

# 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>Topex Petit Bravade Rosé</i> Provence, France	\$17	\$68

## Red Wines

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

## Beers

	Can
<i>Kaiju Cervezza Crisp Lager</i>	\$10
<i>3 Ravens Lil Juicy 3.5% Hazy Pale</i>	\$11

## Cocktails

	Glass
<i>Mimosa Mornings</i> Cold pressed orange juice and La Zona Prosecco or Edenvale Zero Alcohol Sparkling Cuvee.	\$18
<i>Mojito</i> Mint, lime, sugar, white rum, soda water, over ice, garnished with mint and lime.	\$22
<i>Margarita</i> Tequila, triple sec, lime juice, served in a cocktail coupe with a salted rim and lime wedge.	\$24
<i>Going Troppo</i> Malibu, tropical juice, over ice, garnished with a pineapple slice.	\$20
<i>Gin Tonic</i> Ink Dry Gin, fresh tonic water, over ice, garnished with lime.	\$16
<i>Lychee Martini</i> Smooth vodka, lychee liqueur, and fresh lychee juice, garnished with lychees.	\$25
<b>Zero Alcohol Cocktails</b>	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

### Juices

<i>Immunity</i> Carrot, pink lady apple, ginger, turmeric.	\$9
<i>Antiox</i> Apple, raspberr, blueberry, strawberry, banana, pear.	\$9
<i>Tropical Bliss</i> Orange, mango, passionfruit, apple, pear, banana, pineapple.	\$9
<i>Energise</i> Pineapple, cucumber, spinach, apple, kale, celery.	\$9
<i>Orange</i> Pure orange juice.	\$8.5

### Milkshakes

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

### 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 everyday 8:00am-3:00pm

Make a Reservation  
07 3667 8388

[bookings@dandeliondriftwood.com](mailto:bookings@dandeliondriftwood.com)

20 DONCASTER STREET, HENDRA, QLD 4011 | 07 3667 8388 | [bookings@dandeliondriftwood.com](mailto: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

## 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.

**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, served with our house made taco sauce.

Ask for xtra spicy if you dare.

+ chips and aioli \$5

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

**Prawn Star \$28**

Whole egg pasta tossed with Sauteed tiger prawns, chilli, garlic and julienned vegetables in a rose sugo.

**Greener Pastures (DF,GF,N) \$30**

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

## Breakfast Chaser

**Lovingly Loaded Affogato \$9**

LICK's caramelised condensed-milk ice cream, dandelion blend double espresso, rose petals

\*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 + 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.

- 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**

**Coffee (Alternative milks + \$1.00)**

	Small	Big
Double Ristretto / Double Espresso	\$4	/
Long Macchiato / Short-Long / Piccolo	\$4.5	/
Long Black	\$5.2	\$6
Latte/Flat White/Cappuccino/Chai Latte	\$5.6	\$6.4
Mocha / Dirty Chai Latte	\$6.1	\$6.9
Babyccino	\$3	/

**iced Coffee (Alternative milks + \$1.00)**

Iced Long Black	\$6.5
Iced Latte	\$7.5
Iced Mocha	\$7.5
Iced Chocolate	\$7

**Hot Chocolate (Alternative milks + \$1.00)**

**Specialty Hot Chocolate \$6.4**

(Big Only)

Peruvian / Sicilian Orange / French Mint  
**Hot Chocolate Tasting Plate \$9.5**

**Tea (Pot) \$6.5**

**Black Teas**

-Dandelion Blend  
With Subtle and Sweet Flavours

• Award Winning

-Driftwood Blend

The Caffeine is Stronger Than Dandelio

• 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

-Longjing

**Herbal Teas**

-Peppermint Chamomile