

drift cafe

It's a great starting point to tailor your own event's menu. Our full a la carte menu is available to groups of up to 10 people. The menus above are completely flexible and can be substituted with anything from the following menu. Please note some changes may incur extra costs.

a la carte menu

bread

warm cob loaf <u>w</u> two house dips	6.0
cheesy garlic bread	6.0

tasmanian shucked oysters

kaffir lime & sea salt	14.0 / 28.0
wakame & pickled ginger	15.0 / 30.0
kilpatrick	15.0 / 30.0

entrees

salt & pepper dusted calamari <u>w</u> spring onion, green beans, miso dressing	18.0
coriander, chilli & garlic marinated quail <u>w</u> slow roasted cherry tomatoes & mushrooms	19.0
tuna & blue swimmer crabmeat stack, avocado & lime oil	21.0
lamb, mushroom & potato pie <u>w</u> spiced tomato chutney, baby cress	18.0
gladstone scallops, chorizo & crisp pork belly dusted in cumin, quince paste	21.0
crumbed goats cheese, zucchini flower & asparagus on cauliflower puree	18.0
salmon ravioli in lemon grass broth <u>w</u> japanese mushrooms & snow peas	19.0
rare beef, celery & confit shallot salad <u>w</u> truffle oil	19.0
ocean trout tartare, salmon caviar, avocado, salted cucumber, wasabi & avocado cream	19.0
ham hock terrine <u>w</u> mini mushroom quiche, onion jam & red wine plum sauce	18.0
vegetarian lasagne, curry spiced pumpkin coulis	16.0





mains

beer battered fish <u>w</u> chips & seasonal salad, seaweed dressing	28.0
soy & honey marinated spatchcock, braised red cabbage & gratin potato	29.0
crisp skin barramundi <u>w</u> spinach spatzle, wild mushroom & black bean vinaigrette	32.0
edeowie farm rack of lamb <u>w</u> taro croquette, confit garlic & caramelised pumpkin	34.0
macadamia encrusted goldband snapper <u>w</u> prawn ragout on a sweet creamy citrus sauce	33.0
fillet mignon <u>w</u> field mushrooms, wilted spinach & caramelised chestnuts	36.0
pan seared sword fish <u>w</u> worcestershire, honey & lemon, straw mushrooms, asparagus & mash	33.0
slow roasted pork cutlet <u>w</u> inari bean curd & sweet potato, king brown mushroom & broccolini	32.0
seafood & mushroom risotto (bugs, prawns, scallops & mussels) <u>w</u> tempura soft shell crab	36.0
honey glazed duck breast <u>w</u> cinnamon & blood orange sauce, wilted spinach	33.0
poached lemon sole, prawns & mussels <u>w</u> new potatoes, creamy curry sauce	35.0
pumpkin, cauliflower, almond & pine nut cannelloni <u>w</u> water cress & shaved parmesan	27.0

sides

steamed vegetables <u>w</u> garlic & virgin olive oil	8.0
beer battered chips <u>w</u> aioli	7.0
fresh seasonal salad	7.0
orange, pine nut, raisin & feta salad	9.0
creamy mash	6.0
sweet potato mash	6.0

desserts

white chocolate, apricot & walnut mousse in brandy snap, <u>w</u> raspberry sorbet	13.0
exploding blood orange custard <u>w</u> chocolate panforte	13.0
baked ricotta terrine <u>w</u> poached cinnamon pear in port wine	13.0
callebaut milk chocolate mousse tart <u>w</u> almond praline & berry coulis	13.0
kuih lapis (caramel layered slice) <u>w</u> figs & vanilla sauce	13.0
caramelised banana, roasted coconut & raisins drenched in rum	12.0
trio of ice cream - you waiter will explain today's selection	12.0

cheese

tarago triple cream brie	1 cheese 12.0
colombo taleggio	2 cheese 14.0
victoria shadow of blue	3 cheese 16.0

all cheese plates come with lavosh, honey comb, mixed dried fruits & nuts