

BREAKFAST ✦

OLD SCHOOL FAVOURITES

the dandy man.....\$24
 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. (V,GF,DFO,N)
 + upgrade to scrambled eggs or add some protein
 pair with Dandelion Blend Tea {medium bodied black breakfast tea}

the drifter woman..... \$26
 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. (GF,DF,N)
 + upgrade to scrambled eggs or add chorizo
 pair with Driftwood Blend Tea {full bodied black breakfast tea}

simple pleasures..... \$24
 smashed avocado, pickled onions, sliced radish, beetroot relish, pistachio dukkah and marinated Meredith farm goats cheese on sourdough. (V,VGO,GFO,DFO,N)
 + upgrade with bacon or vegan bacon or grilled halloumi
 pair with French Earl Grey Tea {black tea with luxurious floral & fruits}

CHEF'S MODERN TWIST

toad in the hole..... \$25
 free range egg sauteed inside cheesy brioche toast, signature D&D double shot double bacon coffee jam, roast portobello mushroom, blistered cherry tomatoes on the vine. (VO)
 + upgrade with fanned avocado or grilled halloumi
 pair with Keemun Black Tea {aromatic black tea with mellow fruity flavour}

yin or yang eggs benedict..... \$26
 tanqueray gin cured salmon gravlax or honey & rosemary glazed pork belly served on an English muffin, choice of yin (salmon) or yang (pork belly), two soft poached free range eggs with citrus hollandaise and fresh spinach. (GFO)
 pair with Proper Pour Over with Colombia Geisha Santuario Project Campo Hermoso

pillow talk..... \$25
 light pillows of house made potato gnocchi, with a creamy garlic sauce, spinach, chorizo, cherry tomatoes, free range poached egg, topped with parmesan cheese. (GFO)
 pair with Cold Brew Blokes & Babes {balanced coffee with raisins and brown sugar notes}



SWEET TOOTH BOOTH

waffle bouquet..... \$24
 french earl grey buttermilk waffle, with rose petals, creamy caramel fudge sauce, and LICK's caramelised condensed-milk ice cream, Persian rose fairy floss. (V)
 pair with Romance Tea {black and green tea with delicate bergamot, rose and jasmine}

piccolo panna cotta..... \$26
 single origin ecuador latte panna cotta, with house made slow roasted nut granola, lemon curd creamy whip, blackberry gel, served with seasonal fruit. (V, N)
 pair with piccolo flight dandelion coffee blend & driftwood coffee blend

SPEED DATING

how we roll..... \$22
 double bacon and free range egg breakfast burger with red cheddar, roquette and house made BBQ sauce on a toasted milk bun. (GFO,VGO)
 pair with Ladies & Lads Iced Latte {balanced coffee with milk chocolate, raisins and brown sugar notes}

little piggy..... \$21
 classic hot pressed sandwich with ham off the bone, melted cheddar cheese, fresh tomatoes, mustard pickle relish on sourdough loaf hot pressed served with chips and aioli. (DFO,GFO)
 pair with Darjeeling {delicately floral, with notes of musky spiciness}

huey, dewey, louie, and stewey ribbon sandwich..... \$16
 four ribbon sandwiches including ham with sweet mustard pickles, chicken breast with mayo, egg and lettuce with a pinch of curry and smoked salmon with lettuce. (GFO)
 pair with Melon Green Tea {balanced green tea with bright flavours of melon and apricots}

D&D double decker

Breakfast Platter For Two

40.00 per 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 Meredith farm marinated goats 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.

*2 people minimum



BREAKFAST CHASER

{something extra for after breakfast}

lovingly loaded affogato..... \$8
 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..... \$20
 pot of tea & two traditional scones served with raspberry jam and double cream

goldilocks scone..... \$8
 fluffy scone served with The Grainge raspberry jam and double cream {add lemon curd creamy whip +\$2}

D&D cake trolley with fresh baked treats available daily. {\$4 to \$8}

10% surcharge applies on weekends | alcoholic beverages are available daily from 10am

ADD TO YOUR MEAL

potato rosti	8.00
bacon or vegan bacon or chorizo	6.00
salmon gravlax or ham off the bone	5.00
double shot double bacon coffee jam	5.00
grilled halloumi or avocado	5.00
free range eggs {poached or fried}	4.00
free range scrambled eggs	6.00
relish or condiment	2.00

GF=Gluten free, GFO=Gluten free option, V=Vegetarian, VGO=Vegan Option
 N= contains nuts DF= Dairy Free, DFO=Dairy free option

allergy warning - nuts, dairy & wheat are all used extensively in our kitchen.
 therefore, we are unable to guarantee that any items we serve are entirely free of allergens



sparkling *glass bottle*

La Zona Prosecco NV	\$16	\$65
King Valley, Victoria, Australia		
Clandestine Vineyards Prosecco Rose	\$16	\$65
King Valley, Victoria, Australia		
Edenvale Sparkling Cuvee Zero Alcohol	\$12	\$48
Australia		

champagne

Collet Art Deco Premier Cru NV	\$22	\$110
Ay, Champagne, France		

white wines

Jules Taylor Sauvignon Blanc 2021	\$14.5	\$58
Marlborough, New Zealand		
Joseph Cattin Pinot Blanc 2020	\$17.5	\$70
Alsace, France		
Flowstone Chardonnay 2018	\$22	\$88
Margaret River, Western Australia		

natural selection (skin contact)

XO Pinot Gris McLaren Vale 2021	\$16	\$65
Adelaide Hills, Australia		
Marge Gamay Pinot Noir Seesaw (served deliciously chilled)	\$18	\$70
Orange New South Wales, Australia		

red wines

Petits Detours Gamay 2019	\$14.5	\$58
Languedoc, France		
Holm Oak The Protege Pinot Noir 2021	\$15	\$60
Tamar Valley, Tasmania, Australia		
Bud Burst Shiraz 2019	\$14	\$56
Barossa Valley, South Australia, Australia		

beers

Deeds Halftime Pale Ale {3.5%}	\$9
Brouhaha Maleny Lager {4.6%}	\$10

ciders

Deeds Cider Draft Medium Dry Cider {5%}	\$10
Willie Smith's Traditional Apple Cider {5.2%}	\$10

cold drinks

Bundaberg brewed	\$5.5
ginger beer, sarsaparilla, creaming soda, lemon lime bitters	
Water	\$7
San Pelegrino Sparkling Water	

B E V E R A G E S *

milkshakes

kid \$6.00 big \$7
alternative milks* +\$2 add malt +\$0.5

vanilla, strawberry, chocolate, lime, caramel, espresso

smoothies
alternative milks* +\$2

banana cha-cha	\$9
banana, milk, frozen yoghurt, honey & cinnamon	
mango tango	\$9
mango, banana, mango nectar, frozen yoghurt & shredded coconut	

cold pressed juices

immunity	\$8.5
carrot, pink lady apple, ginger, tumeric	
energise	\$8.5
pineapple, cucumber, spinach, apple, kale, celery	
roots	\$8.5
beetroot, carrot, pear, ginger, orange	
antiox	\$8.5
apple, lemon, raspberry, elderberry	
tropical bliss	\$8.5
orange, mango, passionfruit, apple, pear, banana, pineapple	

cocktails *

driftwood martini	\$18
driftwood blend double espresso, vodka, kahlua, gomme.	
pina colada on doncaster	\$19
malibu coconut rum, coconut cream, pineapple juice.	
d&d after dark	\$17
el jimador reposado, cointreau, lime, himalayan salt.	
hendra mojito	\$19
spiced bam bam rum, lime juice, brown sugar, mint leaves and soda water.	
inkredible pleasurable	\$18
ink gin, tonic water, edible flower and sugar rim.	
mimosa mornings	\$16
cold pressed orange juice and la zona prosecco.	
pimm's pretty pitcher	\$25
pimm's, lemonade, ginger ale, lime and orange.	
<i>zero alcohol cocktails</i>	
bitter sweet symphony	\$14
tropical bliss, lemonade, ginger ale, bitters, mango nectar.	
bridgerton bubbles	\$16
fruits of eden tea infused Edenvale sparkling cuvee zero alcohol, sugar rim.	

our award winning house coffee blends

Dandelion Blend represents the yin of our business – this blend is mellow on the palate, with a milk chocolate body, subtle softness, refined, jammy fruit sweetness & nutty undertones.

Driftwood Blend characterises the yang of our business – in this blend notes of molasses, liquorish, dry berries will dance on the palate, with a rich dark chocolate body & an earthiness to the finish.

our seasonal single origin coffees

Colombia Gesha Santuario Project Campo Hermoso (for filter brew only)
notes of raspberry, red wine, melon, cocoa nibs.

Ecuador Finca Terrazas del Pisque (for espresso brew only)
notes of dark chocolate, caramel, apple and pear.



specialty coffee brews

fancy french press \$7.5 this brew style allows for greater control over the entire brewing process. Through agitating the brew and letting it settle, it yields a very textured coffee with pronounced flavours of the origin and the roast profile alike.

proper pour over \$7.5 fresh coffee grounds are placed in a cone-shaped filter, and temperature controlled water is carefully poured over the grounds, producing a liquor that is clean, articulate and transparent.

ladies & lads iced latte cold brew \$7.5 cold brewed iced latte crafted using Mexican Las Cotorras, add your milk of choice, this brew will blow your mind with its natural sweetness and delightful texture.

blokes & babe's cold brew \$6.5 cold brew Mexican Las Cotorras creates a smooth and balanced flavour, this is the perfect combination of convenience and deliciousness.

specialty coffee

ristretto, espresso	\$4.00
espresso tasting plate	\$8.00
long macchiato, sh-long	\$4.50
piccolo	\$4.50
piccolo tasting plate	\$9.00
long black	\$5.00
latte, flat white, cappuccino	\$5.20
chai latte	\$5.20
mocha, dirty chai latte	\$5.70
fluffy	\$3.00
go bigger	+0.70
alternative milks*	+1.00
iced cold brew black	\$6.50
iced cold brew latte / mocha / chai	\$7.50
affogato	\$8.00
alternative milks*	+2.00
<i>specialty hot chocolate</i>	
peruvian hot chocolate {big only}	\$6.00
hot chocolate tasting plate	\$9.00
sicilian orange hot chocolate {big only} ..	\$6.00
french mint hot chocolate {big only} ...	\$6.00

specialty tea

	pot for
blended black teas	one
dandelion blend tea	\$6.00
driftwood blend tea	\$6.00
french earl grey	\$6.00
punjabi chai	\$6.00
sticky toffee tea	\$6.00
romance tea	\$6.00
christmas tea	\$6.00
ginger kiss tea	\$6.00
single estate black teas	
keemun black	\$6.00
darjeeling	\$6.00
white tea	
peony	\$6.00
green teas	
melon green	\$6.00
sencha	\$6.00
longjing	\$6.00
herbal teas	
peppermint	\$6.00
chamomile	\$6.00

All teas are lovingly prepared & served in a tea pot for one. No share pots are available and no additional cups will be provided, thanks for your understanding.

10% surcharge applies on weekends | alcoholic beverages are available daily from 10am