



SAMPLE DINNER MENU – Spring 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), messmate smoked butter, toasted shokupan - 12

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

Aged queso Mahon, roast plums from our tree, honey, house-smoked almond, sea salt - 9

El Bikini – Ultra-lux mini toastie with Jamon Iberica, L'Artisan Mountian Man cheese, truffle - 13

Sardine fillets (A) escabeche, cerignolo olive, mandarin sorbet, pangrattato - 26

Grilled new season asparagus, smoked mayonnaise, vinegarette - 24

Chargrilled Port Fairy octopus (A), pomme puree, house kimchi - 35

"Toad-in-the-hole" with house made Manchester sausage, onion gravy & English mustard - 34

Beer battered blue eye trevalla, butterbeans, parsley & chilli - 36

Great Ocean confit duck, bomba rice with duck ragu, house pickles - 42

Grilled local John Dory (A), olive, preserved lemon, parsley - 62

Bundarra free range pork tomahawk, muhammara - 69

Grilled savoy cabbage, ajo banco, toasted hazelnut, bay oil - 18

Poor man's potatoes - 13

Please note a \$20 surcharge per person applies to Public Holidays

 @drifthouseportfairy