

The Driftwood Café Breakfast *(All Day)*

Smoothie Bowl, choice of; \$19.90 (vegan & g/f)

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

Green - Banana, pineapple, spinach, hemp, coconut milk, fruit, granola, coconut, nuts, seeds

Bacon & Avo \$22

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

Drysdale goats' curd, aioli and balsamic reduction (add a poached egg \$2.60)

House Made Banana Bread \$14.90 (v)

Local honey, banana, roasted macadamia nuts & organic yoghurt

Bacon & Eggs \$19

Free range bacon and fried or poached eggs (3) with toast and Honey BBQ sauce

(add mushrooms or roasted tomatoes \$3.60)

Scrambled Eggs \$17

Silky soft free range eggs, served on toast with Drysdale goats' curd & parsley

(add mushrooms or roasted tomatoes \$3.60)

Garlic Mushrooms \$19 (v)

Field mushrooms with garlic & thyme, Manzanillo Grove olive oil,

Drysdale Goats' feta, ciabatta toast, pesto oil (add bacon \$5.50)

Seasonal Greens, Feta & Free Range Eggs \$22 (v) (vegan opt)

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

Eggs Benedict \$21.50

Poached eggs, Meredith free range ham, muffin & hollandaise

Bacon Bennie \$22.50

Poached eggs, free range bacon, muffin & hollandaise

Eggs Florentine \$19.50 (v)

Poached eggs, baby lemon spinach, muffin & hollandaise

Eggs Royale \$24.50

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

Bircher Muesli \$15 (vegan)

Apple juice & coconut soaked organic oats & chia, granola, coconut yoghurt,

candied pecans, mango, fresh fruit

European Style Pancakes, choice of;

Canadian maple syrup & vanilla bean ice-cream \$17.50

Lemon, butter & sugar \$14.50 (v)

Bacon & Canadian maple syrup \$19.80

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.
- Eat a meal - Enjoying a meal, ensures we can pay our staff.

20% surcharge applies to all Public Holidays



Location code ST5 X5C

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

Light Lunch & Salads

Arancini \$15.50 (v)

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

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

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

Salt'n'Pepper Calamari Salad \$26 (g/f)

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

Mexican Burrito 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 \$5.50)

Greek Slow Cooked Lamb Salad \$27 (g/f)

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

Burgers & Wraps

The Driftwood Burger \$25

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 \$23

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

B.L.A.T \$21

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

Pasta (g/f available)

Pulled Pork Pappardelle \$26.50

Pulled pork, chipotle, mushrooms, cherry tomatoes & spinach

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