



# **MENU & BEVERAGE LISTS**

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# RESTAURANT MENU

## ENTREES

Chilli garlic butter prawns w sobrasada	14
Air dried wagyu carpaccio w capers, roast peppers & goats cheese	16
Duck wontons w mint cucumber & hoi sin	14
Tuna sashimi w wakame ginger, soya wasabi oil & salmon caviar	18
Beer battered scallops w tartare	16
Pan fried squid w roast garlic, olives, tomato & oregano	14
Trout & ginger dumplings w tamarind relish	16
Fresh buffalo mozzarella w tomato & basil	18

## MAINS

Grilled scallops w pappardelle tossed w shitake, asparagus, broccolini & garlic cream sauce	26
Pacific shellfish "mai tai" w prawns, scallops, mussels, fish scampi, in a rum coconut red curry & citrus broth	39
Roast duck w ouzo, rosemary, glazed oranges, chestnuts & cherries	34
Roast belly of pork w crackling, apple salad, blood orange & sweet potato	32
Black peppered venison w risotto, milanese spinach & grape relish	32
Filet mignon 200gm w gourmet mushrooms, zucchini hash & jus	34
Garlic mustard crusted lamb rack w pumpkin, beets & goats cheese	34

## SIDES

Creamy mash	8
Rocket salad w parmesan & balsamic glaze	
Green salad w avocado, tomato & pacific dressing	
Fries	
Green beans w chilli, garlic & black beans	
Fried eggplant w soy & ginger sauce	

# RESTAURANT WINE LIST

## SPARKLING

Fantinel Extra Dry Prosecco (Italy)	\$9	\$36
Chandon Brut Nv (Yarra Valley, Vic)	\$10	\$45
Chandon Vintage Rosé 2004 (Yarra Valley, Vic)		\$65
Petaluma Croser 2005 (Piccadilly Valley, Sa)		\$70
Ruinart Blanc De Blancs 375ml (France)		\$90
Moet & Chandon Nv (Epernay, France)		\$125
Veuve Cliquot Nv (Reims, France)	\$28	\$145
Perrier Jouquet 1999 (Epernay, France)		\$290
Dom Perignon 2000 (Epernay, France)		\$330
Krug Grand Cuvee Nv (Reims, France)		\$420
Louis Roederer Cristal 2002 (Reims, France)		\$450

## WHITE WINES

### Reisling

Mr Riggs Reisling 2009 (Adelaide Hills, Sa)	\$9	\$40
Pikes Riesling 2008 (Clare Valley, Sa)		\$42
Franklin Estate Isolation Ridge Riesling 2008 (Franklin River, Wa)	\$10.5	\$47
Mader Reisling 2008 (Alsace, France)	\$12	\$55
Grosset Polish Hill Riesling 2008 (Polish Hill River, Sa)		\$75

### Sauvignon Blanc

Pike & Joyce Sauvignon Blanc 2008 (Adelaide Hills, Sa)	\$9	\$44
Waipara Hills Sauvignon Blanc 2008 (Marlborough, Nz)		\$42
Ra Nui Sauvignon Blanc 2008 (Marlborough, Nz)	\$9	\$44
Chateau De Fontenille Sauvignon Blanc 2008 (Bordeaux, France)	\$10	\$46
Cloudy Bay Sauvignon Blanc 2008 (Marlborough, Nz)		\$60

### Blends/ Varietals

Cape Mentelle Sauv Blanc Semillon 2008 (Margaret River, Wa)	\$11	\$50
Wanted Man Marsanne Viognier 2008 (Heathcote, Vic)	\$11	\$50
Paco & Lola Albarino 2008 (Spain)	\$13	\$60

### Semillon

Brokenwood Semillon 2008 (Hunter Valley, Nsw)	\$9	\$42
Tyrrells Vat 1 Semillon 1999 (Hunter Valley, Nsw)		\$85

### Pinot Gris/Grigio

Clyde Park Pinot Gris 2007 (Bannockburn, Vic)	\$9	\$42
Carlei Green Vineyards 2009 (Cardinia Ranges, Vic)	\$10	\$46
Santa Margherita Pinot Grigio 2007 (Italy)		\$55

### Chardonnay

Hoddles Creek Chardonnay 2008 (Yarra Valley, Vic)	\$10	\$45
Wickhams Road Chardonnay 2008 (Yarra Valley, Vic)		\$40
Denis Pommier Petit Chablis 2007 (France)	\$11	\$50
Tyrrells Vat 47 Chardonnay 2005 (Hunter Valley, Nsw)		\$85
Cloudy Bay Chardonnay 2005 (Marlborough, Nz)		\$85
Leeuwin Estate Art Series 2004 (Margaret River, Wa)		\$135

### Viognier

Phillip Shaw Viognier 2008 (Orange, Nsw)		\$40
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### Verdelho

Audrey Wilkinson Verdelho 2008 (Hunter Valley, Nsw)		\$40
Ashbrook Verdelho 2009 (Margaret River, Wa)		\$42

# WINE LIST

## RED WINES

### Rosé

Turkey Flat Rosé 2008 (Barossa Valley, Sa)		\$42
Mitolo Jester Sangiovese Rosé 2008 (Mclaren Vale, Sa)	\$10	\$45

### Pinot Noir

Hoddle's Creek Pinot Noir 2008 (Yarra Valley, Vic)	\$9	\$42
Matahiwi Pinot Noir 2008 (Wairarapa, Nz)		\$45
Clyde Park Pinot Noir 2008 (Bannockburn, Vic)		\$60
Cloudy Bay Pinot Noir 2007 (Marlborough, Nz)		\$80
By Farr Pinot Noir 2007 (Geelong, Vic)		\$95

### Blends/Varietals

Sorrento Tempranillo 2004 (Mclaren Vale, Sa)		\$37
Sorrento Cab Sauv Cab Franc Merlot 2005 (Mclaren Vale, Sa)	\$9	\$42
Brokenwood Cricket Pitch 2007 (Hunter Valley, Nsw)		\$42
Mr Riggs Tempranillo 2008 (Adelaide Hills, Sa)	\$10	\$46
Cape Mentelle 'Trinders' Cabernet Merlot 2007 (Margret River, Wa)		\$55
Henschke Keyneton Estate 2006 (Barossa Valley, Sa)		\$75
Cullen Mangan Malbec Petit Verdot Merlot 2006 (Margaret River, Wa)		\$75
Tyrrells Vat 8 Shiraz Cabernet 2003 (Hunter/Coonawarra)		\$85
Grosset Gaia 2003 (Clare Valley, Sa)		\$90
Cape Mentelle Zinfandel 2005 (Margaret River, Wa)		\$95

### Merlot

Heggies Merlot 2007 (Eden Valley, Sa)	\$8.5	\$43
Bissy Merlot 2003 (Woodside Valley, Wa)		\$80

### Shiraz

Mountadam Shiraz 2007 (Barossa Valley, Sa)	\$8	\$39
Borambola Hiraji's Spell Shiraz 2006 (Wagga, Nsw)	\$9	\$40
Devils Ridge Block 11 Shiraz 2007 (Mclaren Vale, Sa)		\$40
Scotchmans Hill Shiraz 2007 (Bellarine Pen, Vic)	\$10	\$45
Mr Riggs Shiraz Viognier 2007 (Mclaren Vale, Sa)		\$46
Domaine Chandon Shiraz 2006 (Heathcote, Vic)		\$50
Penfolds St Henri Shiraz 375ml 1999 (Coonawarra, Sa)		\$75
Henschke Mt Edelstone Shiraz 2004 (Eden Valley, Sa)		\$155
Penfolds St Henri Shiraz 750ml 2004 (Coonawarra, Sa)		\$165
Mt Langi Ghirin Shiraz 2005 (Grampians, Vic)		\$165

### Cabernet Sauvignon

Murray Street Cabernet Sauvignon 2004 (Barossa Valley, Sa)		\$43
Chalice Bridge 2006 (Margaret River, Wa)	\$10	\$45
Bowen Cabernet Sauvignon 2007 (Coonawarra, Sa)		\$46
Scarpantoni Cabernet Sauvignon 2007 (Mclaren Vale, Sa)		\$60
Cape Mentelle Cabernet Sauvignon 2005 (Margaret River, Wa)		\$145

### Imported

Louise Bernard Cotes Du Rhone 2007 (France)	\$8	\$35
Evohe Garnacha Vinas Viejas 2007 (Spain)	\$9.5	\$45
Morgante Nero D'avola Doc 2007 (Sicily, Italy)	\$11	\$50
Castello Farnetella Chainti 2007 (Italy)	\$13	\$60
Terrazas De Los Andes Malbec 2006 (Argentina)	\$13	\$60
Chateau Tour Du Haut Moulin 2001 (Bordeaux, France)	\$16	\$75

# WINE BAR MENU

## TAPAS AND SMALL PLATES

(See black board for specials)

Chorizo	7
Fried stuffed olives w feta	6
Sautéed mixed olives w marcona almond, garlic & chili	8
Chili garlic butter prawns w sobrasada	10
Mushroom arancini w basil pesto	10
Pan fried squid w roast garlic, olives, tomato & oregano	12
Trout & ginger dumplings w tamarind relish	12
Duck wontons w cucumber & hoi sin	14
Battered scallops w tartare	16
<b>PIZZA</b>	20

Scallop, bacon, mushroom, sweet potato & rosemary  
 Pumpkin, ricotta, caramelized onion, zucchini, basil & cherry tomato  
 Chilli prawn & chorizo, potato, green olives, red peppers & oregano  
 Ravella salami, eggplant, semi dried tomato, feta, peppers & black olives  
 Margherita w mozzarella di bufolatta, basil, cherry tomato & parmesan  
 Prosciutto, potato, provolone, gorgonzola, figs & basil  
 Double smoked leg ham, mushroom, roasted garlic artichoke & thyme

## CHEESE PLATES

15

100grams each served with quince paste and pane croccante

La Tur (Creamy soft 3 milk latte)
Briscole al Barbera (Cheese from cow milk aged in crushed grape skins of barbera wine)
Rossini al Passito (Aged Gorgonzola cheese in strong sweet wine)

## TASTING PLATE

25

50grams each served with quince paste and pane croccante

Choice of 3 Cheeses

## TAPAS PLATE

20

Chorizo, cantabric anchovies, spicy feta, olive pesto & pane croccante

## CHARCUTERIE PLATE

30

Duck parfait terrine, pate en croute maison, cacciatore, guanciale,  
 ravella salami & jamon

# WINE BAR WINE LIST

## SPARKLING

Fantinel Extra Dry Prosecco, Italy	\$9	\$36
Chandon Non Vintage	\$10	\$45
Croser 2006, Piccadilly Valley, SA		\$70
Ruinart Blanc de Blancs, France 375mL		\$90
Veuve Clicquot Non Vintage, France	\$28	\$145

## WHITE WINES

Mr Riggs Riesling 2009, Adelaide Hills, SA	\$9	\$40
Franklin Estate Riesling 2008, Isolation Ridge, WA	\$10.5	\$47
Mader Riesling 2008, Alsace, France	\$12	\$55
Ashbrook Verdelho 2009, Margaret River, WA		\$42
Ra Nui Sauvignon Blanc 2008, Marlborough, NZ	\$9	\$44
Pike & Joyce Sauvignon Blanc 2008, Adelaide Hills, SA	\$9	\$44
Chateau de Fontenille Sauvignon Blanc 2008, Bordeaux, France	\$10	\$46
Cape Mentelle Semillon Sauvignon Blanc 2008, WA	\$11	\$50
Brokenwood Semillon 2008, Hunter Valley, NSW	\$9	\$42
Paco & Lola Albarino 2008, Spain	\$13	\$60
Wanted Man Marsanne/Viognier 2008, Heathcote, VIC	\$11	\$50
Clyde Park Pinot Gris 2007, Bannockburn, VIC	\$9	\$42
Carlei Green Vineyards Pinot Gris 2009, Cardinia Ranges, VIC	\$10	\$46
Santa Margherita Pinot Grigio 2007, Italy		\$55
Hoddles Creek Chardonnay 2008, Yarra Valley, VIC	\$10	\$45
Denis Pommier Petit Chablis 2007, France	\$11	\$50

## RED WINES

Mitolo Jester Sangiovese Rose 2008, McLaren Vale, SA	\$10	\$45
Hoddles Creek Pinot Noir 2008, Yarra Valley, VIC	\$9	\$42
Matahiwi Pinot Noir 2008, Wairarapa, NZ		\$45
Cloudy Bay Pinot Noir 2007, Marlborough, NZ		\$80
Louise Bernard Cotes du Rhone 2007, France	\$8	\$35
Morgante Nero d'Avola DOC 2007, Sicily, Italy	\$11	\$50
Mr Riggs Tempranillo 2008, Adelaide Hills, SA	\$10	\$46
Evohe Garnacha Vinas Viejas 2007, Spain	\$9.5	\$45
Castello Farnetella Chainti 2007, Italy	\$13	\$60
Chalice Bridge Cabernet Sauvignon 2006, Margaret River, WA	\$9	\$40
Sorrento Cabernet Sauvignon Franc Merlot 2005, SA	\$9	\$42
Bowen Cabernet Sauvignon 2007, Coonawarra, SA		\$47
Chateau Tour du Haut Moulin 2001, Bordeaux, France	\$16	\$75
Terrazas de los Andes Malbec 2006, Argentina	\$13	\$60
Devils Ridge Block 11 Shiraz 2007, McLaren Vale, SA	\$9	\$40
Borambola Hiraji's Spell Shiraz 2006, Wagga	\$9	\$40
Scotchmans Hill Shiraz 2007, Bellarine Pen, VIC	\$10	\$45

# DRIFT MENU

## TAPAS & SMALL PLATES

Fried stuffed olives w feta	6
Chorizo	7
Sautéed mixed olives w marcona almond, garlic & chilli	8
Chilli garlic butter prawns w sobrasada	10
Mushroom arancini w basil pesto	10
Trout & ginger dumplings w tamarind relish	12
Pan fried squid w roast garlic, olives, tomato & oregano	12
Duck wontons w mint cucumber & hoi sin	14
Battered scallops w tartare	16
<b>PIZZAS</b>	20

Margherita, mozzarella di bufalotta, basil, cherry tomato & parmesan  
 Scallop, bacon, mushroom, sweet potato & rosemary  
 Prosciutto, potato, provolone, gorgonzola, basil & figs  
 Pumpkin, ricotta, caramelised onion, zucchini, basil & cherry tomato  
 Chilli prawn & chorizo, potato, green olives, red peppers & oregano  
 Ravella salami, eggplant, semi dried tomato, feta, peppers & black olives  
 Double smoked leg ham, mushroom, roasted garlic, artichoke & thyme

# DRIFT COCKTAILS

## DRIFT COCKTAIL CARAFES \$30

**Pineapple, Passionfruit & Citrus Smash:** Belvedere Citrus Shaken With Pineapple , Lime & Passionfruit

**Autumn Cosmopolitan:** Belvedere Pomarancza, Shaken With Cointreau, Cranberry & Fresh Orange

**Luxury Bondi Mule:** Belvedere Pure Shaken With Ginger Beer, Apple, Elderflower, & Lemonade

**Red Bull Sangria:** Belvedere Pure, Hennessy Vs & Red Bull Shaken With Ice, Infused Seasonal Fruit & Topped With Orange

## DRIFT COCKTAILS \$17

**Hurricane Pearl** Fresh Pineapple And Kaffir Lime Muddled Then Shaken With Bacardi 8, Peach Liqueur, Fresh Lime And Pineapple Juice With A Dash Of Grenadine.

**Jimmy Chew** Lychees And Watermelon Muddled Then Shaken With Lychee Infused 42 Below Vodka, Lychee Liqueur Topped With Fresh Lime And Cloudy Apple.

**Funk 'N' Stormy** Fresh Limes Muddled Then Shaken With A Large Measure Of Appleton's V/X, Grand Marnier And Bitters Lengthened With Ginger Beer.

**Japanese Cobbler** Fresh Lemon, Orange And Pineapple Shaken With Sake And Maraschino Liqueur Finished With Soda.

**Rose Royce** South Gin Shaken With Lychees And Raspberries Lengthened With Rose Syrup And Pink Grapefruit Juice.

**Waka Tiki** Fresh Ginger Muddled With Falernum Syrup Shaken With 42 Below Feijoa Vodka, Bacardi 8, Fresh Lime And Guava Juice With Sweet Passionfruit.

**Lychee Love** Lychees And Fresh Passionfruit Pulp Shaken With 42 Below Passionfruit Vodka, Lychee Liqueur And Fresh Lime Juice

**Asia Carerra** Fresh Mint And Watermelon Shaken With Belvedere Cytrus Vodka, Watermelon Liqueur, Fresh Lime And Cranberry Juice

**Ginger Rogers** Freshly Ginger And Orange Shaken With Belvedere Pomarancza Vodka, Citrus Marmalade And Fresh Lemon Juice.

**Mexican Standoff** Fresh Mint And Lime Muddled Then Shaken With Herradura Reposado Finished With Ginger Beer.

**Pear & Cinnamon Sour** Fresh Nashi Muddled Then Shaken With Grey Goose La Poire, Cointreau And Fresh Lemon Juice With A Hint Of Cinnamon.

**Tropical Thunder Daiquiri** Fresh Pineapple Shaken With Bacardi Superior, Mango Puree And Coconut Syrup With Freshly Pressed Lime Juice

**Golden Tide** Cazadores Reposado Shaken With Passionfruit Pulp, Fresh Lemon And Pineapple Juice With A Hint Of Caramel

**Italiano Sour** Campari, Peach Liqueur And Egg White Shaken Vigorously With Fresh Orange And Pink Grapefruit Juice Served Martini Style.

**Lemon & Basil Martini** Fresh Basil Shaken With Belvedere Citrus Vodka, Martini Bianco And Limoncello With Fresh Lemon Juice

**Pornstar** 42 Below Pure Vodka Shaken With Fresh Passionfruit, Lemon And Vanilla Syrup Finished With Vintage Australian Sparkling

**Day Of The Dead Margarita** Patron Xo Coffee Infused Tequila Shaken With Grand Marnier And Fresh Espresso With A Hint Of Sugar. Guaranteed To Wake You Up!

**Mojito** Fresh Mint And Lime Muddled Then Shaken With A Large Measure Of Bacardi Superior Topped With Soda

**Martinez** South Gin Gently Stirred Over Ice With Martini Rosso, Maraschino Liqueur And Bitters With Lemon Zest Served Up

**Pina Colada** Fresh Pineapple Muddled Then Shaken With Bacardi Superior, Coconut Syrup, Pineapple Juice And Fresh Coconut Cream.

**White Lion** Ten Cane Rum Shaken With White Crème De Cacao, Raspberry Syrup And Freshly Pressed Lime Juice Served Up.

**Knickerbocker** Bacardi Superior Shaken With Raspberry Syrup, Cointreau, Raspberries And Fresh Lemon And Lime Juice Served Martini Style.

**Mint Julep** Fresh Mint Brushed And Shaken With Makers Mark Bourbon And Sugar Fine Strained Over Crushed Ice.

**Trader Vic's Mai Tai** Appleton's V/X Shaken With Cointreau, French Almond Syrup And Freshly Pressed Lime Juice Served Over Rocks.

**Singapore Sling** Bombay Sapphire Shaken With Dom, Cointreau, Cherry Heering, Bitters And Grenadine With Fresh Lime And Pineapple Juice.

# LOW TIDE MENU

MONDAY TO SUNDAY 12PM UNTIL 9PM

## TAPAS AND SMALL PLATES

bowl of chips with tomato sauce	6	
fried stuffed olives w feta	6	
chorizo	7	
sautéed marcona almond & mixed olives with garlic and chilli	8	
chilli garlic butter prawns & sobrasada	10	
mushroom arancini w basil pesto	10	
duck wontons (6) w mint cucumber & hoi sin	12	
pan fried squid w roast garlic, olives, tomato & oregano	12	
battered scallops w tartare	16	
seasonal oysters freshly shucked w lemon	½ dz 16	1 dz 30

## PIZZAS \$18

margherita mozzarella di bufalotta, basil, cherry tomato & parmesan  
 ravella salami, eggplant, semi dried tomato, feta, peppers & black olives  
 prosciutto, potato, provolone, gorgonzola, basil & figs  
 scallop, bacon, mushroom, sweet potato & rosemary  
 chilli prawn & chorizo, potato, green olives, red peppers & oregano  
 pumpkin, ricotta, caramelised onion, zucchini, basil & cherry tomato  
 double smoked leg ham, mushroom, roasted garlic, artichoke & thyme

## MAINS \$20

chicken schnitzel w mash or chips & tomato relish  
 saffron angle hair pasta w chilli garlic prawns in a fresh tomato sauce  
 wagyu beef burger with chips  
 250g striploin with mash or chips and red wine jus

# COCKTAILS

## COCKTAILS \$15

**Mojito** Fresh Mint And Lime Muddled Then Shaken With A Large Measure Of Bacardi Superior Topped With Soda

**Sapphire Collins** Bombay Sapphire Built Tall Over Ice With Chambord, Fresh Lemon Juice And Sugar Charged With Soda With A Berry Float

**Lychee Love** Lychees And Fresh Passionfruit Pulp Shaken With 42 Below Passionfruit Vodka, Lychee Liqueur And Fresh Lime Juice

**Pacific Pearl's Punch** Appleton Estate Shaken With Cointreau, Cloudy Apple And Pineapple Juice With Passionfruit Pulp And Caramel Served Tall

**Manuka Mule** The Zingy Flavours Of 42 Below Manuka Honey Vodka Muddled With Fresh Mint And Lime Topped With Ginger Beer

**Vanilla And Blueberry Margarita** El Jimador Resposado Shaken With Blueberries, Chambord And Fresh Lime Juice With A Hint Of Vanilla Syrup

**Raspberry Sour** Bacardi Superior And Cointreau Shaken With Raspberry Puree, Fresh Lemon And Pineapple Juice With A Hint Of Sugar.

# OPENING HOURS

## RESTAURANT

Monday – Friday Lunch 12pm – 2.30pm; Dinner 6pm – 9pm  
Saturday & Sunday Lunch 12pm – 4pm; Dinner 6pm – 10pm (Saturdays only)

## WINE BAR

Monday – Friday 12pm – Late  
Saturday – Sunday 11am - Late

## DRIFT COCKTAIL LOUNGE

Thursday & Friday 6pm – Late  
Saturday 3pm – Late  
Sunday 2pm - Late

## LOW TIDE BAR

Monday – Saturday 10am – 1am  
Sunday 10am – 12am