



Sample Menu – Winter 2026

Our modern Australian menu is inspired by John's love of the rustic dishes of Spain and his nostalgia for the classic dishes of a childhood spent in the north of England.

Drift House signature gilda - 9

Cantabrian anchovy (I), smoked butter, toasted shokupan - 12

Mojama – cured and air-dried tuna (I), pickled rock melon, alioli - 13

Grilled sobrasada, house-baked mollete, local honey - 15

Aged queso Manchego, roast quince, honey, house-smoked almond, sea salt - 9

Roast chicken croqueta, house-made alioli - 11

Nick's organic leeks, mushroom, toasted hazelnut, thyme - 23

House-smoked sardine (A), cerignolo olive, mandarin sorbet - 26

Beetroot, blue cheese, caramelised walnut, shallot & sherry vinegar dressing - 19

Ling cheeks (A), pork belly, parsley vinegarette - 28

Pedro Ximenez beef cheek, cauliflower puree, pine nuts, house pickles - 32

Beer-battered blue eye trevalla (A), haricot beans, pil pil - 36

Pork meatballs with an almond, saffron & lemon sauce, house-baked pan kristal - 25

Cape Grimm reserve grass fed and finished scotch fillet 380g+, muhammara - 69

Poor man's potatoes - 12

Charred broccoli, romesco, toasted almond – 17