

The Driftwood Café

NIGHT MENU

Sharing/Starters

Arrancini \$15 (v)

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

Garlic Bread \$11 (v)

Garlic butter, parmesan, rocket & onion salad

Potatas Bravas \$14 (v, g/f)

Roasted potato with tomato, garlic, roast capsicum & chilli topped with melted cheese

Flatbread & Dips \$22 (v)

Trio of house made dips, crusty roll & flatbread, marinated olives & a rocket salad

Salt'n'Pepper Calamari Salad \$25 (g/f)

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

Mains

Persian Free Range Chicken Salad \$32

Chicken breast, cauliflower, pearl couscous, herb, almond & cranberry salad, asparagus

Driftwood Curry \$30 (g/f available)

Choice of Lamb Rogan Josh, Butter Chicken, or Vegan Coconut with rice, flat bread, herb yoghurt and pappadums

Ocean Trout Fillet \$35 (g/f)

Creamed spinach, roasted cherry tomatoes, new potatoes, herbed hollandaise

Driftwood Harvest Bowl \$26 (vegan & g/f)

Roasted carrot and onion, spiced chickpeas, avocado, broccolini, crispy kale, spinach, seeds, quinoa, corn, capsicum and tahini dressing

Classic Chicken Parmi \$25

Free Range Ham, Napoli Sauce, Cheese

Mexican Chicken Parmi \$25

Spiced Beans, Cheese, Avocado, Sour Cream and Jalapeños

Slow Cooked Pork Belly \$34 (g/f)

Spiced pumpkin purée, green beans, apple cider sauce, crispy kale

Mexican Bowl \$25 (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 \$5)

Under current Covid-19 restrictions we ask that you please -

- Scan the QR code and enter your details
- Stay in your seat and only moving around if you have to.
- Sanitise your hands upon entry and exit.
- Observe social distancing rules whenever possible.

20% surcharge applies to all Public Holidays



Location code ST5 X5C

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Pasta (g/f available)

Pulled Lamb Fettucine \$27

Pulled lamb, tomato, fetta

Zucchini Linguine \$23 (vegan)

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

Mushroom Risotto \$26 (v)

A medley of mushrooms, parmesan & truffle oil

Pan-fried House Made Gnocchi \$27 (v)

Potato gnocchi, pumpkin, broad beans, brown butter, macadamias, sage & rocket

Spicy Chorizo Linguine \$28

Chorizo, capsicums, onions, tomato and a little chilli

Spaghetti & Meat Balls \$26

House made meat balls, rich Napoli sauce, spinach & parmesan

Sides

Rocket & Parmesan Salad \$10 (v)

Rocket, Parmesan, cherry tomatoes, red onion & Balsamic

Parmesan & Truffle Chips \$12 (v)

Tossed with rosemary & Parmesan, truffle oil

Garden Salad \$9 (v)

Mixed leaves, tomato, red onion, cucumber & lemon dressing

Chips & Aioli \$10 (v)

Served with House-made Aioli

Roasted Corn Cobs \$12 (v)

With Chipotle butter & Parmesan

Kids

Mini Cheese Burger, salad & chips \$12

Flathead Tail, salad & chips \$14

Fried Calamari, salad & chips \$13

Spaghetti Bolognese \$11

House-made Chicken Breast Nuggets & chips \$12

Desserts

Chocolate & Macadamia Brownie with Cookies'n' Cream ice-cream \$12

Affogato, classic or add your choice of Kahlua, Frangelico or Baileys \$10/\$17

Sticky Toffee Pudding, butterscotch sauce, vanilla bean ice-cream \$12

Eton Mess, fresh strawberries, Chantilly cream & pavlova \$12

Red Velvet Cheesecake, cream, chocolate ice cream \$12