

# Dandelion & Driftwood



Old School Favourites

## The Dandy Man \$26 (V,GF,DFO,N)

classic corn and zucchini fritter, two eggs (fried or poached), fanned avocado, grilled halloumi, beetroot relish, cream cheese, toasted pine nuts, rocket. + upgrade to scrambled eggs or some protein

## The Drifter Woman \$27 (GF,DF,N)

rustic potato and parsley rosti, american streaky bacon, two eggs (fried or poached), grilled roma tomato, onion marmalade, toasted pine nuts, baby spinach. + upgrade to scrambled eggs or add chorizo

## Simple Pleasures \$24 (V,VGO,GFO,DFO,N)

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 \$26 (GFO)

gin cured salmon gravlax or 14 hour slow cooked pork served on house baked coffee rye bread and two 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 \$14.50

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

Add ons

- + corn fritter \$6
- + 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 egg {poached or fried} \$3
- + free range scrambled eggs \$6
- + potato rosti \$8
- + relish or condiment \$2

## Granny's Savoury Mince \$16.50

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

## Hendurance \$26.50

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

## Waffle Bouquet \$25 (V)

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

Chef's Modern Twist

## You had me at taco \$25 (DF,GFO)

duo of herb roasted chicken tacos, avocado, grilled corn pico di gallo, lime cheeks and chipotle aioli.

## Sofishticated \$28 (GF,DF,N)

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

## Prawn Star \$33 (DF,GF,N)

Mooloolaba king prawns with avocado, mango, red onion, roquette and spiced honey roasted macadamias with a chilli and lime dressing.

## How We Roll \$18 (GFO,VGO)

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

## Little Piggy \$21 (DFO,GFO)

classic hot pressed sandwich with ham off the bone, swiss cheese, fresh tomatoes, mustard piccalili on sourdough loaf hot pressed.

## Henny Penny \$22 (GFO)

diced smoked chicken breast, cream cheese, red onion, wholegrain mustard and chives with fresh rocket on toasted sourdough hot pressed.

## Peter Porker \$20 (DFO,GFO)

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

+chips and aioli \$5 ✂

## Snack Attack

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

Buttermilk popcorn chicken bites (GF) \$15

Warm Portuguese marinated olives (V,GF,DF) \$15

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

Breakfast Chaser

## Lovingly Loaded Affogato \$8

LICK's caramelised condensed-milk ice cream, double espresso + add a shot of baileys or kahlua \$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 + add lemon curd creamy whip \$2

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. We are unable to guarantee that any items we serve are entirely free of allergens

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

# Beverages



Sparkling <b>La Zona Prosecco NV</b> King Valley, VIC, Australia	Glass \$16	Bottle \$65	<b>Specialty Coffee</b> ristretto, espresso \$4.00 espresso tasting plate \$8.00 long macchiato, sh-long, piccolo \$4.50 piccolo tasting plate \$9.00 long black \$5.20 latte, flat white, cappuccino, chai latte \$5.60 mocha, dirty chai latte \$6.10 fluffy \$3.00  go bigger +0.80 alternative milks* +1.00
<b>River Retreat Sparkling Pink Moscato</b> Murray Darling, NSW, Australia	\$16	\$65	<b>Fancy French Press \$7.5</b> <b>Proper Pour Over \$7.5</b>  iced cold brew black \$6.50 iced cold brew latte / mocha / chai \$7.50 affogato \$8.00 alternative milks* +\$2.00
<b>Edenvale Sparkling Cuvee Zero Alcohol</b> Australia	\$12	\$48	<b>Specialty Hot Chocolate \$6.40</b> peruvian hot chocolate {big only} sicilian orange hot chocolate {big only} french mint hot chocolate {big only} hot chocolate tasting plate \$9.50
Champagne <b>Collet Art Deco Premier Cru NV</b> Ay, Champagne, France	\$22	\$110	<b>Specialty Tea \$6.40</b> <b>blended black teas</b> dandelion blend tea driftwood blend tea french earl grey punjabi chai sticky toffee tea romance tea ginger kiss tea
White Wines <b>Jules Taylor Sauvignon Blanc 2021</b> Marlborough, New Zealand	\$14.5	\$58	<b>single estate black teas</b> keemun black darjeeling
<b>Il casato Pinot Grigio</b> Alto Adige, Italy	\$14	\$56	<b>green teas</b> melon green sencha longjing
<b>Peregrine Pinot Gris</b> Central Otago, New Zealand	\$18	\$72	<b>white tea</b> peony
<b>Kilikanoon Killermans Run Riesling</b> Clare Valley, SA, Australia	\$12	\$48	<b>herbal teas</b> peppermint chamomile
<b>Topex Petit Bravade Rosé</b> \$17 \$68 Provence, France	\$17	\$68	<b>Milkshakes</b> kid \$6.00   big \$7 alternative milks* +\$2 add malt +\$0.5 <b>vanilla, strawberry, chocolate, lime, caramel, espresso</b>
Red Wine <b>Holm Oak The Protege Pinot Noir 2021</b> Tamar Valley, Tasmania, Australia	\$15	\$60	<b>Smoothies \$9</b> alternative milks* +\$2
Beers <b>Deeds Halftime Pale Ale 3.5%</b>	Can \$9		<b>Banana Cha-Cha</b> banana, milk, frozen yoghurt, honey & cinnamon
<b>Bodriggy Lager 4.2%</b>	\$10		<b>Mango Tango</b> mango, banana, mango nectar, frozen yoghurt & shredded coconut
Cider <b>Deeds Draft Medium Dry Cider 5%</b>	\$10		<b>Cold Pressed Juices \$8.5</b> <b>Immunity</b> carrot, pink lady apple, ginger, tumeric
Cocktails <b>Driftwood Martini</b> Vodka, Kahlua, driftwood blend double espresso, sugar syrup.	\$18		<b>Energise</b> pineapple, cucumber, spinach, apple, kale, celery
<b>Cherry Bomb</b> Prosecco, maraschino cherry juice, pineapple juice.	\$16		<b>Antiox</b> apple, raspberry, blueberry, strawberry, banana, pear
<b>D&amp;D Margarita</b> El Jimador Reposado, Cointreau, lime, himalayan salt, simple syrup.	\$18		<b>Tropical Bliss</b> orange, mango, passionfruit, apple, pear, banana, pineapple
<b>Hendra Mint Julip</b> Woodford Reserve, mint, simple syrup.	\$20		<b>Bundaberg Brewed \$5.5</b> Ginger Beer, Lemon Lime Bitters
<b>Pretty Purple Rain</b> Ink Gin, lemon juice, soda water, simple syrup and sugar rim.	\$18		<b>San Pellegrino Sparkling Drinks \$4.5</b> Essenza Zero Sugar Blood Orange and Black Raspberry Clementine, Pomegranate & Orange
<b>Mimosa Mornings</b> Cold pressed orange juice and La Zona Prosecco or Edenvale Zero Alcohol Sparkling Cuvee.	\$16		<b>Water \$7</b> San Pellegrino, Acqua Panna 750ml
<b>Mellow Moscow Mule</b> Ketel one vodka, lime juice, honey, ginger beer.	\$20		
Zero Alcohol Cocktails <b>Bridgerton Bubbles</b> fruits of eden tea infused Edenvale Sparkling Cuvee Zero Alcohol, sugar rim.	\$16		
<b>Virgin Almost Mojito</b> San Pellegrino Clementine, mint, soda water, non alcoholic gin.	\$14		
<b>Orange Refresher</b> San Pellegrino pomegranate & orange, orange juice, lime juice, cranberry juice.	\$14		



# D&D Double Deckers

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.



D&D double decker  
Lunch Platter For Two  
50.00 per person, minimum of 2 guests

duo of herb roasted chicken tacos with avocado, grilled corn pico di gallo and chipotle aioli + 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.