

drift lunch special

2 course 39.0
3 course 49.0

entrees

soup of the day – your waiter will explain today's selection
salt & pepper dusted calamari w spring onion, green beans, miso dressing
lamb, mushroom & potato pie, spiced tomato chutney, baby cress
crumbed goats cheese, zucchini flower & asparagus on cauliflower puree
ham hock terrine w mini mushroom quiche, onion jam & red wine plum sauce
vegetarian lasagne, curry spiced pumpkin coulis

mains

beer battered fish w chips & seasonal salad, seaweed dressing
soy & honey marinated spatchcock, braised red cabbage & gratin potato
fillet mignon w field mushrooms, wilted spinach & caramelised chestnuts
pan seared sword fish, worcestershire, honey & lemon, straw mushrooms, asparagus & mash
slow roasted pork cutlet, inari bean curd w sweet potato, king brown mushroom & broccolini
pumpkin, cauliflower, almond & pine nut cannelloni w water cress & shaved parmesan

desserts

white chocolate, apricot & walnut mousse in brandy snap, w raspberry sorbet
baked ricotta terrine, poached cinnamon pear in port wine
callebaut milk chocolate mousse tart w almond praline & berry coulis
caramelised banana, roasted coconut & raisins drenched in rum
trio of ice cream - you waiter will explain today's selection



please ask your waiter for dairy or gluten free alternatives or if you have any other queries about the menu

owner . david moore

head chef . benny loh

general manager . ryan raymond