DRIFT MENU.

ENHANCE YOUR DINING EXPERIENCE WITH OUR SUGGESTED WINE PAIRINGS

STARTERS

GARLIC BREAD (V) — 11 / 14
soft white turkish loaf, garlic & herb butter
ADD cheese +3
ADD bacon +4
Tatachilla Brut NV

BRUSCHETTA (V) (LGA) (LDA) — 20 / 23
tomato, spanish onion, basil, feta & balsamic
OR
haloumi, avocado, cherry tomato & rocket
Ta Ku Sauvignon Blanc

PUMPKIN ARANCINI (V) (N) — 17 / 20
pesto cream & rocket, parmesan, pinenut salad
Ta Ku Pinot Noir

CHICKEN WINGETTES (LD) (N) — 20 / 23
mango & habanero or honey bbq & a rocket, parmesan, pinenut salad
Mud House South Island Pinot Gris

GARLIC, CHILLI & PARSLEY SQUID (M) (LD) (N) — 19 / 22
lemon, lime aioli & rocket, parmesan, pinenut salad
Rolf Binder Riesling

PRAWN & CHORIZO SKEWERS (M) (LG) (LD) (N) — 23 / 26
lime aioli & rocket, parmesan, pinenut salad
Mudhouse South Island Pinot Gris

PASTAS

PRAWN & CHORIZO PASTA (LDA) — 31 / 34
penne pasta, onion, garlic, cream, parmesan & micro greens
Amberley Secret Lane Semillon Sauvignon Blanc

TUSCAN CHICKEN PASTA (LDA) — 30 / 33
penne pasta, marinated chicken thigh, baby spinach & creamy tomato sauce, parmesan & mixed herbs
Grant Burge Benchmark Pinot Grigio

PASTA ALFREDO (V) — 26 / 29
linguine pasta with creamy, garlic, parmesan sauce & baby herbs
St Hallett Rosé

BUFFALO MINCED BEEF (LDA) — 29 / 32
linguine, ground beef, roasted capsicum, jalapenos & a spicy parmesan cream sauce & fresh herbs
Grant Burge Benchmark Shiraz

PASTA ADD ONS +8ea
grilled chicken (LG) | crumbed chicken (LD)
prawns (M) squid (M) | chorizo (LG)

SCHNITZELS

CHICKEN SCHNITZEL
chips, salad & your choice of sauce

150g	25	28
300g	28	31

TOPPERS

PARMI leg ham, napoli sauce & cheese **+7**

ABC avocado, bacon & cheese **+7**

PCBC pineapple, chorizo, bacon & cheese **+8**

SPICY chorizo, chilli & mozzarella **+8**

OUTBACK bacon, egg, cheese, caramelised onion & bbq sauce **+8**

Grant Burge Benchmark Pinot Grigio

CLUB FAVOURITES

BEEF RUMP (LGA) (LD)
cooked to your liking, served with chips, salad & choice of sauce
Grant Burge Benchmark Shiraz

250g	31	34
500g	44	48

BEEF SCOTCH FILLET (300g) — 45 / 48
(LGA) (LD) cooked to your liking, served with chips, salad & choice of sauce
Ta Ku Pinot Noir

TRADITIONAL ROAST OF THE DAY (LG) (LDA)
seasonal roasted vegetables, green beans, gravy
Benchmark Cabernet Sauvignon

SMALL	25	28
LARGE	29	32

BAKED BARRAMUNDI FILLET (200g) (M) (LGA) (LDA) — 34 / 37
sweet herb crust, chips, salad & mango salsa
Hardys Riddle Sauvignon Blanc

SEAFOOD BASKET (M) — 21 / 24
tempura fish fillet, crumbed prawn cutlets, crumbed squid rings, crumbed scallop, tempura surimi bites, chips, tartare & lemon
Amberley Secret Lane Semillon Sauvignon Blanc

BEER BATTERED FLATHEAD FILLETS (4) (M) — 27 / 30
chips, salad, lemon & tartare
PETITE OPTION (2) 22/26
Mudhouse South Island Pinot Gris

SEARED SALMON FILLET (200g) (M) (LGA) (LD) — 36 / 39
miso glaze, baby carrots, edamame, broad beans, broccoli & ginger, sesame, wasabi mayo
Grant Burge Pinot Grigio

PLEASE NOTE No alterations to main dishes, some alterations may be made to accommodate dietary requirements.

(V) VEGETARIAN (VO) VEGETARIAN OPTION (LG) LOW GLUTEN
(LGO) LOW GLUTEN OPTION (LD) LOW DAIRY (LDA) LOW DAIRY AVAILABLE
(N) CONTAINS NUTS (M) MIXED SEAFOOD ORIGIN (AUSTRALIAN & IMPORTED)

MEMBER/NON MEMBER PRICING | 10% SURCHARGE ON PUBLIC HOLIDAYS

FOR OUR DELICIOUS DAILY SPECIALS PLEASE SEE SPECIALS BOARD

TWO HANDS

ALL SERVED WITH CHIPS

SOFT SHELL TACO (3) (LDA) — 28 — 31
teriyaki grilled chicken, bbq pulled pork & buffalo spiced ground beef, soft tortilla, slaw, tomato salsa, cheese
Ta Ku Pinot Noir

PERI PERI CHICKEN BURGER (LGA) — 27 — 30
toasted milk bun, lettuce, tomato, peri peri sour cream
Mudhouse South Island Pinot Gris

WAGYU BEEF & BACON BURGER — 31 — 34
(LGA) (LD) toasted milk bun, lettuce, caramelised onion, cheese, pickled cucumber & smokey bbq sauce
Grant Burge Benchmark Cabernet Sauvignon

SWEET CHILLI VEGETABLE BURGER — 25 — 28
(V) (LGA) (LD) toasted milk bun, vegetable patty, roasted field mushroom, baby spinach, avocado
Hardys Riddle Chardonnay

STEAK BURGER (120g) (LGA) (LDA) — 28 — 31
toasted milk bun, beef steak, cheese, caramelised onion, lettuce, tomato, beetroot, aioli, hickory bbq
Grant Burge Benchmark Shiraz
ADD cheese +3
ADD bacon +4
ADD chorizo +8

KIDS

12 & UNDER ONLY

ALL KIDS MEALS 15
Includes complementary ice cream + activity pack

CHICKEN NUGGETS
chips & tomato sauce

GRILLED STEAK (LG)
mash potato, seasonal vegetables & gravy

CHEESEBURGER (LGA)
beef patty, cheese, chips & tomato sauce

SPAGHETTI BOLOGNESE
linguine, beef bolognese, napoli sauce & cheese

SAUCES

HOT SAUCES (LG) — 2 — 2.5
gravy, diane, pepper, mushroom, red wine jus

COLD SAUCES (LG)
tomato, hickory BBQ, sweet chilli, sour cream, tartare, aioli, lime aioli, bearnaise, ginger, sesame & wasabi mayo, mango & habanero, honey bbq, peri peri sour cream

SALADS

CONFIT DUCK SAN CHOY BAU (LG) — 31 — 34
(LD) duck breast, lettuce cups, spring onion, water chestnuts, bean sprouts, fried shallots, coriander & hoisin glaze
St Hallett Rosé

QUINOA (V) (LG) (LDA) — 27 — 30
butternut pumpkin, apple, pomegranate, feta & a citrus vinaigrette
Hardys Riddle Sauvignon Blanc

ROAST VEGETABLE 26/29 (V) (LG) (LD) — 27 — 30
baked pumpkin, crispy chickpeas, grilled zucchini, roast baby beets, roasted capsicum, spanish onion & tahini dressing
Grant Burge Benchmark Pinot Grigio

WATERMELON & CUCUMBER — 28 — 31
(V) (LG) (LDA) rocket, feta, fresh mint, avocado & citrus dressing
Mudhouse South Island Pinot Gris

SALAD ADD ONS +8ea
grilled chicken (LG) | crumbed chicken (LD)
prawns (M) squid (M) | chorizo (LG)

ADD ONS

CHEESE (LG) +3
EGG (LG) (LD) +3
GRILLED CHICKEN (LG) +8
CRUMBED CHICKEN (LD) +8
CRISPY BACON (LG) (LD) +4
PRAWNS (M) (LG) (LD) +8
CHORIZO (LG) +8
SQUID (M) +8

SIDES

CHIPS (V) — 10 — 13
tomato sauce, aioli

GARDEN SALAD (V) (LG) (LD) — 9 — 12
honey mustard dressing

CREAMY MASHED POTATO (V) (LG) — 9 — 12
side of gravy

SEASONAL STEAMED GREENS — 9 — 12
(V) (LG) (LDA)
buttered & seasoned

BATTERED ONION RINGS (V) (LD) — 13 — 16
garlic salt

SEASONED WEDGES (V) — 13 — 16
sour cream & sweet chilli sauce

DESSERT

ALL 13

RASPBERRY LAYERED CHEESECAKE
vanilla bean cheesecake, biscuit base, seasonal coulis, strawberry & mint
St Hallett Rosé

CHOCOLATE MOUSSE
chantilly cream, seasonal berry compote, strawberry & mint
Amberley Kiss & Tell Moscato

Please be aware that our menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS & MILK during the food preparation process in our kitchen. For more information, please speak with our front of house manager and ensure you advise our staff of your specific dietary needs. Please be aware that due to potential cross contamination from fryer use etc...we CANNOT guarantee that any menu item is free of allergens or "100%" gluten free. Additional add ons may incur additional charges.