



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

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

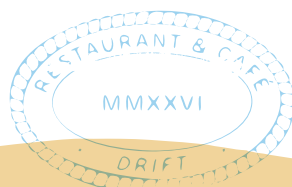
Served with garlic butter & chipotle aioli

\$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

A - Australian Sourced I - Imported Product M - Mixed Australian & Imported Origins



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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 Parmì \$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 GF V

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

\$20.0M | \$23.0G

TERIYAKI SALMON BOWL GF A

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

\$28.0M | \$32.2G

SALAD UPGRADES

Add Marinated Grilled Chicken GF

\$8.0M | \$9.2G

Add Grilled Halloumi (2) GF V

\$8.0M | \$9.2G

Add Smoked Salmon GF A

\$9.0M | \$10.4G

Add Grilled Lamb Souvlaki GF

\$10.0M | \$11.5G

Add Chilled Prawns GF A

\$12.0M | \$13.8G

PASTA

100% BEEF BOLOGNESE

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

\$28.0M | \$32.2G

CASHEW CHICKEN STIR FRY VO

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

\$28.0M | \$32.2G

VEGETARIAN PENNE V

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

\$28.0M | \$32.2G

SAFFRON SALMON & PRAWN RISOTTO M

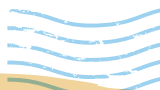
Salmon, prawns, saffron, Arborio rice, peas, cavolo nero, fetta, thyme, garlic, white wine & cream

\$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

CHICKEN SCALLOPINI GF I \$34.0 \$39.10

Marinated chicken scallopini, prawns, creamy mashed potato, sautéed broccolini, baby beans & garlic cream sauce

CRISPY PORK BELLY GF \$33.0 \$38.0

Crispy skin pork belly, sweet potato purée, glazed carrots, sautéed greens, caramelised apple sauce & gravy

GRILLED BARRAMUNDI FILLET GF I \$32.0 \$36.8

200g grilled barramundi fillet, soft herb mashed potato, confit leeks & zucchini & tomato compote

SLOW COOKED LAMB SHOULDER GF \$36.0 \$41.4

Slow-cooked, herb-crusted lamb shoulder with cauliflower purée, charred caulini, broccolini & a reduction of lamb sauce

GRILLED SEAFOOD PLATE I \$45.0 \$51.8

200g grilled barramundi fillet, marinated squid, prawn skewers, seared scallops, seasoned chips, Greek salad & lemon caper aioli

MARINATED LAMB SOUVLAKI (3) \$39.0 \$44.9

Lamb souvlaki, Greek salad, seasoned chips, charred pita & tzatziki

PORK RIBS - FULL RACK \$60.0 \$69.0

PORK RIBS - HALF RACK \$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 ^M

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_M | \$19.6_G

BANGERS & MASH (2)

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

HOUSE-MADE SALMON RISSOLES (2) ^A

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_M | \$17.3_G

MAINS OPTIONS

BANGERS & MASH (1)

Beef sausage, mashed potato, garlic beans
& traditional gravy

HOUSE-MADE SALMON RISSOLES (1) ^A

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

PANKO CRUMBED CALAMARI (3) ^I

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.

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\$20

MONDAYS
& TUESDAYS



SCHNITZEL MEMBERS NIGHT

SCHNITZEL & SEND IT

300g panko-crumbed chicken schnitzel with traditional gravy*, chips & salad or mash & veg, plus 15 minutes free play at Send It!

Add a topper for \$3 - Parmigiana | Tropo | Bolognese

ADD A DRINK +\$4

Schooner of beer or house wine. Redeem at the bar*

DINNER SPECIAL

* Additional sauces add \$3.0 ** Participating products only.
Terms & Conditions Apply. Not available on Public Holidays.

WEDNESDAYS

\$20

\$25



STEAK MEMBERS NIGHT

\$20 RUMP

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

\$25 SURF & TURF

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

ADD A DRINK +\$4

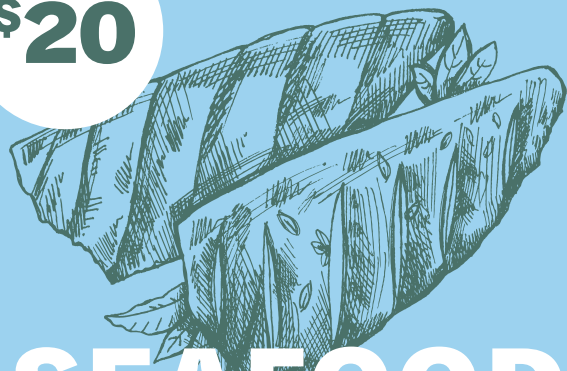
Schooner of beer or house wine. Redeem at the bar*

DINNER SPECIAL

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

\$20

THURSDAYS



SEAFOOD MEMBERS NIGHT

SEAFOOD
BASKET |

GRILLED HOKI &
GARLIC CREAM
PRAWNS |

HOKI THAI
GREEN
CURRY |

ADD A DRINK +\$4

Schooner of beer or house wine. Redeem at the bar*

DINNER SPECIAL

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

\$22

SUNDAYS



SHANKS & MEMBERS SIPS NIGHT

SLOW COOKED LAMB SHANK

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

ADD A DRINK +\$4

Schooner of beer or house wine. Redeem at the bar*

DINNER SPECIAL

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HOST YOUR NEXT FUNCTION WITH US



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OUR FUNCTIONS PACKAGES