



Drift

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FUNCTIONS PACKAGES



BREAKFAST BUFFET

\$50.0^{PP}

HOT BREAKFAST

Crispy bacon
Chicken chipolata sausages
Scrambled eggs
Grilled tomatoes
Sautéed mushrooms
Choice of baked beans or spaghetti
Artisan sourdough

CONTINENTAL SELECTION

Fruit salad
Granola
Pot of yoghurt

ACCOMPANIMENTS

Selection of condiments

BUFFET SERVICE

Full buffet setup & décor

TIER 1 PACKAGE

\$38.0^{PP}

HOT BREAKFAST

Crispy bacon
Chicken chipolata sausages
Choice of poached or scrambled eggs
Blistered cherry tomatoes
Roasted field mushrooms
Artisan toasted sourdough

BAKERY SELECTION

Assorted biscuits
Assorted Danishes & pastries ^{GFO}

HOT BEVERAGE STATION

Freshly brewed coffee
Selection of premium teas
Full cream, skim & lactose-free milk

OPTIONAL ADD-ONS

Halloumi	Avocado	Hash Browns
\$6.0^{PP}	\$5.0^{PP}	\$5.0^{PP}

TIER 2 PACKAGE

\$45.0^{PP}

HOT BREAKFAST

Crispy bacon
Chicken chipolata sausages
Choice of poached or scrambled eggs
Blistered cherry tomatoes
Roasted field mushrooms
Artisan toasted sourdough

BAKERY SELECTION

Assorted biscuits
Assorted Danishes & pastries ^{GFO}

FRESH FRUIT PLATTER

Chef's selection of seasonal fruit

HOT BEVERAGE STATION

Freshly brewed coffee
Selection of premium teas
Full cream, skim & lactose-free milk



CANAPÉS



Drift

When selecting your canapé menu a minimum of 30 guests & 6 canapé varieties is required.

HOT CANAPÉS

Crispy Buffalo wings with ranch sauce	5.5
Pumpkin arancini with smoked aioli & shaved Grana Padano	5.5
Satay chicken skewers with peanut sauce	5.5
Selection of individual quiches	5.5
Gourmet homemade pies	5.5
Cauliflower popcorn with chipotle aioli dipping sauce	5.5
Gourmet sausage rolls with tomato sauce	5.5
Crumbed chicken tenderloins with aioli	5.5
Assorted homemade cocktail pizzas	5.5
Lamb kofta skewers with mint yoghurt	5.5
Salt & pepper squid with lemon aioli	5.5
Tempura fish fillets with herb mayonnaise	5.5
Grilled prawn & chorizo skewer with chipotle sauce	6.0
Coconut-crumbed prawn cutlets with fresh lemon	6.0
Mini beef slider with lettuce, tomato, American cheese & ketchup	6.5
Mini chicken slider with lettuce, tomato, American cheese & ketchup	6.5

COLD CANAPÉS

Smoked salmon blini with cream cheese & dill	6.0
Goat's cheese & caramelised onion tartlet	5.5
Tomato bruschetta on sourdough with fresh basil & balsamic glaze	5.5
Pulled pork on crouton with smoked aioli	5.0
Roast duck & pork spring rolls with plum sauce	5.5

SWEET

Blueberry cheesecake	5.0
Chocolate brownie	5.0
Chocolate mud cake	5.0
Vanilla slice	5.0
Apple crumble	5.0
Carrot cake	5.0
Housemade tiramisu	6.0
Sticky date pudding with butterscotch sauce	6.5

OPTIONAL ADD-ONS

A minimum order of 30 guests applies to each item

Hot beverage station	\$6.0 PP
Freshly brewed tea & coffee (full cream, skim & lactose-free milk)	
Chef's selection of biscuits	\$7.0 PP
Mini muffins	\$7.0 PP
Petite cake slices	\$7.0 PP
Selection of gourmet sandwiches & tortilla wraps	\$10.0 PP
Selection of Farmhouse cheeses & crackers	\$15.0 PP
Gluten-free options	\$2.0 EXTRA PP



Canapés & Grazing

CANAPÉS SELECTION TIER 1

\$25.0pp

Gourmet meat pies with tomato sauce
Gourmet sausage rolls with barbeque sauce
Crumbed chicken tenderloins with garlic aioli
Vegetable spring rolls with sweet chilli sauce
Tempura battered fish fillets with herb mayonnaise

CANAPÉS SELECTION TIER 2

\$35.0pp

Satay chicken skewers with peanut sauce
Smoked salmon, garlic crouton & dill mayonnaise
Selection of individual quiches
Pulled pork on crouton with smoked aioli
Salt & pepper squid with lemon aioli
Coconut crumbed prawn cutlet with fresh lemon

GRAZING TABLE

A beautifully styled grazing table featuring a selection of charcuterie, brie, cheddar & Jarlsberg cheeses, lavosh crackers, water crackers & grissini, mini bruschetta, Baja mix, assorted dips, toasted pita, popcorn & seasonal fruit, complemented by elegant faux floral styling & table décor*

\$25.0pp

FRUIT PLATTER

Chef's selection of fresh seasonal fruit

\$225 (15 GUESTS)

** Grazing table contains nuts.*



Drift



Celebrate with one of our hassle-free party packages, designed for children & perfect for birthdays & special occasions.

Package Options

PARTY PACKAGE 1

Includes:

- Choice of 2 favourites
- Choice of 1 dessert

\$300.0

PARTY PACKAGE 2

Includes:

- Choice of 3 favourites
- Choice of 1 dessert

\$350.0

FAVOURITES

Select from the following:

- Cocktail meat pies (3 per child)
- Sausage rolls (3 per child)
- Frankfurts (3 per child)
- Dino nuggets (4 per child)
- Crumbed chicken tenders (2 per child)
- Mini cheeseburger (1 per child)
- Chicken skewer with aioli (1 per child)
- Ham & pineapple pizza (2 slices per child)

DESSERT SELECTION

Choose one:

- Fresh fruit cup (1 per child)
- Strawberry jelly cup (1 per child)
- Ice cream (1 per child)
- One scoop of ice cream with your choice of chocolate, strawberry or vanilla topping*

PACKAGE INFORMATION

MINIMUM GUESTS

Minimum of 15 children

SERVICE STYLE

All meals served individually

INCLUDED

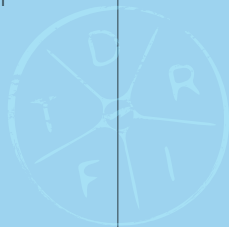
- Complimentary fairy bread
- Chips included
- Jugs of water provided
- Colouring packs for all children

EVENT DURATION

4-hour event

VENUE & SUPPLIERS

Outside suppliers welcome



When selecting your canapé menu a minimum of 30 guests & 6 canapé varieties is required.

Package

\$40.0pp

(MINIMUM 30 GUESTS)

CHOICES

- Starter - Garlic Turkish bread
- Choose one salad
- Choose three pizza combinations
- Choose two pastas
- Choose two pasta sauces

SERVICE STYLE

This package can be presented as a buffet station or served directly to your guests at the table.

SALADS

- Greek salad
- Garden salad
- Caesar salad

PIZZA SELECTION

TRADITIONAL PIZZAS

- Garlic cheese v
- Margherita v
- Simply pepperoni
- Hawaiian
- BBQ Chicken
- Vegetarian chilli pesto v
- BBQ Meat Lovers

DRIFT PIZZAS

- Grilled halloumi & wild mushroom v
- Bee Sting
- The supreme
- Peri-Peri chicken
- Chicken Avo
- Garlic prawn

PASTA

Penne or Spaghetti

PASTA SAUCE

- Primavera v
- Roasted vegetables & chilli
- Chicken Boscaiola
- Creamy bacon & mushroom
- Homemade Bolognese
- Napolitana v
- Basil & Parmesan
- Creamy basil pesto v
- Sundried tomatoes, Spanish onion, wild rocket & Parmesan

OPTIONAL PASTA UPGRADES

- Seafood marinara \$6.0
- Pesto, prawn, rocket & sundried tomato \$6.0
- Gnocchi with roast pumpkin, tomato, spinach & chicken \$6.0
- Arrabbiata with chicken & chilli \$6.0
- Prawn, chorizo, capsicum & spinach \$6.0
- Spicy homemade meatballs \$6.0



BRONZE BUFFET



Package

\$50.0 PP

(MINIMUM 30 GUESTS)

CHOICES

- Choose one starter
- Choose two sides
- Choose two salads
- Choose three mains
- Choose one dessert

EXTRAS INCLUSION

Professionally styled buffet setup & décor, place settings including plates, cutlery & napkins, & water jugs with glassware.

OPTIONAL ADD-ONS

- Hot beverage station (tea & coffee) **\$6.0 PP**
- Tablecloths (white or black) **\$9.0 EACH**
- Table décor package **\$15.0 PER TABLE**
Glass centrepiece, table number, neutral table runner, wooden riser, hessian placemat, & faux flowers

CAKEAGE SERVICE PER PERSON

- Cake cut, individually plated & served with cream **\$2.5**
- Cake cut & placed on a platter served with dessert **\$1.0**

STARTER

Bread rolls & butter or garlic bread

SIDES

- Steamed jasmine rice
- Penne pasta with extra virgin olive oil
- Creamy mashed potato
- Steamed seasonal vegetables
- Garlic & rosemary roasted potatoes

SALADS

- Roast Pumpkin & Baby Beetroot GF V**
Honey-roasted pumpkin & baby beetroot with Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing
- Greek Salad**
Mesclun, tomato, cucumber, Spanish onion, capsicum, Kalamata olives, fetta, lemon dressing & balsamic
- Creamy Potato Salad**
Chat potatoes, egg, seeded mustard, crispy bacon, shallots & whole-egg mayonnaise
- Fresh Garden Salad**
Mesclun, tomato, cucumber, carrot, tasty cheese & lemon dressing
- Pesto Pasta Salad**
Penne pasta with rocket, Spanish onion, sundried tomatoes & creamy basil pesto dressing

MAINS

- Red Thai Chicken Curry**
Thinly sliced chicken breast in a fragrant coconut red Thai curry with Asian vegetables & steamed bok choy
- Beef Bourguignon**
Slow-cooked beef in a rich red wine & tomato gravy with mushrooms & bacon, served with buttered green beans
- Beef Tortellini**
Beef tortellini in a creamy mushroom & bacon Boscaiola sauce
- Lamb Provençal**
Slow-roasted lamb in a rich tomato & capsicum sauce with Mediterranean vegetables
- Chicken Scallopini**
Thinly sliced grilled chicken breast in a creamy porcini mushroom sauce
- Moroccan-Style Roast Lamb**
- Roast Chicken**
Marinated with Italian herbs, paprika & lemon
- Roast Sirloin of Beef**
Served with seeded mustard

DESSERTS

- Carrot cake topped with walnuts
- New York baked cheesecake (plain, strawberry or blueberry)
- Chocolate Mississippi mud cake
- Chef's seasonal fruit platter
- Sticky date pudding with butterscotch sauce
- Homemade tiramisu



SILVER BUFFET

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Package

\$55.0^{PP}

(MINIMUM 30 GUESTS)

CHOICES

- Choose one starter
- Choose two sides
- Choose two salads
- Choose three mains
- Choose two desserts

EXTRAS INCLUSION

Professionally styled buffet setup & décor, place settings including plates, cutlery & napkins, & water jugs with glassware.

OPTIONAL ADD-ONS

- Hot beverage station (tea & coffee) **\$6.0^{PP}**
- Tablecloths (white or black) **\$9.0^{EACH}**
- Table décor package **\$15.0^{PER TABLE}**
Glass centrepiece, table number, neutral table runner
wooden riser, hessian placemat, & faux flowers

CAKEAGE SERVICE PER PERSON

- Cake cut, individually plated & served with cream **\$2.5**
- Cake cut & placed on a platter served with dessert **\$1.0**

STARTER

Bread rolls & butter or toasted Turkish garlic bread

SIDES

- Steamed jasmine rice
- Penne pasta with extra virgin olive oil
- Creamy mashed potato
- Steamed seasonal vegetables
- Garlic & rosemary roasted potatoes

SALADS

- Roast Pumpkin & Baby Beetroot ^{GF V}**
Honey-roasted pumpkin & baby beetroot with Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing
- Greek Salad**
Mesclun, tomato, cucumber, Spanish onion, capsicum, Kalamata olives, fetta, lemon dressing & balsamic
- Creamy Potato Salad**
Chat potatoes, egg, seeded mustard, crispy bacon, shallots & whole-egg mayonnaise
- Fresh Garden Salad**
Mesclun, tomato, cucumber, carrot, tasty cheese & lemon dressing
- Pesto Pasta Salad**
Penne pasta with rocket, Spanish onion, sundried tomatoes & creamy basil pesto dressing

MAINS

- Red Thai Chicken Curry**
Thinly sliced chicken breast in a fragrant coconut red Thai curry with Asian vegetables & steamed bok choy
- Beef Bourguignon**
Slow-cooked beef in a rich red wine & tomato gravy with mushrooms & bacon, served with buttered green beans
- Beef Tortellini**
Beef tortellini in a creamy mushroom & bacon Boscaiola sauce
- Lamb Provençal**
Slow-roasted lamb in a rich tomato & capsicum sauce with Mediterranean vegetables
- Chicken Scallopini**
Thinly sliced grilled chicken breast in a creamy porcini mushroom sauce
- Moroccan-Style Roast Lamb**
- Roast Chicken**
Marinated with Italian herbs, paprika & lemon
- Roast Sirloin of Beef**
Served with seeded mustard

DESSERTS

- Carrot cake topped with walnuts
- New York baked cheesecake (plain, strawberry or blueberry)
- Chocolate Mississippi mud cake
- Chef's seasonal fruit platter
- Sticky date pudding with butterscotch sauce
- Homemade tiramisu



FUNCTIONS PACKAGES

GF - Gluten Free V - Vegetarian VG - Vegan O - Option

FRESH FLAVOURS MEMORABLE MOMENTS

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GOLD BUFFET



Package

\$70.0^{PP}

(MINIMUM 30 GUESTS)

CHOICES

- Choose one starter
- Choose two sides
- Choose two salads
- Choose one seafood
- Choose three mains
- Choose two desserts

EXTRAS INCLUSION

Professionally styled buffet setup & décor, place settings including plates, cutlery & napkins, & water jugs with glassware.



STARTER

Bread rolls & butter or toasted Turkish garlic bread

SIDES

- Steamed jasmine rice
- Penne pasta with extra virgin olive oil
- Creamy mashed potato
- Steamed seasonal vegetables
- Garlic & rosemary roasted potatoes

SALADS

Roast Pumpkin & Baby Beetroot ^{GF V}
Honey-roasted pumpkin & baby beetroot with Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing

Greek Salad

Mesclun, tomato, cucumber, Spanish onion, capsicum, Kalamata olives, fetta, lemon dressing & balsamic

Creamy Potato Salad

Chat potatoes, egg, seeded mustard, crispy bacon, shallots & whole-egg mayonnaise

Fresh Garden Salad

Mesclun, tomato, cucumber, carrot, tasty cheese & lemon dressing

Pesto Pasta Salad

Penne pasta with rocket, Spanish onion, sundried tomatoes & creamy basil pesto dressing

SEAFOOD

- Chilled prawns
- Marinated mussels
- Barbequed baby octopus
- Salt & pepper squid

MAINS

Red Thai Chicken Curry

Thinly sliced chicken breast in a fragrant coconut red Thai curry with Asian vegetables & steamed bok choy

Beef Bourguignon

Slow-cooked beef in a rich red wine & tomato gravy with mushrooms & bacon, served with buttered green beans

Beef Tortellini

Beef tortellini in a creamy mushroom & bacon Boscaiola sauce

Lamb Provençal

Slow-roasted lamb in a rich tomato & capsicum sauce with Mediterranean vegetables

Chicken Scallopini

Thinly sliced grilled chicken breast in a creamy porcini mushroom sauce

Moroccan-Style Roast Lamb

Roast Chicken

Marinated with Italian herbs, paprika & lemon

Roast Sirloin of Beef

Served with seeded mustard

DESSERTS

Carrot cake topped with walnuts

New York baked cheesecake

(plain, strawberry or blueberry)

Chocolate Mississippi mud cake

Chef's seasonal fruit platter

Sticky date pudding with butterscotch sauce

Homemade tiramisu

OPTIONAL ADD-ONS

Hot beverage station (tea & coffee) **\$6.0^{PP}**

Tablecloths (white or black) **\$9.0^{EACH}**

Table décor package **\$15.0^{PER TABLE}**

Glass centrepiece, table number, neutral table runner
wooden riser, hessian placemat, & faux flowers

CAKEAGE SERVICE PER PERSON

Cake cut, individually plated & served with cream **\$2.5**

Cake cut & placed on a platter served with dessert **\$1.0**



FUNCTIONS PACKAGES

GF - Gluten Free V - Vegetarian VG - Vegan O - Option

FRESH FLAVOURS MEMORABLE MOMENTS

8



LUNCH GRAZING STATION

\$45.0_{PP}

(MINIMUM 15 GUESTS)

A beautifully styled grazing station featuring assorted gourmet wraps, ham & cheese croissants, Caesar salad, Angus beef sliders, a selection of assorted dips with toasted pita bread, seasonal crudités, Chef's selection of seasonal fruit, & a freshly brewed tea & coffee station.

GRAB & GO LUNCH BOXES

\$35.0_{PP}

(MINIMUM 15 GUESTS)

A convenient individually packed lunch, including your choice of quiche Lorraine or spinach & ricotta quiche served with onion jam, pesto pasta salad, a mini chicken Caesar wrap, & your choice of a yoghurt pot with coconut granola or a fresh fruit cup.

LUNCH STATION

\$25.0_{PP}

(MINIMUM 15 GUESTS)

A selection of gourmet savoury favourites, freshly prepared & served buffet style, featuring gourmet meat pies with tomato sauce, gourmet sausage rolls with BBQ sauce, crumbed chicken tenderloins with garlic aioli, vegetable spring rolls with sweet chilli sauce, & tempura-battered fish fillets with herb mayonnaise.



ALTERNATE SET MENU

Packages

Please select one tier & choose 2-3 options from each course where applicable.

TIER 1 - ENTRÉE & MAIN

TIER 2 - MAIN & DESSERT

TIER 3 - ENTRÉE, MAIN & DESSERT

PAYMENT TERMS

All functions must be paid in full 14 days prior to the event date, with the exception of Celebration of Life functions.

OPTIONAL ADD-ONS

Decorations package	PRICE ON ENQUIRY
Floral centrepieces	\$15.0 EACH
Draping	\$150.0 SETUP
<i>Includes use for the duration of the 4-hour event & pack down</i>	
Linen tablecloths (black or white)	\$9.0 EACH
Linen napkins	\$2.5 EACH
Satin chair covers with sash	\$4.5 EACH
<i>(limited colours available)</i>	
Wet bar & bar staff	PRICE ON ENQUIRY
Security Guard / RSA Marshal	PRICE ON ENQUIRY
<i>Required for 18th & 21st birthday celebrations</i>	

COLD ENTRÉES

Caramelised Onion & Tomato Tart	\$17.0
Thai Beef Salad	\$17.0

COLD SEAFOOD ENTRÉES

Chilled Prawns	\$24.0
House-cured Salmon	\$21.0
Half Dozen Rock Oysters	\$30.0

HOT ENTRÉES

Lamb Fillet Cigar	\$22.0
Grilled King Prawns	\$24.0

VEGETARIAN ENTRÉES

Roasted Vegetable Stack v	\$17.0
Leek & Brie Tartlet v	\$16.0
Roast Pumpkin Salad v	\$15.0

DESSERTS

Individual fruit pavlova	\$14.0
Chocolate mousse	\$14.0
Homemade tiramisu	\$14.0
Sticky date pudding	\$14.0
Warm apple & sultana strudel	\$13.0
Mango passion cheesecake	\$14.0
Lemon meringue tart	\$14.0
Vanilla bean panna cotta	\$14.0
Individual black forest cake	\$13.0
Fresh seasonal fruit	\$10.0

MAINS

Beef Mignon	\$45.0
<i>Sautéed potato, charred broccolini & porcini wild mushroom sauce</i>	

8-Hour Lamb Shoulder	MARKET PRICE
<i>Marinated in pomegranate & dukkha, served with spiced rice, crushed pistachios, fresh pomegranate, labneh & cooking liquor</i>	

Crispy Skin Chicken Supreme	\$33.0
<i>Saffron risotto, tempura zucchini flower & light garlic cream sauce</i>	

Three-Tip Rack of Lamb	MARKET PRICE
<i>Herb crust, creamy mashed potato, broccolini & red wine rosemary gravy</i>	

Crispy Skin Pork Belly	\$34.0
<i>Sweet potato purée, caramelised apple sauce, broccolini & red wine jus</i>	

SEAFOOD MAINS

Grilled Barramundi Fillet	\$32.0
<i>Roast potato, zucchini & tomato compote</i>	

Salmon Fillet	\$33.0
<i>Creamy potato, broccolini & béarnaise sauce</i>	

Dory Fillets	\$30.0
<i>Mashed potato, baby beans & lemon butter sauce</i>	

Grilled King Prawns	\$36.0
<i>Parship purée, charred broccolini & white wine caper butter sauce</i>	

VEGETARIAN MAINS

Porcini Mushroom Risotto	\$30.0
<i>Wild mushrooms, shallots & shaved Parmesan</i>	

Angel Hair Pasta	\$30.0
<i>Pesto, roasted vegetable stack & shaved Parmesan</i>	

Sweet Potato Gnocchi	\$30.0
<i>Roast butternut pumpkin, cherry tomatoes, wild rocket, pine nuts & sage butter sauce</i>	



CELEBRATION OF LIFE



All Celebration of Life packages include exclusive use of the function room for up to four hours, a memorial table with white linen for photographs & keepsakes, access to a TV, projector or screen for photo slideshows, & the use of a Bluetooth speaker & microphone.

ESSENTIAL GATHERING

\$25.0_{PP}

(MINIMUM 30 GUESTS)

Ideal for smaller gatherings & light refreshments following the service.

Gourmet meat pies with tomato sauce
Gourmet sausage rolls with BBQ sauce
Vegetable spring rolls with sweet chilli sauce
Freshly brewed tea & coffee station

OPTIONAL ADD-ONS

Fresh seasonal fruit platter	\$225.0 SERVES 15
Selection of gourmet biscuits	\$7.0_{PP}
Freshly baked mini muffins	\$7.0_{PP}
Assorted cake slices	\$9.0_{PP}
Gourmet sandwich platter	\$10.0_{PP}
Gourmet tortilla wrap platter	\$10.0_{PP}
Linen tablecloths	\$9.0 PER TABLE
Bartender with table service	\$7.0 PER HOUR

CLASSIC CELEBRATION

\$35.0_{PP}

(MINIMUM 30 GUESTS)

Ideal for gatherings seeking a selection of hot & cold savoury items, complemented by a sweet treat.

Gourmet mini pies with tomato sauce
Vegetable spring rolls with sweet chilli sauce
Traditional sandwich platter
Cheese & salad
Ham, cheese & tomato
Egg, lettuce & mayonnaise (curry optional)
Crumbed chicken tenderloins with garlic aioli
Assorted cakes & slices platter **600**
Freshly brewed tea & coffee station, served with full cream, skim & lactose-free milk

PREMIUM CELEBRATION

\$40.0_{PP}

(MINIMUM 30 GUESTS)

Ideal for larger gatherings, offering an elevated selection of premium savoury items & sweet treats.

Pumpkin arancini with smoked aioli & shaved Grana Padano
Lamb kofta skewers with mint yoghurt
Salt & pepper squid with lemon aioli
Mini beef sliders with lettuce, tomato, American cheese & tomato sauce
Traditional sandwich & wrap platter
Petite cake slices **600**
Freshly brewed tea & coffee station



Classic Party

Drift

RELAXED VENUE STYLE

Buffalo wings with your choice of house-made sauce
(6 per person)

House-Made Sauce Selection:

Buffalo, Buttermilk Ranch, Garlic Aioli, Chipotle Aioli, Dill & Pickle Aioli, or Inferno Flamin' Hot

Wedges with sweet chilli sauce & sour cream
(one bowl shared between three guests)

Choice of one:

Fish tacos (2 per person)

Lettuce, coleslaw, pico de gallo, chipotle aioli & guacamole

Mini beef sliders (2 per person)

Lettuce, tomato, American cheese & tomato sauce

Choice of two traditional or gourmet pizzas

(one pizza shared between two guests)

\$50.0 PP



Celebrate your school formal with one of our specially curated dining packages, designed to suit a range of tastes & budgets.

CLASSIC FORMAL TIER 1

\$17.0^{PP}

MAINS

Choose two:

Kids Burger

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

100% Beef Bolognese

100% Beef bolognese, penne, fresh herbs & pecorino cheese

Dino Nuggets

Dino nuggets with chips & tomato sauce

Tempura Fish

Tempura fish with chips & tartar sauce

DESSERT

Ice Cream

One scoop of ice cream with your choice of chocolate, strawberry or vanilla topping

SIGNATURE FORMAL TIER 2

\$27.0^{PP}

MAINS

Choose two for an alternate drop:

Chicken Schnitzel

250g chicken schnitzel served with your choice of chips, wedges or mashed potato, accompanied by traditional gravy

Angus Beef Burger

200g Angus beef burger with lettuce, tomato, American cheese, mustard & tomato sauce, served with chips

Spaghetti Bolognese

Traditional beef Bolognese with spaghetti & Parmesan (Napolitana sauce available on request)

Battered Flathead Fillets

Three battered flathead fillets served with chips, house salad & tartare sauce

DESSERT

Ice Cream

Two scoops of ice cream with your choice of chocolate, strawberry or vanilla topping.

GRAND FORMAL TIER 3

\$38.0^{PP}

STARTER

Choose one:

Bread rolls & butter, garlic bread or bowls of seasoned chips

MAINS

Choose two for an alternate drop:

Chicken Schnitzel

300g chicken schnitzel served with your choice of two sides: chips, wedges, mashed potato, house salad or seasonal vegetables, accompanied by traditional gravy

Chicken Boscaiola

Grilled chicken topped with creamy Boscaiola sauce, served with penne pasta, crispy bacon & shaved pecorino

Angus Rump Steak

200g Angus rump steak served with your choice of two sides: chips, wedges, mashed potato, house salad or seasonal vegetables, accompanied by traditional gravy

Crispy Battered Barramundi

Served with seasoned chips, Greek salad & caper aioli

DESSERT

Choose two for an alternate drop:

Warm chocolate lava cake with vanilla ice cream

Warm sticky date pudding with vanilla ice cream

Carrot cake with whipped cream & strawberries

Chocolate mud cake with vanilla ice cream & strawberries



Drift
