR 2 FOR \$14**

**Caramelised Pineapple (V+) (G)**

WITH FRESH BERRIES, ROSE WATER SYRUP AND VANILLA COCONUT ICE-CREAM

**Red Velvet Cake (V)** WITH CARAMEL SAUCE

**Crème Brûlée (V)** (G)

**Milk Chocolate Ganache (V)**

**New York Style Cheesecake (V)**

WITH A STRAWBERRY AND CRANBERRY COMPOTE

**Tiramisu (V)**

### ICE CREAM