DANDELION&DRIFTWOOD



WE ARE everyday 8:00am - 3:00pm

MENU

MAKE A Reservation

07 3667 8388 bookings@dandelion driftwood.com

OLD SCHOOL FAVOURITES



The Dandy Man (V.GF.DFO.N)

classic corn and zucchini fritter, two free range eggs of your choice (fried or poached), fanned avocado, grilled halloumi, beetroot relish, cream cheese, toasted pine nuts, roquette.

+ upgrade to scrambled eggs or add some protein



The Drifter Woman (GF.DF.N)

rustic potato and parsley rosti, american streaky bacon, two free range eggs of your choice (fried or poached), grilled roma tomato, onion marmalade, toasted pinenuts, baby spinach.+ upgrade to scrambled eggs or add chorizo



Simple Pleasures (V, VGO, GFO, DFO, N)

\$ 25

smashed avocado, pickled onions, sliced radish, beetroot relish, pistachio dukkah and marinated danish fetta on sourdough.+ upgrade with bacon or vegan bacon or grilled halloumi



Chilli Willy (GFO,V)

Toasted turkish bread with creamy scrambled eggs served with our house made sambal, roast button mushrooms, pickled chilli, coriander and fried shallots.

Mild or Xtra spicy

Eggs Your Way

\$ 16

one piece of thick cut toasted sourdough with your choice of poached or fried eggs

Add ons potato rosti \$8

Roast button mushrooms \$6 bacon or vegan bacon or chorizo \$6 Smoked salmon or ham off the bone \$5 grilled halloumi or avocado \$5 free range eggs {poached or fried} \$4 free range scrambled eggs \$6 relish or condiment \$4 hash brown \$4

Yin or Yang Eggs Benedict (GFO) \$26



House baked croissant with your choice of smoked atlantic salmon (YIN) or smoked leg ham off the bone (YANG) served with fresh avocado, baby spinach and hollandaise sauce.

Waffle Bouquet (V,N) - W:

\$ 27

french earl grey buttermilk waffle, creamy chocolate fudge sauce, LICK's strawberry ice cream, fresh strawberries, whipped cream and toasted hazelnuts

BREAKFAST CHASER

Lovingly Loaded Affogato

\$9

LICK's caramelised condensed-milk ice cream, dandelion blend double espresso, rose petals + add a shot of Baileys or kahlua please +\$7



Devonshire Tea For One

\$ 24

pot of tea for one or large coffee with two traditional scones served with raspberry jam and double cream



√-Goldilocks Scone

\$ 11

fluffy scone served with The Grainge raspberry jam and double cream

SNACK ATTACK

Chips with truffle oil grated parmesan \$ 12 and aioli (V,GF)

\$ 16 **Buttermilk Popcorn Chicken Tenders** (GF)

Roast pumpkin and vegetable Arancini \$16 with parmesan and aioli (V,GF, DFO)

Buffalo Cauliflower bites with vegan \$14 aioli (V,GF,DF)



CHEF'S MODERN TWIST



1

You Had Me at Taco (DF,GFO)

\$ 26

duo of fried chicken tender tacos with avocado, grilled corn and pineapple pico di gallo, lime cheeks and salsa roja Ask for mild or super spicy



Sofishticated (GF,DF,N)

\$30

grilled snapper fillet with roasted fennel, orange, green beans, radicchio, toasted almonds and salsa verde.



Shrimply the Best (DFO,GFO)

\$ 23

Chilled prawn salad with avocado fancy lettuce and black caviar on a warmed milk bun.



Greener Pastures (DF, GF, N)

\$ 30

Marinated pasture fed tri tip steak with asian slaw, peanuts, toasted coconut, fresh herbs, fried shallots and sesame dressing

SPEED DATING



M:How We Roll (GFO,VGO)

\$ 18

Sliver Linings (DFO,GFO) *

Chucky Cheese (GFO,V)

house baked rye.

\$22

\$22

double bacon and free-range egg breakfast burger with red cheddar, roquette and house-made BBQ sauce on a toasted milk bun.



Brekky Burrito (DFO,GFO)

\$ 20

Triple cheese, brie, aged cheddar and parmesan with onion jam and truffle on toasted sourdough hot pressed.

classic hot pressed sandwich with corned beef

melted swiss cheese, sauerkraut, tomato relish on

Warmed tortilla filled with creamy scrambled egg, chorizo, hash brown, fresh spinach, avocado, tomato and corn salsa, seved with our house made taco sauce.

Ask for Xtra spicy if you dare

+chips and aioli \$5

D&D DOUBLE DECKER

Breakfast Platter For Two 50.00 per person, minimum of 2 guests

classic corn & zucchini fritter with cream cheese and beetroot relish, rustic potato & parsley rosti with onion marmalade, two free range eggs your way {fried, poached}, american streaky bacon, roasted tomato, grilled halloumi and smashed avocado with marinated fetta cheese on sourdough and baby spinach and roquette breakfast salad.

&

french earl grey buttermilk waffle, creamy chocolate fudge sauce, and LICK's strawberry ice cream,fresh strawberries, whipped cream and toasted hazelnut.

&

includes one big coffee or pot of tea per person.

Lunch Platter For Two 50.00 per person, minimum of 2 guests

A duo of fried chicken tender tacos with avocado, grilled corn and pineapple pico di gallo and salsa roja + asian slaw with marinated pasture fed beef and sesame dressing + classic hot pressed sandwich with corned beef melted swiss cheese, sauerkraut, tomato relish on house baked rye + chips and aioli.

&

french earl grey buttermilk waffle, creamy chocolate fudge sauce, and LICK's strawberry ice cream, fresh strawberries, whipped cream and toasted hazelnut.

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Includes one big coffee or pot of tea per person.







DANDELION &

RINK MENU



COFFEE alternative milks* + 1.00	small	big
DOUBLE RISTRETTO / DOUBLE ESPRESSO	4	NA
LONG MACCHIATO / SH-LONG / PICCOLO	4.5	NA
LONG BLACK	5.2	6
LATTE / FLAT WHITE / CAPPUCCINO / CHAI	5.6	6.4
MOCHA / DIRTY CHAI LATTE	6.1	6.9
BABYCCINO	3	NA
HOT CHOCOLATE alternative milks* + 1.00 SPECIALTY HOT CHOCOLATE		
(BIG ONLY) Peruvian / Sicilian Orange / French Mint		6.4
HOT CHOCOLATE TASTING PLATE		9.5
TEA Pot		6.5

BLA	CK T	EAS		
DAN	IDE	LION	BLE	ND
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with subtle and sweet flavours (Award winning)

DRIFTWOOD BLEND

The caffeine is stronger than dandelion (Award Winning)

FRENCH EARL GREY STICKY TOFFEE TEA **PUNJABI CHAI ROMANCE TEA GINGER KISS TEA**

SINGLE ESTATE BLACK

TEAS

KEEMUN BLACK DARJEELING

WHITE TEAS WHITE PEONY

GREEN TEAS

MELON GREEN SENCHA LONGING HERBAL TEAS

PEPPERMINT CHAMOMILE

ICED COFFEE

alternative milks* + 1.00 ICED LONG BLACK 6.5 ICED LATTE 7.5 ICED MOCHA 7.5 7 ICED CHOCOLATE

COLD DRINK

JUICES

IMMUNITY

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carrot, pink lady apple, ginger, tumeric	
apple, raspberry, blueberry, strawberry, banana, pear	9
TROPICAL BLISS	9
orange, mango, passionfruit, apple, pear, banana, pineapple	

ENERGISE		9
pineapple, cucumber, spir	nach, apple, kale, celery	

ORANGE pure orange

MILKSHAKES

D&D MILKSHAKES 8 vanilla / strawberry / chocolate / caramel alternative milks* + 2.00

SMOOTHIFS

alternative milks* + 2.00 BANANA CHA-CHA 11 banana, milk, frozen yoghurt, honey & cinnamon

MANGO TANGO mango, banana, mango nectar, frozen yoghurt&shreddede coconut

SPARKLING DRINKS

BUNDABERG GINGER BEER	5.5
BUNDABERG LEMON LIME BITTERS	5.5
SAN PELLEGRINO	4.5
MI O OB	

Melograno Orange & Pomegranate Essenza Blood Orange & Black Raspberry

SPARKLING WATER

SAN PELLE SPARKLING 750ML ----**ACQUA PANNA WATER 750ML**











DANDELION & DRIFTWOOD WINE MENU



SPARKLING	Glass	Bottle
LA ZONA PROSECCO NVKing Valley, VIC, Australia	16	65
RIVER RETREAT SPARKLING PINK MOSCATO Murray Darling, NSW, Australia	16	65
EDENVALE SPARKLING CUVEE ZERO ALCOHOL Australia	12	48
CHAMPAGNE	Glass	Bottle
COLLECT ART DECO PREMIER BRUT NV Ay, Champagne, France	24	120
COLLECT ART DECO PREMIER BRUT ROSE Ay, Champagne, France (Order start from 2 Glasses)	35	145
WHITE WINES	Glass	Bottle
JULES TAYLOR SAUVIGNON BLANC Marlborough, New Zealand	15	58
IL CASATO PINOT GRIGIO	14	56
ROSE	Glass	Bottle
TORPEZ PETIT BRAVADE ROSE Provence, France	17	68
RED WINES	Glass	Bottle
COLI CHIANTI DOCG Tuscany, Italy	14	52

COCKTAILS	Glass
MIMOSA MORNINGS	18
Cold pressed orange juice and La Zona Prosecco or Edenvale Zero Alcohol Sparkling Cuvee.	
MOJITO	22
Mint, lime, sugar, white rum, soda water, over ice, garnished with mint and lime.	
MARGARITA	24
Tequila, triple sec, lime juice, served in a cocktail coupe with a salted rim and lime wedge	
GOING TROPPO	20
Malibu, tropical juice, over ice, garnished with pineapple slice	
GIN TONIC	22
Ink Dry Gin, fresh tonic water, over ice, garnished with lime	
LYCHEE MARTINI	25
Smooth vodka, lychee liqueur, and fr <mark>esh lychee</mark> juice, garnished with lychees	
ZERO ALCOHOL	Glass
COCKTAILS	
TROPICAL SUNRISE	18
Tropical juice, non-alcohol sparkling, over ice, garnished with pineapple	
VIRGIN ALMOST MOJITO	20
mint, fresh lime, over ice, non- alcoholic gin, soda water, garnished with mint	
BEERS	Can
KAIJU CERVEZZA CRISP LAGER	10



3 RAVENS LIL JUICY 3.5% HAZY PALE