

WINE MENU

Sparkling

	Glass	Bottle
<i>La Zona Prosecco NV</i> King Valley, Victoria, Australia	\$16	\$65
<i>Edenvale Sparkling Cuvee Zero Alcohol</i> Australia	\$12	\$48

Champagne

	Glass	Bottle
<i>Collet Art Deco Premier Cru NV</i> Ay, Champagne, France	\$24	\$120

White Wines

	Glass	Bottle
<i>Jules Taylor Sauvignon Blanc 2021</i> Marlborough, New Zealand	\$15	\$58
<i>Il Casato Pinot Grigio</i> Alto Adige, Italy	\$14	\$56
<i>Topaz Petit Bravade Rosé</i> Provence, France	\$17	\$68

Red Wines

	Glass	Bottle
<i>Coli Chianti DOCC</i> Tuscany, Italy	\$14	\$52

Beers

		Can
<i>Xxxx Gold Bottle/ Xxxx Summer</i>		\$12

Cocktails

	Glass
<i>Venice Spritz</i> Aperol, prosecco & soda over ice in a wine glass, garnished with fresh orange slice.	\$18
<i>Blush Hour</i> Guava syrup, vodka, orange liqueur & lime juice shaken with ice, served in coup glass.	\$22
<i>Matcha Martini</i> Matcha, vodka, vanilla syrup & coconut milk shaken with ice, topped with matcha powder.	\$20
<i>Mimosa Mornings</i> Cold pressed orange juice and La Zona Prosecco or Edenvale Zero Alcohol Sparking Cuvee.	\$19

Mixed Spirits

*Vodka soda/ Gin tonic/ Rum & coke	\$16
------------------------------------	------

Zero Alcohol Cocktails

	Glass
<i>Tropical Sunrise</i> Tropical juice, non-alcohol sparkling, over ice, garnished with pineapple.	\$18
<i>Virgin Almost Mojito</i> Mint, fresh lime, over ice, non-alcoholic gin, soda water, garnished with mint.	\$20

COLD DRINK

New Drinks – Summer Menu

<i>Specialty Iced Beverage</i>	
<i>Tira-Miss You</i> Espresso with Nocciola syrup, milk & cream, topped with Savoiardi biscuit & chocolate.	\$13
<i>Choc Me Out</i> Sicilian orange & chilled milk topped with whipped cream, dried orange slice & chocolate.	\$12.5

Juices

<i>Immunity</i> Carrot, pink lady apple, ginger, turmeric.	\$9
<i>Vital Vibe</i> Pineapple, Lime, Apple, Lemon, Cucumber, Ginger	\$9

<i>Tropical Bliss</i> Orange, mango, passionfruit, apple, pear, banana, pineapple.	\$9
--	-----

<i>Orange</i> Pure orange juice.	\$8.5
-------------------------------------	-------

Iced Matcha

Iced vanilla milk & organic matcha topped with whipped cream, chocolate & matcha sprinkle.	\$12.5
---	--------

Old Fashion Milkshake

Strawberry syrup, vanilla ice cream & milk topped with whipped cream, cherry & mini mochi.	\$14.5
---	--------

Vintage Iced Chocolate

Peruvian cocoa, milk & fresh cream, finished with delicate chocolate shavings.	\$12.5
---	--------

Milkshakes

<i>D&D Milkshakes</i> (Alternative milks + \$2.00)	\$8
Vanilla / Strawberry / Chocolate / Caramel	

Smoothies

(Alternative milks + \$2.00)	
<i>Banana Cha-Cha</i> Banana, milk, frozen yoghurt, honey & cinnamon.	\$11
<i>Mango Tango</i> Mango, banana, mango nectar, frozen yoghurt & shredded coconut.	\$11

Sparkling Drinks

<i>Bundaberg Brewed</i> Ginger Beer, Lemon Lime & Bitter (375ml)	\$5.5
<i>Coke (Coke Zero Available)</i>	\$5.5

Sparkling & Mineral Water

<i>San Pellegrino / Acqua Panna (750ml)</i>	\$7
---	-----



MENU

We are Open Tuesday to Sunday 8:00am-3:00pm

Make a Reservation

07 3667 8388

bookings@dandeliondriftwood.com

20 DONCASTER STREET, HENDRA, QLD 4011 | 07 3667 8388 | bookings@dandeliondriftwood.com
GF=Gluten Free, GFO=Gluten Free Option, V=Vegetarian, VGO=Vegan Option, N=contain nuts, DF=Dairy Free, DFO=Dairy Free Option
Allergy warning - nuts, dairy & wheat are all used extensively in our kitchen.
We are unable to guarantee that any items we serve are entirely free of allergens.
Tyro merchant surcharge will be applied to all transactions made with credit and debit cards | 10% surcharge applies on weekends
Alcoholic beverages are available daily from 10am

Old School Favourites

The Dandy Man (V,GF,DFO,N) \$28
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) \$28
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

Yin Or Yang Eggs Benedict (GFO) \$26
House baked croissant with your choice of smoked Atlantic salmon(ying) or smoked leg ham off the bone(yang) served with fresh avocado, baby spinach and hollandaise sauce.

Chilli Willy (GFO,V) \$26
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

Waffle Bouquet (V,N) \$27
french earl grey buttermilk waffle, creamy chocolate fudge sauce, LICK's strawberry ice cream, fresh strawberries, whipped cream and toasted hazelnuts

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

Chef's Modern Twist

You Had Me At Taco (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 fish of the day(ask your friendly waiter for todays option) served with herbed green vegetables, toasted almonds, crispy baby potato

The Emperor \$24
Baby cos tossed with sourdough croutons, streaky bacon, parmesan, anchovies and traditional caesar dressing, served with a perfectly poached free range egg (GFO,VO)
Add some protein
With buttermilk chicken \$8
With smoked salmon \$6

Speed Dating

How We Roll (GFO,VGO) \$18
double bacon and free-range egg breakfast burger with red cheddar, roquette and house-made BBQ sauce on a toasted milk bun.

Silver Linings (DFO,GFO) \$22
classic hot pressed sandwich with corned beef melted swiss cheese, sauerkraut, tomato relish on house baked rye.

Mr. Crunch \$22
Smoked leg ham off the bone, mustard spiced bechamel and melted cheese between two slices of toasted brioche

Pleased To Meet You(GFO) \$28
200g wagyu beef patty, onion rings, bacon, house pickles, american cheese served on toasted brioche

Brekky Burrito (DFO,GFO) \$20
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

Breakfast Chaser

Lovingly Loaded Affogato \$9
LICK's caramelised condensed-milk ice cream, dandelion blend double espresso

*after 10am add a shot of Baileys or kahlua please
+ \$7

Devonshire Tea \$24
pot of tea & two traditional scones served with raspberry jam and double cream

Goldilocks Scone \$11
fluffy scone served with The Grainge raspberry jam and double cream

D&D Double Decker

Breakfast Platter For Two

\$ 50/person

● 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/person

● A duo of fried chicken tender tacos with avocado, grilled corn and pineapple pico di gallo and salsa roja + baby cos with bacon, croutons, parmesan and caesar 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.

● Includes one big coffee or pot of tea per person.

Snack Attack

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

Buttermilk popcorn chicken tenders (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

Herbed green vegetables, toasted almonds and crispy baby potato (VG,DF,GF,N) \$15

Coffee (Alternative milks + \$1.00)	Small	Big
Double Ristretto / Double Espresso	\$4.5	/
Long Macchiato / Short-Long / Piccolo	\$5	/
Long Black	\$5.2	\$6
Latte/Flat White/Cappuccino/Chai Latte	\$5.6	\$6.6
Mocha / Dirty Chai Latte	\$6.5	\$7
Babyccino	\$3	/

iced Coffee (Alternative milks + \$1.00)

Iced Long Black	\$6.6
Iced Latte	\$7.8
Iced Mocha	\$8
Iced Chocolate	\$7.5

Hot Choc , etc. (Alternative milks + \$1.00)

Specialty Hot Chocolate (Big Only) \$6.8

Peruvian / Sicilian Orange / French Mint

Gochha Matcha Hot \$9

Hot Chocolate Tasting Plate \$10.6

Tea (Pot) \$6.6

Black Teas

-Dandelion Blend
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

-Ginger Kiss Tea

Single Estate Black Teas

-Darjeeling

Green Teas

-Melon Green

Herbal Teas

-Peppermint / Chamomile