



# Drift

RESTAURANT & CAFÉ  
WINTER MENU



FRESH  
FLAVOURS  
*Estd.*

# Drift

MEMORABLE  
MOMENTS  
2026



FRI TO SAT 11.30AM—2.00PM | 5.30PM—8.30PM

SUN TO THU 11.30AM—2.00PM | 5.30PM—8.00PM

## SMALL PLATES

MEMBERS GUESTS

<b>GARLIC &amp; HERB BREAD v</b> .....	\$9.0	\$10.4
Turkish bread coated in herb & garlic butter		
Add cheese	\$2.0	-
Add bacon	\$2.0	-
<b>PEKING DUCK SPRING ROLL (4)</b> .....	\$20.0	\$23.0
Peking duck Spring rolls with hoisin plum dipping sauce		
<b>PULLED LAMB SOFT TACOS (2)</b> .....	\$20.0	\$23.0
Soft tacos with spicy pulled lamb, chopped cos, creamy coleslaw, avocado purée, pico de gallo & chipotle aioli		
<b>GRILLED HALLOUMI GF V</b> .....	\$21.0	\$24.2
Marinated grilled halloumi with sautéed cherry tomato, Kalamata olives, rosemary, lemon & pickled onion		
<b>CHICKEN &amp; CHORIZO ARANCINI (4)</b> .....	\$22.0	\$25.3
Chicken & chorizo panko crumbed arancini with chipotle aioli & Pecorino cheese		
<b>SALT &amp; PEPPER SQUID (12) I</b> .....	\$20.0	\$23.0
Pieces of lightly floured house-made salt & pepper squid with chilli, coriander, lemon & caper aioli		
<b>SEARED SCALLOPS (4) I</b> .....	\$29.0	\$33.4
Seared scallops on soft herb mashed potato, gratinated with Thermidor sauce & garnished with flying fish roe		

## Sides

### BOWL OF CHIPS v

Served with aioli dipping sauce

\$10.0M | \$11.5G

### CREAMY MASHED POTATO GF V

\$10.0M | \$11.5G

### SAUTÉED GARLIC BUTTER BROCCOLINI GF V

\$15.0M | \$17.3G

### GRILLED CORN RIBS GF

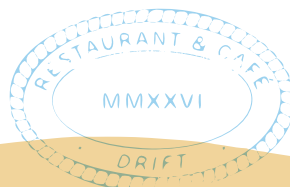
Served with garlic butter & chipotle aioli

\$15.0M | \$17.3G

### BOWL OF SWEET POTATO FRIES v

Served with chipotle dipping sauce

\$15.0M | \$17.3G



GF - Gluten Free V - Vegetarian VG - Vegan

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## Club Hits

### DOYLO ROAST

Check special board for roast, served with roast potato, pumpkin, broccolini, carrot & gravy

\$25.0M | \$28.8G

### PANKO CRUMBED CHICKEN SCHNITZEL

300g chicken schnitzel with seasoned chips, house salad & traditional gravy

\$25.0M | \$28.8G

Make it a *Parmi* \$3.0

Make it a *Tropo* \$3.0

### 100% NOT CHICKEN SCHNITZEL V VG

100% Not Chicken Schnitzel, house salad & chips

\$25.0M | \$28.8G

### BATTERED FLATHEAD FILLETS (4) I

Battered flathead fillets, seasoned chips, garden salad & lemon caper aioli

\$27.0M | \$31.1G

### SALT & PEPPER SQUID I

Lightly floured house-made salt & pepper squid with chilli, coriander & lemon, served with Greek salad, seasoned chips & lemon caper aioli

\$29.0M | \$33.4G

### DRIFT SMASH BURGER

200g Angus beef, bacon, caramelised onion, American cheese, McClure's pickles, shredded lettuce, sliced tomato, mustard & chipotle aioli served with seasoned chips

\$24.0M | \$27.6G

Add double meat, cheese & bacon \$10.0

### CHICKEN AVO BURGER

Marinated chicken breast, crispy bacon, tomato, avocado, lettuce, tasty cheese & lemon garlic aioli on a milk bun with seasoned chips

\$24.0M | \$27.6G

### BUTTER CHICKEN

Marinated chicken thigh with butter chicken sauce, steamed rice, raita, crispy onion & poppadom

\$28.0M | \$32.2G

### SLOW COOKED LAMB SHANK

Six-hour slow-cooked lamb shank with creamy mashed potato, roast vegetable medley, gremolata & lamb reduction sauce

\$29.0M | \$33.4G



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## SALADS

### TRADITIONAL CAESAR SALAD

Chopped baby cos, crispy bacon, eight-minute soft boiled egg, herb & garlic croutons, Caesar dressing & Parmesan cheese

\$20.0M | \$23.0G

### SWEET POTATO, COUSCOUS & SPICY PECAN SALAD <sup>GF V</sup>

Couscous, roasted pumpkin, cucumber, yellow teardrop tomatoes, Spanish onion, mesclun, pomegranate, fetta, candied chilli pecans & pomegranate dressing

\$20.0M | \$23.0G

### TERIYAKI SALMON BOWL <sup>GFA</sup>

Teriyaki salmon, sushi rice, edamame beans, avocado, wakame salad, sesame ginger dressing & Kewpie mayo

\$28.0M | \$32.2G

## SALAD UPGRADES

Add Marinated Grilled Chicken <sup>GF</sup>

\$8.0M | \$9.2G

Add Grilled Halloumi (2) <sup>GF V</sup>

\$8.0M | \$9.2G

Add Smoked Salmon <sup>GFA</sup>

\$9.0M | \$10.4G

Add Grilled Lamb Souvlaki <sup>GF</sup>

\$10.0M | \$11.5G

Add Chilled Prawns <sup>GFA</sup>

\$12.0M | \$13.8G

## PASTA

### 100% BEEF BOLOGNESE

100% beef bolognese, penne, fresh herbs & Pecorino cheese

\$28.0M | \$32.2G

### CASHEW CHICKEN STIR FRY <sup>vo</sup>

Chicken or tofu, cashews, udon noodles, onion, carrot, bok choy, Chinese broccoli, chilli, shallots & oyster honey sauce

\$28.0M | \$32.2G

### VEGETARIAN PENNE <sup>v</sup>

Capsicum, Spanish onion, pumpkin, cavolo nero, cherry tomato, soft herbs, white wine, garlic & crumbled fetta

\$28.0M | \$32.2G

### SAFFRON SALMON & PRAWN RISOTTO <sup>M</sup>

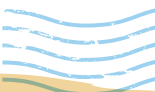
Salmon, prawns, saffron, Arborio rice, peas, cavolo nero, fetta, thyme, garlic, white wine & cream

\$32.0M | \$36.8G

### LAMB RAGÙ

Slow cooked lamb ragù with potato gnocchi, blistered teardrop tomatoes, thyme, rocket & Pecorino cheese

\$34.0M | \$39.1G



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## Signatures

MEMBERS GUESTS

<b>CHICKEN SCALLOPINI</b> <small>GF I</small>	\$34.0	\$39.10
Marinated chicken scallopini, prawns, creamy mashed potato, sautéed broccolini, baby beans & garlic cream sauce		
<b>CRISPY PORK BELLY</b> <small>GF</small>	\$33.0	\$38.0
Crispy skin pork belly, sweet potato purée, glazed carrots, sautéed greens, caramelised apple sauce & gravy		
<b>GRILLED BARRAMUNDI FILLET</b> <small>GF I</small>	\$32.0	\$36.8
200g grilled barramundi fillet, soft herb mashed potato, confit leeks & zucchini & tomato compote		
<b>SLOW COOKED LAMB SHOULDER</b> <small>GF</small>	\$36.0	\$41.4
Slow-cooked, herb-crusting lamb shoulder with cauliflower purée, charred caulini, broccolini & a reduction of lamb sauce		
<b>GRILLED SEAFOOD PLATE</b> <small>I</small>	\$45.0	\$51.8
200g grilled barramundi fillet, marinated squid, prawn skewers, seared scallops, seasoned chips, Greek salad & lemon caper aioli		
<b>MARINATED LAMB SOUVLAKI (3)</b>	\$39.0	\$44.9
Lamb souvlaki, Greek salad, seasoned chips, charred pita & tzatziki		
<b>PORK RIBS - FULL RACK</b>	\$60.0	\$69.0
<b>PORK RIBS - HALF RACK</b>	\$34.0	\$39.1
American-style pork ribs, slow-cooked & glazed in smoky BBQ sauce, served with a loaded jacket potato, topped with sour cream & bacon, & grilled corn ribs		

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## STEAKS

MEMBERS GUESTS

Our steak range has been carefully selected to bring you a responsibly sourced product with exceptional quality.

**RUMP 250g** ..... \$30.0 \$34.5

Black Angus MB2, 120 days grain fed

**SCOTCH FILLET 300g** ..... \$45.0 \$51.8

Black Angus MB2, 120 days grain fed

**NEW YORK SIRLOIN 400g** ..... \$47.0 \$54.1

Black Angus MB2, 120 days grain fed

**T-BONE 500g** ..... \$55.0 \$63.3

Black Angus, grass fed, MSA

### Choice of any Two Sides

Creamy mashed potato, seasoned chips, house salad or garlic butter greens

### Gluten-free Sauce Range

Gravy | BBQ Rib Sauce, Béarnaise Sauce, Diane Sauce, Creamy Garlic Sauce, Pepper Sauce, Black Truffle Butter, Creamy Mushroom Sauce

\$3.0 -

## STEAK UPGRADE

**Turn your steak into a Surf & Turf** ..... \$13.0 \$15.0

Marinated prawn skewers (3)

## Platters for 2

### MIXED GRILL PLATTER

#### Fresh & Chilled

Creamy potato salad, toasted pita, gravy & mushroom sauce.

#### From the Grill

250g Angus rump steak, two lamb souvlakis, crispy bacon, grilled chicken breast, gourmet beef sausages, grilled tomato & seasoned chips

**\$100.0M | \$115.0G**

### GRILLED SEAFOOD PLATTER <sup>M</sup>

#### Cold Selection

Prawn cocktails, smoked salmon, watermelon, red grapes & Greek salad

#### Hot Selection

Grilled barramundi, half lobster Thermidor, marinated grilled prawn skewers, seared scallops, salt & pepper squid, battered flathead fillets, seasoned chips, chipotle aioli & lemon caper aioli

**\$140.0M | \$161.0G**



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ENJOY ANY PIZZA, ALL DAY MONDAY TO THURSDAY

## TRADITIONAL PIZZAS

### GARLIC CHEESE v

Garlic butter, mozzarella & Italian herbs

\$20.0M | \$23.0G

### MARGHERITA v

Napoli sauce, mozzarella, cherry tomatoes, bocconcini & basil

\$21.0M | \$24.2G

### SIMPLY PEPPERONI

Napoli sauce, mozzarella, pepperoni & Italian herbs

\$23.0M | \$26.5G

### HAWAIIAN

Napoli sauce, mozzarella, pineapple & ham

\$23.0M | \$26.5G

### BBQ CHICKEN

BBQ base, mozzarella, caramelised onion, marinated chicken breast & shallots

\$23.0M | \$26.5G

### VEGETARIAN CHILLI PESTO v

Basil pesto base, mozzarella, pineapple, jalapeños, mushroom, spinach, capsicum, caramelised onion, chilli flakes & chipotle aioli

\$22.0M | \$25.3G

### BBQ MEAT LOVERS

BBQ base, mozzarella, pepperoni, salami, ham, bacon & ground beef

\$24.0M | \$27.6G

Gluten-Free Base \$3.0

## Drift pizzas

### GRILLED HALLOUMI & WILD MUSHROOM v

Garlic butter base, mozzarella, grilled halloumi, wild mushrooms, labneh & dukkah

\$25.0M | \$28.8G

### BEE STING

Napoli base, bocconcini, mozzarella, salami, smoked paprika honey, chilli, wild rocket & crumbled fetta

\$24.0M | \$27.6G

### THE SUPREME

Napoli sauce, mozzarella, pepperoni, salami, ham, capsicum, Spanish onion, mushroom, pineapple, olives & Italian herbs

\$25.0M | \$28.8G

### PERI-PERI CHICKEN

Napoli base, mozzarella, peri-peri marinated chicken, caramelised onion, shallots, capsicum & peri-peri aioli

\$25.0M | \$28.8G

### CHICKEN AVO

Napoli sauce, mozzarella, grilled chicken, avocado, Spanish onion, capsicum & garlic aioli

\$25.0M | \$28.8G

### GARLIC PRAWN I

Napoli sauce, mozzarella cheese, garlic prawns, cherry tomatoes, Spanish onion, baby spinach, shallots & chipotle aioli

\$26.0M | \$29.9G

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## KIDS MEALS

Includes your choice of Dixie cup

### KIDS BURGER

100g beef patty, cheese, lettuce, tomato & tomato sauce with chips

\$14.0m | \$16.0g

### 100% BEEF BOLOGNESE

100% beef bolognese, penne, fresh herbs & Pecorino cheese

\$14.0m | \$16.0g

### DINO NUGGETS

Dino nuggets with chips & tomato sauce

\$14.0m | \$16.0g

### TEMPURA FISH

Tempura fish with chips & tartar sauce

\$14.0m | \$16.0g

## Something sweet

### NUTELLA PIZZA

Nutella, strawberries & vanilla ice cream dusted with icing sugar

\$21.0m | \$24.2g

### STICKY DATE PUDDING

House-made, warm sticky date, butterscotch sauce & vanilla ice cream

\$13.0m | \$15.0g

### CHOCOLATE LAVA

Warm chocolate lava with vanilla ice cream

\$13.0m | \$15.0g

### CRÈME BRÛLÉE

Crème brûlée with fresh berries & vanilla ice cream

\$14.0m | \$16.1g



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# Weekly specials

AVAILABLE MONDAY TO THURSDAY | 11.30AM - 2.00PM

## Lunch Special

Delicious, satisfying, & great value.

\$17.0<sub>M</sub> | \$19.6<sub>G</sub>

### BANGERS & MASH (2)

Beef sausages, mashed potato, caramelised onion, smashed peas & traditional gravy

### HOUSE-MADE SALMON RISSOLES (2) <sup>A</sup>

House-made salmon rissoles with house salad, chips & caper aioli

### BUTTER CHICKEN

Marinated chicken thigh with butter chicken sauce, steamed rice, raita & poppadom

### CHEESEBURGER

200g Angus beef, American cheese, mustard, McClure's pickles & ketchup served with seasoned chips

Terms & Conditions Apply. Not available on Public Holidays

## Kids Eat Free

KIDS EAT FREE MONDAY  
& TUESDAY WITH ANY MAIN  
MEAL OVER \$20.0

Terms & Conditions Apply. Not available on Public Holidays.  
Not available in conjunction with any other dining specials.

## Seniors Special

2 course lunch with a complimentary  
schmiddy of soft drink included

\$15.0<sub>M</sub> | \$17.3<sub>G</sub>

### MAINS OPTIONS

#### BANGERS & MASH (1)

Beef sausage, mashed potato, garlic beans & traditional gravy

#### HOUSE-MADE SALMON RISSOLES (1) <sup>A</sup>

House-made salmon rissole with house salad, chips & caper aioli

#### PANKO CRUMBED CALAMARI (3) <sup>I</sup>

Panko crumbed calamari with house salad, chips & tartar sauce

#### TRADITIONAL CAESAR SALAD

Chopped baby cos, crispy bacon, herb & garlic croutons, eight-minute soft boiled egg, Caesar dressing & Parmesan cheese

### DESSERT OPTIONS

#### STICKY DATE PUDDING

House-made, warm sticky date, butterscotch sauce & whipped cream

#### CARROT CAKE

Carrot cake with whipped cream

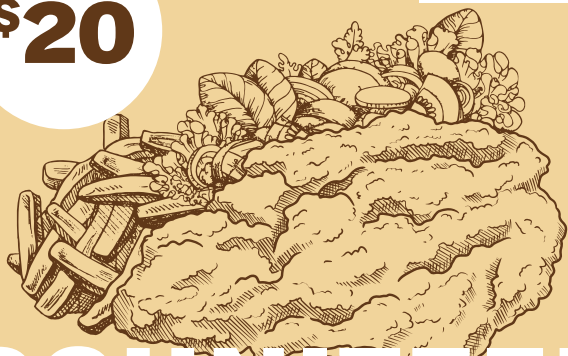
Terms & Conditions Apply. Not available on Public Holidays.  
A valid Seniors Card is required to be presented at the time of ordering.

GF - Gluten Free V - Vegetarian O - Option

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\$20

MONDAYS  
& TUESDAYS



# SCHNITZEL NIGHT

## SCHNITZEL & SEND IT

300g panko-crumbed chicken schnitzel with chips & salad or mash & veg, plus 15 minutes free play at Send It!  
Add a topper for \$3 - Parmigiana | Tropo | Bolognese

\$4 UPGRADE

Schooner of tap beer or glass of house wine\*

DINNER SPECIAL

Terms & Conditions Apply.  
Not available on Public Holidays.  
\* Participating products only.

WEDNESDAYS

\$20

\$25



# STEAK NIGHT

\$20 RUMP

250g Angus rump steak MB2 with chips & salad or mash & veg

\$25 SURF & TURF

250g Angus rump steak MB2 with creamy mashed potato, broccolini, prawns & garlic cream sauce

\$4 UPGRADE

Schooner of tap beer or glass of house wine\*

DINNER SPECIAL

Terms & Conditions Apply.  
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\* Participating products only.

\$20

THURSDAYS



# SEAFOOD NIGHT

SEAFOOD BASKET | GRILLED HOKI & GARLIC CREAM PRAWNS | HOKI THAI GREEN CURRY |

\$4 UPGRADE

Schooner of tap beer or glass of house wine\*

DINNER SPECIAL

Terms & Conditions Apply.  
Not available on Public Holidays.  
\* Participating products only. 1 - Imported Product.

\$22

SUNDAYS



# SHANKS & SIPS NIGHT

SLOW COOKED LAMB SHANK

6-hour slow cooked lamb shank with creamy mash potato, roast vegetable melody, gremolata & lamb reduction sauce

\$4 UPGRADE

Schooner of tap beer or glass of house wine\*

DINNER SPECIAL

Terms & Conditions Apply.  
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# HOST YOUR NEXT FUNCTION WITH US



SCAN THE QR CODE TO EXPLORE  
OUR FUNCTIONS PACKAGES

