

Adrift is a **California Izakaya**.  
Our menu focuses on the freshest Asian ingredients & California experiences.

Chef David Myers is known as the **Gypsy Chef** for having established his career in Los Angeles before moving to Tokyo and relentlessly traveling the world.

Adrift is a tribute to Chef Myers' travel and inspirations. And just as he has shared his inspiration with you, our menu consists of small to medium sized plates ideal for you to **share** with each other.

Welcome to the **journey**.

## SNACKS

Sourdough, sesame butter	4
Lobster Roll, harissa sauce	8
Cheeseburger Spring Roll, caviar	8
Impossible Patty Melt, pimiento, cheddar, pickles	9
Foie Gras Toast & Gooseberries	14
Uni Crab Slaw, fish crisps, jalapeño	15
Salmon Roe, taramasalata	16
Jamón Ibérico de Bellota, house-made sourdough	28/50g

## RAW

Yellowfin Tuna, tofu crème, ruby grapefruit	20
Diver Scallops, sea grapes, brown butter soy	19
Kingfish, mustard leaf, korean vinaigrette	19
French Pink Oyster's half dozen, scotch bonnet chili	48

## SALADS

Watercress, comtè cheese, aged balsamic	12
Tomato Salad, burrata cheese, smoked chili oil	16
Avocado Rocket, wasabi soy, natto, toasted nori	18
Buttermilk Snap Peas, house-made ricotta, horseradish	16
Persimmon & Endive, sweet chili, hibiscus vinegar	21

## SEAFOOD

Honbinos Clams Over the Grill, garlic & soy	32
Japanese Flying Squid, white soy dressing	32
Sea Barramundi, katsuobushi butter, smoked jalapeño	44
Jerk Spiced Yellowtail Flounder, salsa verde dressing	45

## MEATS

Wagyu Cheeseburger, tomato jam, jalapeño, fries	28
Smoked Peri Peri Chicken, hot sauce, lemon	34
BBQ Ox Tongue Ssäm, endive salad, pear kimchi	32
Butcher Steak, Queensland	38 per 150g
Angus Rump Cap mb5+, Queensland	45 per 150g
Ribeye Filet, California	85 per 300g
Striploin mb12+, Victoria	115 per 100g
Ribeye mb9+, South Australia	115 per 100g

## VEGETABLES

Japanese Sweet Potatoes, smoked bacon	12
Hand-Cut Potato Fries, aioli	9
Spiced Cucumber Kimchi	7
Steamed Brown Rice	6



EXPLORE.  
DISCOVER.  
SHARE.

## LUNCH SUMMER 2019

Executive Chef Wayne Brown  
General Manager Randy Taylor

# ADRIFT

By Chef David Myers