

ADRIFT

By Chef David Myers

FOOD

Kombu Sourdough 5
miso butter

Sweet Corn 18
custard, miso, walnut, buckwheat (V)

Kingfish 22
smoked tomato, shallot, caviar

Spencer Gulf Prawn 22
bisque, lardo

Wagyu Cheeseburger 28
tomato jam, jalapeño, fries

Uni Ramen Noodle 28
pickled lemon, garden spinach

Local Barramundi 38
bone broth, morning glory, spring onion

Celeriac 20
pine nut, cured yolk, parsley (V)

Organic Chicken 34
wild rice, bok choy, superior sauce

Rump Cap mb5+ 40
watercress, shallot, ginger, sesame

Braised Short Rib 38
potato, leek, smoked bone marrow

Sumi Eggplant 12
sweet garlic (V)

Baby Gem Lettuce 11
sunflower seed, pickled onion, gratin (V)

Spiced Pear 15
white chocolate, ginger, yuzu

Woodfire Roasted Pineapple 15
crème fraîche cake, smoked coconut

Caramelised Banana 15
chrysanthemum, vanilla, macadamia

Ice Cream Mochi 13
sour cherry, mango, soursop

YAKITORI ALLEY

Price per stick

CLASSIC

- Shishito Pepper 2
- Okra 2
- Calçot Onion 2
- Quail Egg 2
- Oyster Mushroom 3
- Sticky Rice wrapped in Nori 3
- Japanese Sweet Potato with Smoked Bacon 3
- Cuttlefish 5
- White Bait 4
- Lala Clam 6
- Pork Collar 4
- Chicken Wing 4
- Chicken Thigh 4
- Rump Cap mb5+ 5
- Ox Tongue 5
- Watermelon 2
- Pineapple 2
- Mango 2

SPECIAL

- Scallop & Kohlrabi 6
- Smoked Eel & Horseradish 8
- Uni Roe in Celeriac 8
- Octopus & Pickled Lemon 7
- Slipper Lobster in Fermented Cabbage 8
- Spencer Gulf Prawns with Corn 6
- Potato & Caviar 7
- Stone Axe Wagyu Striploin 8
- Chicken Hearts & Leeks 6

FEED ME

- CLASSIC SET 30
10 skewers
- SPECIAL SET 30
5 skewers

BOOZE

WINE

Grab a bottle of wine 98

BEER

- Estrella Damm (SPA) 10
- Suntory Draft (JAP) 12

WHISKEY HIGHBALLS

- Chita Whisky (JAP) 15
- Sun Peace Whisky (JAP) 15
- Redbreast 12 Years (IRE) 15
- Ezra Brooks Single Barrel (USA) 20
- Glen Grant 19 Years Single Malt (SCO) 22
- Lagavulin PX (SCO) 25

EXPLORE | DISCOVER | SHARE

Prices are subject to 10% service charge and prevailing goods and services tax.

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LUNCH SET MENU

26 Oct – 06 Nov Monday to Friday 11:30am-3pm

2-Course - \$30

Wine Pairing \$20

| 3-Course - \$38

Wine Pairing \$28

STARTER

Chicken & Black Garlic Sausage
grilled kraut

Grilled Rice
bonito, sweet miso, supreme broth

Woodfire Cabbage
rocket sauce, furikake

MAIN

Slow Roast Lamb Belly
asparagus, fennel

Local Snapper
smoked tomato, lemongrass & basil consommé

Fennel
sunflower seed, hung yoghurt

SIDES

Bone Marrow Mash 8

House-Made Fries 8
leek emulsion

Baby Gem 11
sunflower seed, shallot, gruyère

DESSERT

Spiced Pot de Crème
vanilla crème

Almond Meringue
lemon thyme, sweet potato

COFFEE / TEA

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