

The Driftwood Café Breakfast *(All Day)*

House Made Banana Bread \$15.50 (v)

Local honey, banana, roasted macadamia nuts & organic yoghurt

Seasonal Greens, Feta & Free Range Eggs \$23 (v) (vegan opt)

Poached eggs, green beans, peas, snow peas, broad beans, feta & mint, kale, potato toast

Red Smoothie Bowl \$20 (vegan & g/f)

Mixed berries & banana, hemp, coconut milk, fresh fruit, granola, coconut, nuts & seeds

Bacon & Avo \$23

Free range bacon and avocado on grain toast, rocket & onion,

Drysdale goats' curd, aioli and balsamic reduction (add a poached free range egg \$3)

Bacon & Eggs \$19.50

Free range bacon and fried or poached eggs (3) with toast and Honey BBQ sauce
(add mushrooms or roasted tomatoes \$4)

Scrambled Eggs \$17.50

Silky soft, made with free range eggs, cream cheese and dairy served on toast
topped with Drysdale goats' curd & parsley
(add mushrooms \$4 or smoked ocean trout \$7)

Pulled Pork Hash \$26

Potatoes, onion, pulled pork, capsicum, spring onions, lemon, fried eggs, Turkish bread
(add bacon \$6 or avocado \$5)

Organic Porridge \$16 (v)

Creamy, hot organic oats with local honey and topping of the day, milk on the side

Garlic Mushrooms \$19 (v)

Field mushrooms with garlic & thyme, Manzanillo Grove olive oil,
Drysdale Goats' feta, ciabatta toast, pesto oil (add bacon \$6)

Huevos Rancheros \$27

Mexican eggs, chorizo, beans, capsicum, chilli, sour cream, jalapeños, coriander, tortillas
(add bacon \$6 or avocado \$5)

Eggs Benedict \$22

Poached eggs, Meredith free range ham, muffin & hollandaise

Bacon Bennie \$23

Poached eggs, free range bacon, muffin & hollandaise

Eggs Florentine \$19.50 (v)

Poached eggs, baby lemon spinach, muffin & hollandaise

Eggs Royale \$25

Poached eggs, smoked ocean trout, caviar, muffin & hollandaise

European Style Pancakes, choice of;

Canadian maple syrup & vanilla bean ice-cream \$18

Lemon, butter & sugar \$15 (v)

Free range bacon & Canadian maple syrup \$20

Warm banana, butterscotch, vanilla bean ice-cream \$19 (v)

20% Surcharge applies to all Public Holidays

The Driftwood Café Lunch (11:30 - 3pm)

Light Lunch & Salads

Arancini \$16 (v)

Sun-dried tomato and mushroom rice balls, rocket & onion salad, aioli

Soup of the Day \$14 (g/f opt)

A delicious house-made soup served with garlic bread

Soup & Sandwich \$18

Small soup of the day with a cheese toastie & served with a house salad

Driftwood Harvest Bowl \$28 (vegan & g/f)

Roasted carrot and onion, spiced chickpeas, avocado, broccolini, crispy kale, spinach, seeds, quinoa, corn, capsicum & tahini dressing (Add free range chicken \$6)

Salt'n'Pepper Calamari Salad \$29 (g/f)

Line caught calamari, rocket, peas, cucumber, cherry tomatoes, onion, mint, lemon dressing

Mexican Burrito Bowl \$28 (v & g/f)

Black beans, lime & coriander rice, corn & tomato salsa, avocado, leaves, jalapeños, corn chips, sour cream, pickled red onion (Add free range chicken or pulled pork \$6)

Greek Slow Cooked Lamb Salad \$29 (g/f)

Slow cooked lamb, fetta, local olives, tomatoes, cucumber, onion, leaves, lemon dressing & herb yoghurt

Burgers & Wraps (g/f available)

Pulled Pork Burger \$24

Slow cooked pulled pork, fried egg, rocket, tomato, aioli, Sriracha, Ciabatta roll, chips

The Driftwood Burger \$26

Beef patty, bacon, pickles, beetroot, aioli, mustard, leaves, tomato, cheddar, onion, chips

The Vegan Burger \$24 (vegan)

House made quinoa and chickpea falafel, mushroom, vegan cheese, capsicum, salad, hummus, Green Goddess dressing, Turkish roll & chips

Southern Fried Chicken Wrap \$25

Free range chicken breast, lettuce, apple slaw, chipotle mayonnaise and chips

B.L.A.T \$23

Free range bacon, lettuce, tomato, avocado & aioli on sourdough toast with chips

Pasta (g/f available)

Lamb Fettucine \$27

Slow cooked lamb, tomato & fetta

Zucchini Linguine \$22 (vegan)

Roasted zucchini ribbons, vegan macadamia pesto, cherry tomatoes & garlic bread crumbs

Pumpkin Gnocchi \$28 (v)

Pan-fried house made gnocchi, pumpkin, broad beans, brown butter, macadamias, sage & rocket

Spicy Chorizo Linguine \$27

Chorizo, capsicums, onions, tomato and a little chilli

Spaghetti & Meat Balls \$26

House made meat balls, rich Napoli sauce, spinach, parsley and parmesan

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