



\$52 SET MENU PRE-ORDER FORM

BOOKING NAME: _____

COMPANY: _____

PAX: _____

DATE: _____

TIME: _____

MIXED PLATTER TO SHARE *(All included)*

Arancini Balls (V)

Pork Belly (GF)

Buffalo Wings (GF)

Cinnamon Calamari

Polenta and Parmesan Cubes (V) (GF)

SIDES *(Please select two)*

Mac 'n' Cheese (V)

Baby Potato Salad with Buttermilk Mayo (GF) (V)

Fries with our secret seasoning (G) (V)

Spicy Jalapeno Pepper Coleslaw (G) (V)

MAINS – ONE PER PERSON

(For Surf 'n' Turf please state how you would like the beef cooked)

	NAME	MAIN	ALLERGIES	COCKTAIL
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				

DESSERT *(Alternating)*

Milk Chocolate Ganache (V)

Salted Caramel & Popcorn Panna Cotta (V)

****Please e-mail order to: shhh@fathersoffice.com.au**

All Pre-Order forms must be in no later than 3 business days before your booking. No changes once form submitted please.

\$52 SET MENU

PER PERSON FOR GROUPS OF 4+

STARTERS

FATHER'S FAVOURITES MIXED
PLATTER TO SHARE

PORK BELLY (G)

CINNAMON CALAMARI (G)

ARANCINI BALLS (V)

BUFFALO WINGS (G)

POLENTA AND PARMESAN CUBES (G) (V)

SHARING

SELECT ANY TWO FOR THE TABLE

SMOKY MAC 'N' CHEESE (V)

BABY POTATO SALAD WITH
BUTTERMILK MAYO (G) (V)

FRIES WITH OUR SECRET SEASONING (G) (V)

SPICY JALAPEÑO PEPPER
COLESLAW (G) (V)

MAINS CHOOSE ONE PER PERSON

DUO PORK BOARD (G)

DUO OF MOUTH WATERING SLOW COOKED
PULLED PORK AND SLOW ROASTED BBQ PORK
WITH CRACKLING SERVED WITH PURPLE PICKLED
HORSERADISH COLESLAW, HOUSE MADE
JALAPEÑO PEPPER COLESLAW AND MINI CORN
TORTILLAS (5).

SURF 'N' TURF (M) (G) (D+)

GRASS-FED AUSTRALIAN MSA CERTIFIED EYE FILLET
PRIME BEEF, PAN SEARED AND ROASTED, COOKED
MEDIUM-RARE, TOPPED WITH CHAR-GRILLED
PRAWNS, PANCETTA AND PORK BELLY SERVED
WITH SAUTÉED GREEN BEANS WITH ALMONDS
AND TOPPED WITH BERNAISE SAUCE.

QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (G) (D+)

GRILLED HALLOUMI, CHAR-GRILLED RED CAPSICUM,
ZUCCHINI RIBBONS, CHERRY TOMATOES, BEETROOT,
ROASTED PUMPKIN, CRAISINS AND MARINATED
GOATS CHEESE TOSSED WITH QUINOA GRAINS,
BLACK RICE AND FRESH BASIL, WITH HUMMUS
DRESSING.

PAN SEARED SALMON (M) (G) (D+)

PAN SEARED AND ROASTED AUSTRALIAN SALMON
TOPPED WITH CITRUS CRÈME FRAÎCHE AND LAID
ON A BED OF PISTACHIO, CRAISINS AND CHERRY
TOMATO QUINOA SALAD.

DOUBLE FRIED CHICKEN BURGER (G+)

2 CRISPY BUTTERMILK BATTERED CHICKEN
THIGHS WITH JALAPEÑO PEPPER COLESLAW
AND DIJONNAISE.

MAN BURGER (G+) (D+)

A 200G GRASS-FED AUSTRALIAN MSA CERTIFIED
BLACK ANGUS BEEF PATTY, DIJON MUSTARD,
2 PIECES OF SWISS CHEESE, A LAYER OF BEER
BATTERED FRIES, 2 MORE PIECES OF SWISS
CHEESE, A FRIED EGG, A FULL MIDDLE RASHER
OF BACON AND CHIPOTLE MAYO.

* FOR A GLUTEN FREE OPTION, BEER BATTERED
FRIES CAN BE REMOVED.

GLUTEN FREE BUNS ARE AVAILABLE FOR AN
ADDITIONAL \$2 OR HAVE YOUR BURGER WRAPPED IN
ICEBERG LETTUCE AT NO EXTRA COST.

COCKTAILS CHOOSE ONE PER PERSON

ALFALFA SWITZER

WATERMELON, MINT, GRAND
MARNIER AND LICOR 43.

IMPROVED COSMO

BEEFEATER GIN, GRAND MARNIER, LIME,
RASPBERRY AND POMEGRANATE FRESCA.

THE NEW MEXICO SWIZZLE

HAVANA CLUB 3YO, FRESH LIME JUICE, MINT
LEAVES, HOUSE MADE MINT SYRUP, DASH OF
AROMATIC BITTERS AND DOLIN DRY.

THE BROOKLYN

JIM BEAM RYE, DRY VERMOUTH, MARASCHINO,
PX SHERRY, AROMATIC BITTERS AND A DASH
OF ORANGE BITTERS.

DESSERTS ALTERNATING

SALTED CARAMEL AND POPCORN PANNA COTTA (V) (G)

OUR CLASSIC PANNA COTTA IS TOPPED
WITH FRESH LIGHT POPCORN, STICKY
SALTED CARAMEL AND CHUNKS OF
HOMEMADE HONEYCOMB. THE PERFECT
SALTY-SWEET BALANCE.

MILK CHOCOLATE GANACHE (V) (G)

A SILKY MILK CHOCOLATE AND CRÈME
FRAÎCHE GANACHE, TOPPED WITH A FRESHLY
MADE COINTREAU CHANTILLY CREAM.

HAPPY HOUR 5-7PM, 8-10PM EVERY DAY 12-2AM FRI & SAT
ALL DAY SUNDAY

\$6 SCHOONERS* • \$6 BOTTLED BEER* • \$5 GLASS OF HOUSE WINE* • \$7 SPIRITS* • \$12 COCKTAILS*

* SELECTED