

DRIFTERS WHARF

FUNCTION PACKAGES

PIZZA



PIZZA SOCIAL

\$35 per person

Choice of 3 Pizza Varieties

Margi

Tomato, Mozzarella, Basil (VOA)

Salty Drifter

Caramelised Pineapple, Prociutto

Lamb Kebab

Hummus Base, Gyros Lamb
Spanish Onion, Fresh Parsley Cherry
Tomatoes w Lime Dressing Yogurt

Captain Sage

Roast Cauliflower, Spiced Pumpkin
Sage, Pinenut (V)(VOA)

Smoke on the Water

Smoked Beef Brisket
Drifters BBQ, Onion, Ranch

Fish out of Water

Atlantic Salmon, Beetroot
Goats Cheese, Capers, Rocket

*Gluten Free available on request





STANDARD CANAPES

\$45 per person

Choice of 4 Canape Selections



PREMIUM CANAPES

\$55 per person

Choice of 6 Canape Selections



BETWEEN BREAD CANAPES

Summer Lobster Butty, Dill Sumac Aioli,
Tendrils

Smoked Beef Brisket Butty, Ranch, Cos,
Radish

Karage Chicken Butty, Cos, Chilli Mayo
Fish Butty, Murray Cod, Slaw, Yoghurt

Squid Butty, Aromatic Squid, Saffron
Lime Aioli

*Gluten Free available on request



CANAPE MENU

Fat Chips, Saffron, Lime Aioli

Polenta Planks, Tomato Chilli Jam

Soft Shell Crab, Coconut Foam, Lime,
Coriander

Mountain Pepper Tofu, Ponzu

Baked 1/2 Shell Scallop, Herb Butter &
Parmesan GF

Spiced Pork Albondigas, Pork, Lamb,
Coriander, Manchego

Clarence River School Prawns, Harissa,
Lime GF

Pork Croquette Logs, Avocado, Spiced
Yoghurt

Mountain Pepper & Sea Salt Squid,
Saffron Lime Aioli GF

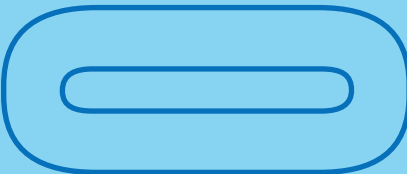
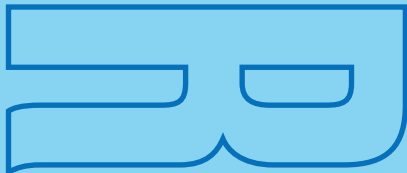
Scorched Figs Salad, Prosciutto,
Hazelnut Praline, Endive GF

Jumbo Split Prawns (2), Seaweed
Buttered, Lemon GF

Baby Cos Cups (2), Roast Cauliflower,
Pomegranate, Praline GF

GAMAPES

ALTER- NATE



ENTREES

Soft Shell Crab, Coconut Foam, Lime, Coriander

Ocean Trout Gravlox, Beetroot, Labneh, Sumac, Pea Tendrils, Puffed Rice GF

Heirloom Baby Beetroot, Ricotta, Watercress, Hazelnut Praline, Truffle GF

Mountain Pepper & Sea Salt Squid, Saffron Lime Aioli

Beef Carpaccio, Sake, Daikon, Chimichurri GF



DESSERTS

Burnt Honey Panna Cotta, Granola, Berry Gel, Honeycomb

Pumpkin and Rosemary Doughnut Spheres, Chocolate Delice, Caramel Popcorn, Jam

Lemon Myrtle Meringue, Myrtle Curd, Ginger, Mango

Compressed Watermelon, Mint, Creme Fraiche, Raspberry Sorbet GF

\$55 per person

2 course: Choice of 2 entrees, 2 main courses **OR** 2 desserts, served alternately

\$75 per person

3 course: Choice of 2 entrees, 2 main courses **AND** 2 desserts, served alternately



MAINS

Murray Cod, (battered) Fat Chips, Fennel Salad, Yoghurt tartare

300g Wagyu Sirloin, Thyme Potato Pave, Garlic, Vine Tomato, Jus GF

Glazed Atlantic Salmon, Broccolini, Olive Leaf, Sesame GF

Whey Chicken Breast Supreme, Pearl Barley, Baby Spinach, Brie Pate

Chermoula Slipper Bugs, Fat Chips, Fennel Salad, Lime GF

Truffle Roasted Cauliflower, Pearl Barley, Baby Spinach, Truffle dressing

LONG

LONG
LUNCH
SEAFOOD

A Long Lunch at Drifters Wharf is the perfect way to celebrate your Hen's party, Birthday, Bridal shower, High Tea and many more occasions!

Our Long Lunch package starts from **\$80 pp** with beverage packages available to add on.

\$80^{PP} 2 COURSE

A glass per guest on arrival of either: Nueva Prosecco / Chandon Brut Nv / Chandon Rose

2 course alternate drop menu, Entrée & Main.

Fresh seasonal flowers in vases that you can take home with you.

Linen napkins.

\$90^{PP} 3 COURSE

A glass per guest on arrival of either: Nueva Prosecco / Chandon Brut Nv / Chandon Rose

3 course alternate drop menu, Entrée, Main & Dessert.

Fresh seasonal flowers in vases that you can take home with you.

Linen napkins.

\$90^{PP} SEAFOOD

A glass per guest on arrival of either: Nueva Prosecco / Chandon Brut Nv / Chandon Rose

Platinum Seafood Platters

Fresh seasonal flowers in vases that you can take home with you.

Linen napkins.



DESSERTS

Burnt Honey Panna Cotta, Granola, Berry Gel, Honeycomb

Pumpkin and Rosemary Doughnut Spheres, Chocolate Delice, Caramel Popcorn, Jam

Lemon Myrtle Meringue, Myrtle Curd, Ginger, Mango

Compressed Watermelon, Mint, Creme Fraiche, Raspberry Sorbet GF



DESSERT ADD ONS

\$14 per person

Compressed Watermelon, Mint, Creme Fraiche, Raspberry Sorbet

Burnt Honey Panna Cotta, Granola, Berry Gel, Honeycomb

Pumpkin and Rosemary Doughnut Spheres, Chocolate Delice, Caramel Popcorn, Jam



ADD ONS

\$7.50 per person

Rosemary Cob Loaf, Black Garlic, Charcoal Salt

Confit Garlic Pizziola, Lemon Thyme, Burrata

Truffled Brie Pate, Butternut, Croutes Polenta Sardines, Kale Salsa Verde, Tapenade

Duck Liver Pate, Black Currant, Croutes

Atlantic Salmon Rilette, Capers, Dill, Croutes



SEAFOOD PLATTER ADD ON

\$125 each (2 - 4 people)
Cold Platter

\$155 each (2 - 4 people)
Hot Platter

ADD ONS



PACKAGE OPTIONS

DRINKS



1 - COCKTAILS

\$19 / \$23 each

Price depends on which cocktail and how many.

Octopussy

Vodka, Peach, Pineapple, Sour

Gossy Good Times

Herradura Tequila, Chambord, Vanilla Fizzy

Sailor Vie

Havana Spiced Rum, Grapefruit Thyme, Pineapple

Yellow Submarine

Woodford Reserve, Cucumber, Chilli



2 - CHAMPAGNE

Veve Clicquot Yellow Label \$720

6 Bottles over ice on the table upon arrival



3 - SPARKLING

Chandon Brut NV \$390

6 Bottles over ice on the table upon arrival

PACKAGE OPTIONS

DRINKS

4 - WHITE & ROSE WINE

Tempus Two Sauvignon Blanc
Tempus Two Rose \$300 / OR
Ronco Dei Tassi Pinot Grigio \$450
6 carafes table upon arrival

5 - RED WINE

Pinot Mac Pinot Noir \$420 / OR
Le Sorelle Shiraz \$300
6 bottles on the table upon arrival

5 - RED & WHITE WINE

Tempus Two Sauvignon Blanc
Le Sorelle Shiraz \$300 / OR
Ronco Dei Tassi Pinot Grigio
Pinot Mac Pinot Noir \$420
3 Bottles of each on the table upon arrival

7 - BAR TAB

This can be set up on the day with your bartender. We require a credit card and drivers licence to be left behind the bar.



ADDITIONAL

INFO

DEPOSITS

50% deposit is required to confirm. Deposits are non-refundable but if given enough notice, we can move your booking to another available date. Balance to be paid in full before the booking date.

PAYMENT OPTIONS

EFT Transfer / Payment in house / Payment over the phone

BAR TABS

Can be paid on the day or prior to the booking date. Drinks packages must be paid in full before the booking date. A credit card and drivers license must be held by the venue until the tab is paid in full. Debit cards will not be accepted.

CAKEAGE

You are welcome to bring a cake to the function, however there will be a \$2.00 per person cakeage fee. Paid in full prior to the event.

18TH'S & 21ST'S

18th Birthdays will need approval by management. 21st Birthdays may be booked if prior approved by venue management. An additional fee of \$250 will be required for a Security guard who will be present throughout the 21st function. Minors will not be permitted at the venue after 5PM for any 18th or 21st. Cannot purchase a beverage package.

GENERAL

Drifters Wharf is a fully licensed venue which adheres to RSA laws. Disorderly behavior will not be tolerated. We do not allow food or beverages to be brought into the venue. Smoking must only be done so in designated smoking areas. Persons under 18 years of age to be accompanied by a parent or legal guardian and under no circumstances are to consume alcohol.

BANK ACC DETAILS

Please use your Surname & Booking Date as reference.

The Broadwater Group Pty Ltd

BSB: 063 097

ACC: 455 165 76

DRIFTERS WHARF



CONTACT

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