

# drift jetty menu

warm cob loaf <u>w</u> two house dips	7.0
natural oysters <u>w</u> kiffar lime & sea salt	16.0 / 30.0
kilpatrick oysters	18.0 / 34.0
orange, feta, raisin & pine nut salad <u>w</u> house vinaigrette	8.0
beer battered chips <u>w</u> aioli	8.0
steamed vegetables	8.0
creamy mash	6.0
tiger prawns <u>w</u> cocktail dressing & seasonal salads	18.0
salt & pepper dusted calamari <u>w</u> mixed greens, sweet chilli & lime dressing	16.0
six baked shell scallops <u>w</u> sauce monay & bacon bits	18.0
house made lamb, mushroom & potato pie, rich wine jus	12.0
6 scallop & pork wantons <u>w</u> sweet chilli & lime dressing	10.0
deep fried mini vegetarian samosa & spring roll <u>w</u> sweet sauce	10.0
beer battered market fish <u>w</u> chips & house made tartare sauce	20.0
grilled chicken satay skewers <u>w</u> steam fragrant rice & achar vegetables	18.0
house made fish veloute & cheese pie, garden salad	12.0
pan seared barramundi <u>w</u> creamy mash, green beans & roast tomatoes	22.0
220g rump <u>w</u> creamy mash, seasonal vegetables	22.0
mixed seafood basket <u>w</u> chips & house made tartare sauce	22.0
beef burger <u>w</u> chips & BBQ sauce	20.0
seafood fettuccini tossed <u>w</u> napoli sauce & shaved parmesan	22.0
white chocolate, apricot & walnut mousse in brandy snap, <u>w</u> raspberry sorbet	15.0
exploding blood orange custard <u>w</u> chocolate panforte	15.0
baked ricotta terrine, poached cinnamon pear in port wine	15.0
callebaut milk chocolate mousse tart <u>w</u> almond praline & berry coulis	15.0
kuih lapis (caramel layered slice) <u>w</u> figs & vanilla sauce	16.0
caramelised banana, roasted coconut & raisins drenched in rum	13.0
trio of ice cream - you waiter will explain today's selection	13.0
sorbet, strawberries & seasonal fruits	12.0
tarago triple cream brie	1 cheese 12.0
colombo taleggio	2 cheese 14.0
victoria shadow of blue	3 cheese 16.0
<i>all cheese plates come lavoch, honey comb, mixed dried fruits &amp; nuts</i>	