



Drift

RESTAURANT & CAFÉ
SPRING 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 *v* \$9.0 \$10.4

Turkish bread coated in herb & garlic butter

Add cheese \$2.0 -

Add bacon \$2.0 -

CHEESEBURGER SPRING ROLLS (4) \$23.0 \$26.5

Cheeseburger spring rolls with Drift burger dipping sauce

CHICKEN & CHORIZO ARANCINI (4) \$22.0 \$25.3

Chicken & chorizo panko crumbed arancini with chipotle aioli & Pecorino cheese

SALT & PEPPER SQUID (12) *i* \$22.0 \$25.3

Pieces of lightly floured house-made salt & pepper squid with chilli, coriander, lemon & caper aioli

SEARED SCALLOPS (4) *i* \$28.0 \$32.2

Seared scallops with black garlic purée, crispy enoki mushrooms, black truffle polenta & wasabi fly fish roe

STUFFED ZUCCHINI FLOWERS \$26.0 \$29.9

Lemon & ricotta stuffed tempura zucchini flowers, basil pesto, Pecorino cheese & pickled fennel micro salad

CHIMICHURRI KING PRAWNS (4) *GFA* \$27.0 \$31.1

Marinated king prawns, cauliflower puree, micro fennel salad, hot honey & chimichurri

Sides

BOWL OF CHIPS *v*

Served with aioli dipping sauce

\$10.0M | \$11.5G

CREAMY MASHED POTATO *GF V*

\$10.0M | \$11.5G

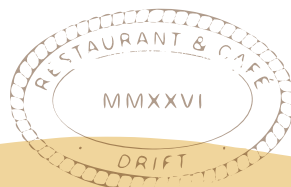
SAUTÉED GARLIC BUTTER BROCCOLINI *GF V*

\$13.0M | \$15.0G

GRILLED CORN RIBS *GF V*

Served with garlic butter & chipotle aioli

\$15.0M | \$17.3G



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Club Hits

DOYLO ROAST

Roast of the day (check special board) with roasted potatoes, Yorkshire pudding, pumpkin, carrots, garlic butter greens & traditional 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 with seasoned chips, house salad & traditional gravy

\$25.0M | \$28.8G

SLOW COOKED LAMB SHANK GF

6-hour slow-cooked lamb shank with sweet potato mash, Dutch carrots, baby beans & lamb reduction sauce

\$29.0M | \$33.4G

BATTERED FLATHEAD FILLETS (4) A

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

\$27.0M | \$30.1G

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 BURGER

200g Angus beef, bacon, pineapple, shredded cos, sweet & spicy pickles, beetroot relish & Drift burger sauce, served with seasoned chips

\$25.0M | \$28.8G

Add double meat, cheese & bacon \$10.0



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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

ROAST PUMPKIN & BABY BEETROOT SALAD ^{GF} ^V

Honey-roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing

\$22.0m | \$25.3g

GREEN GODDESS SALAD ^{GF} ^V

Mixed mesclun, cucumber, pomegranate, teardrop tomatoes, capsicum, Danish fetta, avocado & green goddess dressing

\$22.0m | \$25.3g

KARAAGE CHICKEN BOWL

Karaage chicken bites, steamed rice, edamame, daikon & sesame slaw, cucumber, wakame salad, sriracha & Kewpie mayo

\$28.0m | \$32.2g

SALAD UPGRADES

Marinated Grilled Chicken ^{GF}	\$8.0m	\$9.2g
Grilled Halloumi (2) ^{GF} ^V	\$10.0m	\$11.5g
Smoked Salmon ^{GF} ^A	\$10.0m	\$11.5g
Grilled Lamb Souvlaki ^{GF}	\$10.0m	\$11.5g
Chilled Prawns ^{GF} ^A	\$12.0m	\$13.8g

PASTA

100% BEEF BOLOGNESE

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

\$28.0m | \$32.2g

CHICKEN BOSCAIOLA

Grilled chicken breast with spaghetti, bacon, mushrooms, cream, shallots & Parmesan cheese

\$29.0m | \$33.4g

SEAFOOD RISOTTO ^A ^I

Prawns, black mussels, squid, scallops, saffron, Arborio rice, cavolo nero, sundried tomatoes, roasted capsicum, thyme, parsley, garlic, white wine & cream

\$35.0m | \$40.3g

BEETROOT & RICOTTA RAVIOLI ^V

Beetroot, feta & ricotta ravioli with butternut pumpkin, baby beets, wild rocket, toasted pine nuts, fresh sage, beurre noisette & crumbled Danish feta

\$31.0m | \$35.7g

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

NASI GORENG

Marinated chicken breast, prawns, rice, sambal, carrot, snow peas, peas, onion, kecap manis, shallots & fried egg

\$30.0m | \$34.5g



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Signatures

MEMBERS GUESTS

CHICKEN FUNGI GF \$32.0 \$36.8
Chicken scallopini, mashed potato, sautéed spinach & wild mushroom 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 crispy-skin barramundi fillet with garlic skordalia, sautéed cavolo nero, blistered teardrop tomatoes & rosemary-roasted garlic & caper oil

CRISPY-SKIN HALF DUCK \$39.0 \$44.9
Crispy-skin half duck, sweet potato purée, creamed spinach & cherry jus

GRILLED SEAFOOD PLATE M \$45.0 \$51.8
200g grilled barramundi fillet, marinated squid, prawn skewers, seared scallops, seasoned chips, Greek salad & lemon caper aioli

PORK RIBS - FULL RACK \$60.0 \$69.0

PORK RIBS - HALF RACK \$34.0 \$39.1

American-style pork ribs, slow-cooked & glazed in Texan BBQ rib sauce, served with a jacket sweet potato loaded with sour cream & bacon, plus a side of 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, 150 days grain fed

NEW YORK SIRLOIN 400g \$47.0 \$54.1

Black Angus MB2, 150 days grain fed

T-BONE 500g \$55.0 \$63.3

Black Angus, grass fed, MSA

All steaks served with traditional gravy

Plus your choice of any two sides

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

Gluten-free Sauce Range \$3.0 —

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

STEAK UPGRADE

TURN YOUR STEAK INTO A SURF & TURF \$13.0 \$15.0

Marinated prawn skewers (3)



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ENJOY ANY PIZZA, AVAILABLE ALL DAY MONDAY TO THURSDAY

TRADITIONAL PIZZAS

Gluten-Free Base \$3.0

GARLIC CHEESE ^v

Garlic butter, mozzarella & Italian herbs

\$20.0_M | \$23.0_G

MARGHERITA ^v

Napoli sauce, mozzarella, cherry tomatoes, bocconcini & basil

\$22.0_M | \$25.3_G

SIMPLY PEPPERONI

Napoli sauce, mozzarella, pepperoni & Italian herbs

\$24.0_M | \$27.6_G

HAWAIIAN

Napoli sauce, mozzarella, pineapple & leg ham

\$24.0_M | \$27.6_G

BBQ CHICKEN

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

\$24.0_M | \$27.6_G

VEGO RAMA ^v

Napoli sauce, mozzarella, Spanish onion, cherry tomatoes, mushrooms, pineapple, roasted capsicum, olives, shallots & lemon garlic aioli

\$23.0_M | \$26.5_G

VEGETARIAN CHILLI PESTO ^v

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

\$23.0_M | \$26.5_G

BBQ MEAT LOVERS

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

\$25.0_M | \$28.8_G

Drift pizzas

GRILLED HALLOUMI & WILD MUSHROOM ^v

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

\$24.0_M | \$27.6_G

BEE STING

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

\$25.0_M | \$28.8_G

THE SUPREME

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

\$26.0_M | \$29.9_G

PERI-PERI CHICKEN

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

\$26.0_M | \$29.9_G

CHICKEN AVO

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

\$26.0_M | \$29.9_G

GARLIC PRAWN ^I

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

\$28.0_M | \$32.2_G

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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

\$14.0m | \$16.1g

CRÈME BRÛLÉE

Crème brûlée with fresh berries & vanilla ice cream

\$14.0m | \$16.1g

CHOCOLATE TREASURE

Chocolate mousse, Chantilly cream & chocolate profiterole, served with chocolate soil & Snickers gelato

\$16.0m | \$18.4g

Kids Meals

Every kids meal includes a free ice cream

KIDS BURGER

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

\$14.0m | \$16.0g

100% BEEF BOLOGNESE

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

\$14.0m | \$16.0g

DINO NUGGETS

Dino nuggets with chips & tomato sauce

\$14.0m | \$16.0g

TEMPURA FISH ^A

Tempura fish with chips & tartar sauce

\$14.0m | \$16.0g



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Weekly specials

AVAILABLE MONDAY TO FRIDAY ONLY, BETWEEN 11.30AM - 2.00PM

Lunch

Delicious, satisfying, & great value.

\$17.0_M | \$19.6_G

BANGERS & MASH (2)

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

CRISPY FLATHEAD FILLETS (3) ^A

Crispy flathead fillets with house salad, seasoned chips & tartare sauce

GRILLED CHICKEN BURGER

Grilled chicken breast, tasty cheese, lettuce, tomato & aioli, served with seasoned chips

SATAY CHICKEN BREAST

Satay chicken breast with steamed rice, sautéed greens & creamy satay sauce

Terms & Conditions Apply. Not available on Public Holidays

Kids Eat Free

KIDS EAT FREE
MONDAY & TUESDAY
NIGHTS ONLY, 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

2 course lunch with a complimentary schmiddy of soft drink included

\$15.0_M | \$17.3_G

MAINS OPTIONS

BANGERS & MASH (1)

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

CRISPY FLATHEAD FILLETS (2) ^A

Crispy flathead fillets with house salad, seasoned chips & tartare sauce

SPAGHETTI BOLOGNESE

100% beef Bolognese, spaghetti & Parmesan

SATAY CHICKEN BREAST

1/2 satay chicken breast with steamed rice, sautéed greens & creamy satay sauce

DESSERT OPTIONS

STICKY DATE PUDDING

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

CARROT CAKE

Carrot cake served 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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MEMBERS

DINNER SPECIAL

2x marinated chicken thigh
souvlaki skewers, grilled to perfection
& served with fragrant pilaf rice,
crisp Greek salad & creamy tzatziki

SOUVLAKI NIGHT

MONDAY

\$20

Terms & Conditions Apply. Not available on Public Holidays.

MEMBERS

DINNER SPECIAL

\$20

SCHNITTY NIGHT

TUESDAY

300g panko-crumbed chicken
schnitzel with traditional gravy*, chips
& salad or mash & vegetables

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

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

MEMBERS

DINNER SPECIAL

\$27 SURF & TURF

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

Includes a FREE schooner*

\$22 RUMP STEAK

250g Angus rump
steak, MB2, served with
traditional gravy, chips &
salad or mash & vegetables

Includes a FREE schooner*

STEAK & SCHOONER NIGHT

WEDNESDAY

\$22

\$27

* Participating products only. Steak sides cannot be substituted or changed. Terms & Conditions Apply. Not available on Public Holidays.

MEMBERS

DINNER SPECIAL

\$20

SEAFOOD NIGHT

THURSDAY

SEAFOOD BASKET |

GRILLED HOKI & GARLIC
CREAM PRAWNS |

HOKI THAI GREEN CURRY |

I - Imported Product. Terms & Conditions Apply. Not available on Public Holidays.

MEMBERS

DINNER SPECIAL

SLOW COOKED LAMB SHANK

6-hour slow-cooked lamb shank,
served with creamy mashed potato, sautéed
baby beans & a rich lamb reduction sauce

SHANKS NIGHT

SUNDAY

\$22

Terms & Conditions Apply. Not available on Public Holidays.

HOST YOUR NEXT FUNCTION WITH US



SCAN THE QR CODE TO EXPLORE
OUR FUNCTIONS PACKAGES