Drift

FUNCTIONS PACKAGES 2026

doylo.com.au/functions

functions@doylo.com.au

(02) 4396 1234

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FUNCTIONS PACKAGES

BREAKFAST

Drift

BREAKFAST BUFFET
$50.0 PP

HOT BREAKFAST
Crispy bacon
Chicken chipolata sausages
Scrambled eggs
Grilled tomatoes
Sautéed mushrooms
Choice of baked beans or spaghetti
Artisan sourdough

CONTINENTAL SELECTION
Fruit salad
Granola
Pot of yoghurt

ACCOMPANIMENTS
Selection of condiments

BUFFET SERVICE
Full buffet setup & décor

TIER 1 PACKAGE
$38.0 PP

HOT BREAKFAST
Crispy bacon
Chicken chipolata sausages
Choice of poached or scrambled eggs
Blistered cherry tomatoes
Roasted field mushrooms
Artisan toasted sourdough

BAKERY SELECTION
Assorted biscuits
Assorted Danishes & pastries GFO

HOT BEVERAGE STATION
Freshly brewed coffee
Selection of premium teas
Full cream, skim & lactose-free milk

OPTIONAL ADD-ONS

Halloumi	Avocado	Hash Browns
$6.0 PP	$5.0 PP	$5.0 PP

TIER 2 PACKAGE
$45.0 PP

HOT BREAKFAST
Crispy bacon
Chicken chipolata sausages
Choice of poached or scrambled eggs
Blistered cherry tomatoes
Roasted field mushrooms
Artisan toasted sourdough

BAKERY SELECTION
Assorted biscuits
Assorted Danishes & pastries GFO

FRESH FRUIT PLATTER
Chef's selection of seasonal fruit

HOT BEVERAGE STATION
Freshly brewed coffee
Selection of premium teas
Full cream, skim & lactose-free milk

FRESH FLAVOURS

CANAPÉS

When selecting your canapé menu a minimum of 30 guests & 6 canapé varieties is required.

HOT CANAPÉS

Crispy Buffalo wings with ranch sauce	5.5
Pumpkin arancini with smoked aioli & shaved Grana Padano	5.5
Satay chicken skewers with peanut sauce	5.5
Selection of individual quiches	5.5
Gourmet homemade pies	5.5
Cauliflower popcorn with chipotle aioli dipping sauce	5.5
Gourmet sausage rolls with tomato sauce	5.5
Crumbed chicken tenderloins with aioli	5.5
Assorted homemade cocktail pizzas	5.5
Lamb kofta skewers with mint yoghurt	5.5
Salt & pepper squid with lemon aioli	5.5
Tempura fish fillets with herb mayonnaise	5.5
Grilled prawn & chorizo skewer with chipotle sauce	6.0
Coconut-crumbed prawn cutlets with fresh lemon	6.0
Mini beef slider with lettuce, tomato, American cheese & ketchup	6.5
Mini chicken slider with lettuce, tomato, American cheese & ketchup	6.5

COLD CANAPÉS

Smoked salmon blini with cream cheese & dill	6.0
Goat's cheese & caramelised onion tartlet	5.5
Tomato bruschetta on sourdough with fresh basil & balsamic glaze	5.5
Pulled pork on crouton with smoked aioli	5.0
Roast duck & pork spring rolls with plum sauce	5.5

SWEET

Blueberry cheesecake	5.0
Chocolate brownie	5.0
Chocolate mud cake	5.0
Vanilla slice	5.0
Apple crumble	5.0
Carrot cake	5.0
Housemade tiramisu	6.0
Sticky date pudding with butterscotch sauce	6.5

OPTIONAL ADD-ONS

A minimum order of 30 guests applies to each item

Hot beverage station *Freshly brewed tea & coffee (full cream, skim & lactose-free milk)*	$6.0 PP
Chef's selection of biscuits	$7.0 PP
Mini muffins	$7.0 PP
Petite cake slices	$7.0 PP
Selection of gourmet sandwiches & tortilla wraps	$10.0 PP
Selection of Farmhouse cheeses & crackers	$15.0 PP
Gluten-free options	$2.0 EXTRA PP

Grazing Table

GRAZING TABLE

A beautifully styled grazing table featuring a selection of charcuterie, brie, cheddar & Jarlsberg cheeses, lavosh crackers, water crackers & grissini, mini bruschetta, Baja mix, assorted dips, toasted pita, popcorn & seasonal fruit, complemented by elegant faux floral styling & table décor*

$25.0 PP

FRUIT PLATTER

Chef's selection of fresh seasonal fruit

$225 (15 GUESTS)

** Grazing table contains nuts.*

KIDS' PARTIES

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Celebrate with one of our hassle-free party packages, designed for children & perfect for birthdays & special occasions.

Package Options

PARTY PACKAGE 1

Includes:

Choice of 2 favourites

Choice of 1 dessert

$375.0

PARTY PACKAGE 2

Includes:

Choice of 3 favourites

Choice of 1 dessert

$450.0

FAVOURITES

Select from the following:

Cocktail meat pies	(3 per child)
Sausage rolls	(3 per child)
Frankfurts	(3 per child)
Dino nuggets	(4 per child)
Crumbed chicken tenders	(2 per child)
Mini cheeseburger	(1 per child)
Chicken skewer with aioli	(1 per child)
Ham & pineapple pizza	(2 slices per child)

DESSERT SELECTION

Choose one:

Fresh fruit cup	(1 per child)
Strawberry jelly cup	(1 per child)
Ice cream	(1 per child)

One scoop of ice cream with your choice of chocolate, strawberry or vanilla topping

PACKAGE INFORMATION

MINIMUM GUESTS

Minimum of 15 children

SERVICE STYLE

All meals served individually

INCLUDED

Complimentary fairy bread

Chips included

Jugs of water provided

Colouring packs for all children

EVENT DURATION

4-hour event

VENUE & SUPPLIERS

Outside suppliers welcome

PIZZA & PASTA

When selecting your canapé menu a minimum of 30 guests & 6 canapé varieties is required.

Package

$40.0 PP

(MINIMUM 30 GUESTS)

CHOICES

Starter - Garlic Turkish bread

Choose one salad

Choose three pizza combinations

Choose two pastas

Choose two pasta sauces

SERVICE STYLE

This package can be presented as a buffet station or served directly to your guests at the table.

SALADS

Greek salad

Garden salad

Caesar salad

PIZZA SELECTION

TRADITIONAL PIZZAS

Garlic cheese v

Margherita v

Simply pepperoni

Hawaiian

BBQ Chicken

Vegetarian chilli pesto v

BBQ Meat Lovers

DRIFT PIZZAS

Grilled halloumi & wild mushroom v

Bee Sting

The supreme

Peri-Peri chicken

Chicken Avo

Garlic prawn

PASTA

Penne or Spaghetti

PASTA SAUCE

Primavera v
Roasted vegetables & chilli

Chicken Boscaiola
Creamy bacon & mushroom

Homemade Bolognese

Napolitana v
Basil & Parmesan

Creamy basil pesto v
Sundried tomatoes, Spanish onion, wild rocket & Parmesan

OPTIONAL PASTA UPGRADES

Seafood marinara	$6.0
Pesto, prawn, rocket & sundried tomato	$6.0
Gnocchi with roast pumpkin, tomato, spinach & chicken	$6.0
Arrabbiata with chicken & chilli	$6.0
Prawn, chorizo, capsicum & spinach	$6.0
Spicy homemade meatballs	$6.0

BRONZE BUFFET

DRIFT RESTAURANT & CAFE
20 BRONZE 26
Buffet

Drift

Package

$50.0 PP

(MINIMUM 30 GUESTS)

CHOICES

Choose one starter

Choose two sides

Choose two salads

Choose three mains

Choose one dessert

EXTRAS INCLUSION

Professionally styled buffet setup & décor, place settings including plates, cutlery & napkins, & water jugs with glassware.

OPTIONAL ADD-ONS

Hot beverage station *(tea & coffee)* $6.0 PP

Tablecloths *(white or black)* $9.0 EACH

Table décor package $15.0 PER TABLE

Glass centrepiece, table number, neutral table runner wooden riser, hessian placemat, & faux flowers

CAKEAGE SERVICE PER PERSON

Cake cut, individually plated & served with cream $2.5

Cake cut & placed on a platter served with dessert $1.0

STARTER

Bread rolls & butter or garlic bread

SIDES

Steamed jasmine rice

Penne pasta with extra virgin olive oil

Creamy mashed potato

Steamed seasonal vegetables

Garlic & rosemary roasted potatoes

SALADS

Roast Pumpkin & Baby Beetroot GF V

Honey-roasted pumpkin & baby beetroot with Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing

Greek Salad

Mesclun, tomato, cucumber, Spanish onion, capsicum, Kalamata olives, fetta, lemon dressing & balsamic

Creamy Potato Salad

Chat potatoes, egg, seeded mustard, crispy bacon, shallots & whole-egg mayonnaise

Fresh Garden Salad

Mesclun, tomato, cucumber, carrot, tasty cheese & lemon dressing

Pesto Pasta Salad

Penne pasta with rocket, Spanish onion, sundried tomatoes & creamy basil pesto dressing

MAINS

Red Thai Chicken Curry

Thinly sliced chicken breast in a fragrant coconut red Thai curry with Asian vegetables & steamed bok choy

Beef Bourguignon

Slow-cooked beef in a rich red wine & tomato gravy with mushrooms & bacon, served with buttered green beans

Beef Tortellini

Beef tortellini in a creamy mushroom & bacon Boscaiola sauce

Lamb Provençal

Slow-roasted lamb in a rich tomato & capsicum sauce with Mediterranean vegetables

Chicken Scallopini

Thinly sliced grilled chicken breast in a creamy porcini mushroom sauce

Moroccan-Style Roast Lamb

Roast Chicken

Marinated with Italian herbs, paprika & lemon

Roast Sirloin of Beef

Served with seeded mustard

DESSERTS

Carrot cake topped with walnuts

New York baked cheesecake
(plain, strawberry or blueberry)

Chocolate Mississippi mud cake

Chef's seasonal fruit platter

Sticky date pudding with butterscotch sauce

Homemade tiramisu

SILVER BUFFET

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Package

$55.0 PP

(MINIMUM 30 GUESTS)

CHOICES

Choose one starter

Choose two sides

Choose two salads

Choose three mains

Choose two desserts

EXTRAS INCLUSION

Professionally styled buffet setup & décor, place settings including plates, cutlery & napkins, & water jugs with glassware.

OPTIONAL ADD-ONS

Hot beverage station *(tea & coffee)* $6.0 PP

Tablecloths *(white or black)* $9.0 EACH

Table décor package $15.0 PER TABLE

Glass centrepiece, table number, neutral table runner wooden riser, hessian placemat, & faux flowers

CAKEAGE SERVICE PER PERSON

Cake cut, individually plated & served with cream $2.5

Cake cut & placed on a platter served with dessert $1.0

STARTER

Bread rolls & butter or toasted Turkish garlic bread

SIDES

Steamed jasmine rice

Penne pasta with extra virgin olive oil

Creamy mashed potato

Steamed seasonal vegetables

Garlic & rosemary roasted potatoes

SALADS

Roast Pumpkin & Baby Beetroot GF V

Honey-roasted pumpkin & baby beetroot with Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing

Greek Salad

Mesclun, tomato, cucumber, Spanish onion, capsicum, Kalamata olives, fetta, lemon dressing & balsamic

Creamy Potato Salad

Chat potatoes, egg, seeded mustard, crispy bacon, shallots & whole-egg mayonnaise

Fresh Garden Salad

Mesclun, tomato, cucumber, carrot, tasty cheese & lemon dressing

Pesto Pasta Salad

Penne pasta with rocket, Spanish onion, sundried tomatoes & creamy basil pesto dressing

MAINS

Red Thai Chicken Curry

Thinly sliced chicken breast in a fragrant coconut red Thai curry with Asian vegetables & steamed bok choy

Beef Bourguignon

Slow-cooked beef in a rich red wine & tomato gravy with mushrooms & bacon, served with buttered green beans

Beef Tortellini

Beef tortellini in a creamy mushroom & bacon Boscaiola sauce

Lamb Provençal

Slow-roasted lamb in a rich tomato & capsicum sauce with Mediterranean vegetables

Chicken Scallopini

Thinly sliced grilled chicken breast in a creamy porcini mushroom sauce

Moroccan-Style Roast Lamb

Roast Chicken

Marinated with Italian herbs, paprika & lemon

Roast Sirloin of Beef

Served with seeded mustard

DESSERTS

Carrot cake topped with walnuts

New York baked cheesecake
(plain, strawberry or blueberry)

Chocolate Mississippi mud cake

Chef's seasonal fruit platter

Sticky date pudding with butterscotch sauce

Homemade tiramisu

GOLD BUFFET

Drift

Package

$70.0 PP

(MINIMUM 30 GUESTS)

CHOICES

Choose one starter

Choose two sides

Choose two salads

Choose one seafood

Choose three mains

Choose two desserts

EXTRAS INCLUSION

Professionally styled buffet setup & décor, place settings including plates, cutlery & napkins, & water jugs with glassware.

OPTIONAL ADD-ONS

Hot beverage station *(tea & coffee)*	$6.0 PP
Tablecloths *(white or black)*	$9.0 EACH
Table décor package	$15.0 PER TABLE

Glass centrepiece, table number, neutral table runner wooden riser, hessian placemat, & faux flowers

CAKEAGE SERVICE PER PERSON

Cake cut, individually plated & served with cream	$2.5
Cake cut & placed on a platter served with dessert	$1.0

STARTER

Bread rolls & butter or toasted Turkish garlic bread

SIDES

Steamed jasmine rice

Penne pasta with extra virgin olive oil

Creamy mashed potato

Steamed seasonal vegetables

Garlic & rosemary roasted potatoes

SALADS

Roast Pumpkin & Baby Beetroot GF V

Honey-roasted pumpkin & baby beetroot with Danish fetta, cherry tomatoes, toasted pepitas, baby spinach, wild rocket & pomegranate dressing

Greek Salad

Mesclun, tomato, cucumber, Spanish onion, capsicum, Kalamata olives, fetta, lemon dressing & balsamic

Creamy Potato Salad

Chat potatoes, egg, seeded mustard, crispy bacon, shallots & whole-egg mayonnaise

Fresh Garden Salad

Mesclun, tomato, cucumber, carrot, tasty cheese & lemon dressing

Pesto Pasta Salad

Penne pasta with rocket, Spanish onion, sundried tomatoes & creamy basil pesto dressing

SEAFOOD

Chilled prawns

Marinated mussels

Barbequed baby octopus

Salt & pepper squid

MAINS

Red Thai Chicken Curry

Thinly sliced chicken breast in a fragrant coconut red Thai curry with Asian vegetables & steamed bok choy

Beef Bourguignon

Slow-cooked beef in a rich red wine & tomato gravy with mushrooms & bacon, served with buttered green beans

Beef Tortellini

Beef tortellini in a creamy mushroom & bacon Boscaiola sauce

Lamb Provençal

Slow-roasted lamb in a rich tomato & capsicum sauce with Mediterranean vegetables

Chicken Scallopini

Thinly sliced grilled chicken breast in a creamy porcini mushroom sauce

Moroccan-Style Roast Lamb

Roast Chicken

Marinated with Italian herbs, paprika & lemon

Roast Sirloin of Beef

Served with seeded mustard

DESSERTS

Carrot cake topped with walnuts

New York baked cheesecake *(plain, strawberry or blueberry)*

Chocolate Mississippi mud cake

Chef's seasonal fruit platter

Sticky date pudding with butterscotch sauce

Homemade tiramisu

CORPORATE

LUNCH GRAZING STATION

$45.0PP

(MINIMUM 15 GUESTS)

A beautifully styled grazing station featuring assorted gourmet wraps, ham & cheese croissants, Caesar salad, Angus beef sliders, a selection of assorted dips with toasted pita bread, seasonal crudités, Chef's selection of seasonal fruit, & a freshly brewed tea & coffee station.

GRAB & GO LUNCH BOXES

$35.0PP

(MINIMUM 15 GUESTS)

A convenient individually packed lunch, including your choice of quiche Lorraine or spinach & ricotta quiche served with onion jam, pesto pasta salad, a mini chicken Caesar wrap, & your choice of a yoghurt pot with coconut granola or a fresh fruit cup.

LUNCH STATION

$25.0PP

(MINIMUM 15 GUESTS)

A selection of gourmet savoury favourites, freshly prepared & served buffet style, featuring gourmet meat pies with tomato sauce, gourmet sausage rolls with BBQ sauce, crumbed chicken tenderloins with garlic aioli, vegetable spring rolls with sweet chilli sauce, & tempura-battered fish fillets with herb mayonnaise.

ALTERNATE SET MENU

Packages

Please select one tier and choose 2–3 options from each course where applicable.

TIER 1 - ENTRÉE & MAIN
TIER 2 - MAIN & DESSERT
TIER 3 - ENTRÉE, MAIN & DESSERT

PAYMENT TERMS

All functions must be paid in full 14 days prior to the event date, with the exception of Celebration of Life functions.

OPTIONAL ADD-ONS

Decorations package	PRICE ON ENQUIRY
Floral centrepieces	$15.0 EACH
Draping	$150.0 SETUP
Includes use for the duration of the 4-hour event & pack down	
Linen tablecloths *(black or white)*	$9.0 EACH
Linen napkins	$2.5 EACH
Satin chair covers with sash *(limited colours available)*	$4.5 EACH
Wet bar & bar staff	PRICE ON ENQUIRY
Security Guard / RSA Marshal	PRICE ON ENQUIRY
Required for 18th & 21st birthday celebrations	

COLD ENTRÉES

Caramelised Onion & Tomato Tart	$17.0
Thai Beef Salad	$17.0

COLD SEAFOOD ENTRÉES

Chilled Prawns	$24.0
House-cured Salmon	$21.0
Half Dozen Rock Oysters	$30.0

HOT ENTRÉES

Lamb Fillet Cigar	$22.0
Grilled King Prawns	$24.0

VEGETARIAN ENTRÉES

Roasted Vegetable Stack v	$17.0
Leek & Brie Tartlet v	$16.0
Roast Pumpkin Salad v	$15.0

DESSERTS

Individual fruit pavlova	$14.0
Chocolate mousse	$14.0
Homemade tiramisu	$14.0
Sticky date pudding	$14.0
Warm apple & sultana strudel	$13.0
Mango passion cheesecake	$14.0
Lemon meringue tart	$14.0
Vanilla bean panna cotta	$14.0
Individual black forest cake	$13.0
Fresh seasonal fruit	$10.0

MAINS

Beef Mignon — $45.0
Sautéed potato, charred broccolini & porcini wild mushroom sauce

8-Hour Lamb Shoulder — MARKET PRICE
Marinated in pomegranate & dukkha, served with spiced rice, crushed pistachios, fresh pomegranate, labneh & cooking liquor

Crispy Skin Chicken Supreme — $33.0
Saffron risotto, tempura zucchini flower & light garlic cream sauce

Three-Tip Rack of Lamb — MARKET PRICE
Herb crust, creamy mashed potato, broccolini & red wine rosemary gravy

Crispy Skin Pork Belly — $34.0
Sweet potato purée, caramelised apple sauce, broccolini & red wine jus

SEAFOOD MAINS

Grilled Barramundi Fillet — $32.0
Roast potato, zucchini & tomato compote

Salmon Fillet — $33.0
Creamy potato, broccolini & béarnaise sauce

Dory Fillets — $30.0
Mashed potato, baby beans & lemon butter sauce

Grilled King Prawns — $36.0
Parsnip purée, charred broccolini & white wine caper butter sauce

VEGETARIAN MAINS

Porcini Mushroom Risotto — $30.0
Wild mushrooms, shallots & shaved Parmesan

Angel Hair Pasta — $30.0
Pesto, roasted vegetable stack & shaved Parmesan

Sweet Potato Gnocchi — $30.0
Roast butternut pumpkin, cherry tomatoes, wild rocket, pine nuts & sage butter sauce

CELEBRATION OF LIFE

All Celebration of Life packages include exclusive use of the function room for up to four hours, a memorial table with white linen for photographs and keepsakes, access to a TV, projector or screen for photo slideshows, and the use of a Bluetooth speaker and microphone.

ESSENTIAL GATHERING

$25.0 PP

(MINIMUM 30 GUESTS)

Ideal for smaller gatherings and light refreshments following the service.

Gourmet meat pies with tomato sauce

Gourmet sausage rolls with BBQ sauce

Vegetable spring rolls with sweet chilli sauce

Freshly brewed tea & coffee station

CLASSIC CELEBRATION

$35.0 PP

(MINIMUM 30 GUESTS)

Ideal for gatherings seeking a selection of hot and cold savoury items, complemented by a sweet treat.

Gourmet mini pies with tomato sauce

Vegetable spring rolls with sweet chilli sauce

Traditional sandwich platter

Cheese & salad
Ham, cheese & tomato
Egg, lettuce & mayonnaise (curry optional)

Crumbed chicken tenderloins with garlic aioli

Assorted cakes & slices platter GFO

Freshly brewed tea & coffee station, served with full cream, skim & lactose-free milk

PREMIUM CELEBRATION

$40.0 PP

(MINIMUM 30 GUESTS)

Ideal for larger gatherings, offering an elevated selection of premium savoury items and sweet treats.

Pumpkin arancini with smoked aioli & shaved Grana Padano

Lamb kofta skewers with mint yoghurt

Salt & pepper squid with lemon aioli

Mini beef sliders with lettuce, tomato, American cheese & tomato sauce

Traditional sandwich & wrap platter

Petite cake slices GFO

Freshly brewed tea & coffee station

OPTIONAL ADD-ONS

Fresh seasonal fruit platter	$225.0 SERVES 15
Selection of gourmet biscuits	$7.0 PP
Freshly baked mini muffins	$7.0 PP
Assorted cake slices	$9.0 PP
Gourmet sandwich platter	$10.0 PP
Gourmet tortilla wrap platter	$10.0 PP
Linen tablecloths	$9.0 PER TABLE
Bartender with table service	$7.0 PER HOUR

Classic Party

RELAXED VENUE STYLE

Buffalo wings with your choice of house-made sauce
(6 per person)

House-Made Sauce Selection:
Buffalo, Buttermilk Ranch, Garlic Aioli, Chipotle Aioli, Dill & Pickle Aioli, or Inferno Flamin' Hot

Wedges with sweet chilli sauce & sour cream
(one bowl shared between three guests)

Choice of one:

Fish tacos (2 per person)
Lettuce, coleslaw, pico de gallo, chipotle aioli & guacamole

Mini beef sliders (2 per person)
Lettuce, tomato, American cheese & tomato sauce

Choice of two traditional or gourmet pizzas
(one pizza shared between two guests)

$50.0 PP

SCHOOL FORMAL

Celebrate your school formal with one of our specially curated dining packages, designed to suit a range of tastes and budgets.

CLASSIC FORMAL TIER 1

$17.0 PP

MAINS

Choose two:

Kids Burger
100g beef patty, cheese, lettuce, tomato & tomato sauce with chips

100% Beef Bolognese
100% Beef bolognese, penne, fresh herbs & pecorino cheese

Dino Nuggets
Dino nuggets with chips & tomato sauce

Tempura Fish
Tempura fish with chips & tartar sauce

DESSERT

Ice Cream
One scoop of ice cream with your choice of chocolate, strawberry or vanilla topping

SIGNATURE FORMAL TIER 2

$27.0 PP

MAINS

Choose two for an alternate drop:

Chicken Schnitzel
250g chicken schnitzel served with your choice of chips, wedges or mashed potato, accompanied by traditional gravy

Angus Beef Burger
200g Angus beef burger with lettuce, tomato, American cheese, mustard & tomato sauce, served with chips

Spaghetti Bolognese
Traditional beef Bolognese with spaghetti & Parmesan (Napolitana sauce available on request)

Battered Flathead Fillets
Three battered flathead fillets served with chips, house salad & tartare sauce

DESSERT

Ice Cream
Two scoops of ice cream with your choice of chocolate, strawberry or vanilla topping.

GRAND FORMAL TIER 3

$38.0 PP

STARTER

Choose one:

Bread rolls & butter, garlic bread or bowls of seasoned chips

MAINS

Choose two for an alternate drop:

Chicken Schnitzel
300g chicken schnitzel served with your choice of two sides: chips, wedges, mashed potato, house salad or seasonal vegetables, accompanied by traditional gravy

Chicken Boscaiola
Grilled chicken topped with creamy Boscaiola sauce, served with penne pasta, crispy bacon & shaved pecorino

Angus Rump Steak
200g Angus rump steak served with your choice of two sides: chips, wedges, mashed potato, house salad or seasonal vegetables, accompanied by traditional gravy

Crispy Battered Barramundi
Served with seasoned chips, Greek salad & caper aioli

DESSERT

Choose two for an alternate drop:

Warm chocolate lava cake with vanilla ice cream
Warm sticky date pudding with vanilla ice cream
Carrot cake with whipped cream & strawberries
Chocolate mud cake with vanilla ice cream & strawberries

GF - Gluten Free **V** - Vegetarian **VG** - Vegan **O** - Option

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