DANDELION&DRIFTWOOD



WE ARE

Open

everyday
8:00am - 3:00pm







07 3667 8388 bookings@dandelion driftwood.com

OLD SCHOOL FAVOURITES

*** The Dandy Man (V,GF,DFO,N)

\$ 26

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)

\$ 27

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) \$

\$ 24

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

Yin or Yang Eggs Benedict (GFO)

\$ 26

gin cured salmon gravlax or 14 hour slow cooked pork served on house baked coffee rye bread and two free range poached eggs.

- -Yin salmon with seeded mustard creme fraiche capers red onion and dill or
- -Yang pork with swiss cheese, sauerkraut and thousand island dressing.

Eggs Your Way

\$15

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

Add ons

- +corn fritter \$6
- +potato rosti \$8
- +portobello mushroom \$6
- +bacon or vegan bacon or chorizo \$6
- +salmon gravlax 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

Granny's Savoury Mince

\$17

toasted thick sourdough bread with Granny's old school recipe savoury mince. + upgrade with poached egg and bacon

Hendurance

\$ 27

sweet potato waffle, with buttermilk popcorn chicken, chive sour cream, sweet chilli sauce and rocket.

Waffle Bouquet 👐

\$ 25

french earl grey buttermilk waffle, creamy caramel fudge sauce, and LICK's caramelised condensed-milk ice cream, Persian rose fairy floss.

BREAKFAST CHASER

Lovingly Loaded Affogato

\$8

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

WW 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 + add lemon curd creamy whip +\$2

SNACK ATTACK

Chips with truffle oil grated parmesan

Buttermilk Popcorn Chicken Bites (GF)

\$ 12

and aioli (V,GF)

\$ 16

Roast pumpkin and vegetable **Arancini** with parmesan and aioli (V,GF, DFO)

★ \$16

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

\$ 14

₩ : popular



CHEF'S MODERN TWIST



k You Had Me at Taco (DF,GFO)

\$ 25

duo of citrus braised lamb tacos with avocado, grilled corn pico di gallo, lime cheeks and salsa roja.

Sofishticated (GF.DF.N)

\$28

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



Prawn Star (DFO,GF,N)

\$33

harissa spiced grilled prawn cutlets with moroccan roast pumpkin, warm quinoa and pistachio salad with smoked honey labneh and lemon olive oil.



Holy Cow (DFO)

\$28

12 hour braised Beef in a rich tomato sugo with egg pappardelle, grana padano and fried basil.

SPEED DATING



WW How We Roll (GFO,VGO)

\$ 18

\$22

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

Little Piggy (DFO,GFO)

\$ 21

classic hot pressed sandwich with ham off the bone, melted cheddar cheese, fresh tomatoes, mustard pickle relish on sourdough loaf hot pressed.

diced smoked chicken breast, cream cheese, red

onion, wholegrain mustard and chives with fresh rocket on toasted sourdough hot pressed.

Peter Porker (DFO,GFO)

Henny Penny (GFO)

\$20

pulled pork shoulder, slow cooked for 14 hours in honey, spices and cider, served with red cheddar, apple slaw and smoky bbg sauce on a toasted milk

+chips and aioli \$5

D&D DOUBLE DECKER

Breakfast Platter For Two 45.00 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, with rose petals, creamy caramel fudge sauce, and LICK's caramelised condensed-milk ice cream, Persian rose fairy floss.

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 citrus braised lamb tacos with avocado, grilled corn pico di gallo and salsa roja + summer salad of roasted fennel, orange, green beans, radicchio and toasted almonds + little piggy, ham off the bone, swiss cheese, fresh tomato and picalilli relish on hot pressed sourdough + chips and aioli.

french earl grey buttermilk waffle with, rose petals, creamy hot caramel fudge sauce, and LICK's caramelised condensed-milk ice cream, Persian rose floss.

Includes one big coffee or pot of tea per person.

₩ : popular





DANDELION & DRIFTWOOD DRINK 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 LATTE	5.6	6.4
MOCHA / DIRTY CHAI	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
TASTING PLATE		9.5
TEA		pot
BLACK TEAS DANDELION BLACK TEA		6.5
with subtle and sweet flavours (Award winn DRIFTWOOD BLACK TEA		6.5
The caffeine is stronger than dandelion (Aw FRENCH EARL GREY		6.5
STICKY TOFFEE TEA		6.5
PUNJABI CHAI		6.5
ROMANCE TEA		6.5
GINGER KISS TEA		6.5
SINGLE ESTATE BLACK TEAS KEEMUN BLACK		<i>(</i>
DARJEELING		6.5 6.5
WHITE TEAS		0.5
WHITE PEONY		6.5
GREEN TEAS MELON GREEN		6.5
SENCHA LONGJING		6.5 6.5
HERBAL TEAS		
PEPPERMINTCHAMOMILE		6.5 6.5

ICED COFFEE alternative milks* + 1.00	
ICED LONG BLACK	6.5
ICED LATTE	7.5
ICED MOCHA	7.5
ICED CHOCOLATE	7
COLD DRINK	
JUICES	
IMMUNITY	8.5
carrot, pink lady apple, ginger, tumeric	0.5
apple, raspberry, blueberry, strawberry, banana, pear	8.5
TROPICAL BLISS	8.5
orange, mango, passionfruit, apple, pear, banana, pineal ENERGISE	ople 8.5
pineapple, cucumber, spinach, apple, kale, celery	0.5
MILKSHAKES small	big
D&D MILKSHAKES 6 vanilla / strawberry / chocolate / caramel alternative milks* + 2.00	7.5
SMOOTHIES alternative milks* + 2.00	
BANANA CHA-CHA	·· 10
banana, milk, frozen yoghurt, honey & cinnamon MANGO TANGO	·· 10
mango, banana, mango nectar, frozen yoghurt&shredde	de coconut
SPARKLING DRINKS	
BUNDABERG GINGER BEER	
BUNDABERG LEMON LIME BITTERS —— MELOGRANO & ARANCIA	
ESSENZA BLOOD ORANGE&BLACK RASPBERRY ZERO SUGARS	4.5
WATER SAN PELLE SPARKLING 750ML ACQUA PANNA WATER 750ML	-
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DANDSLION & DE





SPARKLING	Glass	Bottle
LA ZONA PROSECCO NV King Valley, VIC, Australia	 16	65
EDENVALE SPARKLING CUVEE ZERO ALCOHOL Australia	 12	48
CHAMPAGNE	Glass	Bottle
CHAMPAGNE COLLECT ART DECO PREMIER BRUT NV Ay, Champagne, France	 Glass 22	Bottle 110

COCKTAILS	Glass
MIMOSA MORNINGS	18
Cold pressed orange juice and La Zona Prosecco or Edenvale Zero Alcohol Sparkling Cuvee.	
MOJITO	18
Mint, lime, sugar, white rum, soda water, over ice, garnished with mint and lime.	
MARGARITA	18
Tequila, triple sec, lime juice, served in a coupe with a salted rim and lime wedge	
BLOODY MARY	20
Vodka, tomato juice, Worcestershire sau Tabasco, salt, pepper, garnished with ce and lemon	

WILITE WINES		
WHITE WINES	Glass	Bottle
JULES TAYLOR SAUVIGNON BLANC Marlborough, New Zealand	15	58
IL CASATO PINOT GRIGIOAlto Adige, Italy	14	56
KILIKANOON KILLERMANS RUN RIESLING Clare Valley, SA, Australia	12	48
ROSE	Glass	Bottle
TORPEZ PETIT BRAVADE ROSE Provence, France	17	68
RED WINES	Glass	Bottle
COLI CHIANTI DOCG Tuscany, Italy	14	52

ZERO ALCOHOL COCKTAILS	Glass
BRIDGERTON BUBBLES Fruits of eden tea infused Edenvale Sparkling Cuvee Zero Alcohol, sugar rim.	16
VIRGIN ALMOST MOJITO San Pellegrino Clementine, mint, soda water, non alcoholic gin.	14
BEERS	Can
KAIJU CERVEZZA CRISP LAGER	10
3 RAVENS LIL JUICY 3.5% HAZY PALE	11
CIDER	Can
WILLIE SMITHS ORGANIC CIDER	10







