

TAPAS

WARM OLIVES marinated in garlic, chili, olive oil (v,gf,nf,df)	8
HOUSE BREAD roasted garlic bulb, tomato butter (v,nf)	10
HOUSE CHEESE BREAD roasted garlic tomato butter, olive soil, parsley (v,nf)	10
DRUM POTATO SCALLOP garlic & herb aioli (v,nf)	10
BABY HEIRLOOM CARROTS truffle honey, goats cheese (v,nf,gf)	10
CHARRED BROCCOLINI Stracciatella, almonds (v,gf)	10
PARIS MASH chive and charcoal salt (v,gf,nf)	10
HEIRLOOM TOMATO WITH BURRATA basil, pepper and 25yr aged px balsamic (v,gf,nf)	10
CRISPY CATALINA DUCK EGGS olive soil, dried parsley, bell pepper sugo (v,gf,nf,df)	17
BURNT MAPLE LAMB RIBS smashed hazelnut, Persian feta, charcoal salt (gf)	22
BUTTER FRIED BUGS garlic, chili, parsley, lemon cheek (gf,nf)	24
ROASTED CAULIFLOWER fried mung beans, pepita dirt, pumpkin sugo, olive soil, (v,gf,nf)	17
MARGHERITA CALZONE stuffed with provolone, mozzarella, jamon, tomato sugo, basil (nf)	18
BLACK BARLEY grilled asparagus, pecan, roquette, goats cheese, lemon vinaigrette (v,)	17
CHARRED CHORIZO Quemaduras honey, pistachio dirt, house made ricotta (gf)	19
PULLED PORK CROQUETTES dried rub slow cooked pork belly, bechamel, manchego and harissa (nf)	17
QUAIL SCALOPPINI prosciutto, spinach trill, beet emulsion, parsley oil and shallot jus (nf,df)	19

CHARCUTERIE

CHEESE BOARD two cheeses, with seasonal condiments and toasted ciabatta (v)	36
CARNIVORE BOARD Two cured meats, with seasonal condiments and toasted ciabatta (df)	38
DRUM BOARD , Selection of cured meats, cheeses with seasonal condiments and toasted ciabatta	46
LARGE PLATES	
PERSIAN TRUFFLE GNOCCHI wild fungi, parsley, garlic, pecorino, burnt butter sugo (v,nf)	29
SLOW COOKED BEEF CHEEK White polenta, beef sugo, onion jam, fried shallots (gf,nf)	29
LAMB RUMP butter fried peas, baby leek, paprika oil, pearl onion and thyme jus (df,gf,nf)	36
PORK AND WAGYU ITALIAN MEATBALLS spinach, tomato sugo, basil, provolone, alfredo sauce (gf,nf)	31
PRAWN AND CRAB RAVIOLI garlic, chili, parsley oil, Stracciatella, Smoked tomato pesto, nduja oil (nf)	39
WAGYU STRIP LOIN soubise, cavolo nero, swish brown & dried king brown mushrooms, basil oil, bone marrow jus (gf,nf)	39

DESSERTS

CHURROS cinnamon sugar and charcoal salted caramel (nf,v)	13
CREAM CATALINA fresh berries (v,gf,nf)	13
SELF SAUCING CHOCOLATE PUDDING olive oil whipped cream	13

\$49

**3 course lunch special
Friday & Saturday**

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