



## drift lunch special

two course  
three course

39pp

49pp

lemon grass infused coconut broth w fresh blue mussels & fried bean thread vermicelli <sub>gf</sub>  
sea salt & cracked pepper dusted calamari w bean sprout & thai basil  
quail crumbled in israeli cous cous & drizzled w sweet plum sauce, apple walnut salad  
zucchini flowers w french goat cheese on roasted ratatouille of vegetables

---

beer battered spanish mackerel w straight cut chips, seasonal salad  
pan-seared chicken w basmati turmeric rice in a mild spicy sambal & tomato salsa <sub>gf df</sub>  
5 spiced lamb shanks w bagadel potatoes, shitake mushrooms on star anise  
trio of asian mushroom risotto w spring onions & shaved parmesan <sub>gf df</sub>

---

belgium chocolate glazed lemon tart w white chocolate & frangelico ice cream  
sweet potato strudel w rum macerated raisins drenched w creamy coconut & kiffir lime  
grand marnier marbled cheesecake w pineapple melting moment <sub>gf df</sub>  
coconut & cashew parfait w a refreshing lychee & coconut jelly <sub>gf df</sub>

BOOK YOUR  
**next event**  
in our spectacular venue  
—no matter how big or small—

gf = gluten free df = dairy free; please inform your waiter if you have an allergy or have any queries about the menu.