



Small Plates

Duck Spring Rolls 2pcs (DF) \$12 🌶️

Duck breast rolled in rice paper served with lettuce Vietnamese mint salad and spiced citrus hoisin.

Pork Wonton 3pcs (DF) \$9 🌶️

Steamed pork wontons with a chilli citrus dipping sauce.

Pork Sui Mai 5pcs (DF) \$9 🌶️

Fried pork dumplings with a chilli soy sambal dipping sauce.

Rice Paper Rolls 2 pcs (V)(GF)(DF) \$13

Vegetarian rice paper roll with nuoc cham.

Inang's Fried Chicken (DF) \$12 🌶️

Inang's special fried chicken recipe with sambal mango dip.

Togarashi Squid (DF) \$12 🌶️

Crispy squid with togarashi spice & side salad with caramelised pepper drizzle.

Street Corn (V)(DF) \$9 🌶️ 🌶️

Coconut masala fried baby sweet corn with a sriracha lime sambal dipping sauce.

Hawker Rolls

Got Beef Rendang (DF) \$15 🌶️ 🌶️

A spicy meat dish with lemongrass & curry leaves.

Sticky Pulled Pork (DF) \$15 🌶️

24hr slow cooked pork, marinated in spices from the spice trade.

Chicken Tikka Masala (DF) \$15 🌶️ 🌶️

Chunks of tikka marinated chicken thigh in a spiced sauce.

Tempura Spiced Eggplant (V) \$15

Crispy tempura garam masala eggplant spears.

Large Plates

Kadai Pakistan Chicken

(DF)(GF) \$23 🌶️ 🌶️ 🌶️

A balti favourite, tomato rich with coconut and aromatic spices. Garnished with bean sprouts shallots.

Yellow Duck Curry (DF)(GF) \$27 🌶️ 🌶️

Slow cooked duck breast, served on a bed of fresh mushrooms, capsicum, carrots & bean sprouts. Topped with a drizzle cumin yogurt, and shallots.

Sri Lankan Beef (DF)(GF) \$29 🌶️

Slow cooked premium Australian beef cheek. Cooked in coconut milk with spice trade flavours, accompanied by a citrus apple & ginger slaw.

Barramundi Green Curry (DF)(GF) \$27 🌶️ 🌶️ 🌶️

Coconut based green curry, laced with fresh Asian vegetables, sweet coconut chilli chutney, and tender barramundi.

Dhal-icious (V)(DF)(GF) \$16

Vegan friendly dish, made of eggplant, carrots, potatoes, curry leaves, tomatoes & split peas. Mixed together with spices from the spice trade & served a roti.

Bombay Loaded Potatoes (V)(DF) \$14 🌶️

Fried potatoes & cauliflower loaded with a Bombay curried gravy.

Crispy Pork Belly (DF)(GF) \$26

Crispy caramelised pork belly on a bed of citrus cilantro slaw.

Salads

Som Tum Green Papaya Salad

(DF)(GF) \$14 🌶️

Bangkok style salad, made of a combination of green papaya, chillies, fish sauce & citrus flavours.

Thai Slaw Salad (DF)(GF) \$14 🌶️

Fresh, funky, crunchy & bursting with flavour. Thai slaw is a healthy light dish.

Roast Sesame Noodle Salad

(VEG)(DF) \$14 🌶️

Green tea soba noodle salad loaded with fresh vegetables & mango. Tossed together in a roasted sesame dressing.

Calamari Salad \$17 🌶️

Crispy calamari on an Asian style salad with a caramel pepper dressing.

Kids Menu

Chicken Fried Rice \$12

Mini Calamari \$12

Sides

Roti Bread \$5

Rice \$4

Desserts

Vegan Chocolate Pudding Pop

(V)(DF)(GF) \$12

Coated in roasted almonds & mango chilli glaze.

Flakey Chocolate Roti (V) \$8

Topped with desiccated coconut, cinnamon sugar & a drizzle of vanilla bean syrup.

Drifter Dessert of the Week (P.o.a)

Ask your server about the dessert of the week!

Feed Me

Minimum 2 People \$55 per Person

Made enough decisions this week? Let us decide for you.

Please inform us of any allergies.

(GF) GLUTEN FREE

(DF) DAIRY FREE

(VEG) VEGETARIAN

(V) VEGAN



Mild



Medium



Spicy

No itemized bills.

mrdrifterspice

