

DRIFTWOOD

Social

FOOD & DRINKS MENU

BREAKFAST MENU

Breakfast

Cranberry granola, passionfruit yoghurt, seasonal fruit, goji berry jam (v)	14
Cinammon roll, caramelised apple, macadamia & honey butter (v)	12
Croissant filled with pandan cream, coconut jam, toasted coconut, poached berries (nf)	12
Tomato & chilli hummus, avocado, maple-roasted tomato, ricotta on toasted sourdough (v, nf)	18
Veggie wrap – flatbread with onion bhaji, avocado, cheddar, tomato salsa, chilli jam, pickles and a fried egg (v, nf)	18
Avocado, 2 poached eggs, maple roasted tomato, ricotta, toasted sourdough	16
Croque madame croissant with shredded ham, cheddar, bechamel, jalapeño and a fried egg (nf)	14
Bacon, 2 poached eggs, maple-roasted tomato with toasted sourdough (nf)	18
Breakfast burrito – pulled brisket, BBQ sauce, avocado, cheddar, tomato salsa, bacon jam, pickles, fried egg on flatbread	18

Extras

Toast	3
Avocado	4
Maple-roasted tomato	4
Ricotta	3
Egg	3 ea
Ham	4
Bacon	4

Gluten free and vegan options available

(v) vegetarian, (vg) vegan, (df) dairy-free, (gf) gluten-free, (nf) nut-free

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

ALL DAY MENU

Snacks

Marinated pitted olives (vg, df, gf, nf)	8
House pickles and crackers (v, df, gf, nf)	6
Sea salt fries (v, df, nf)	10
Garlic & rosemary foccacia bruschetta (v, nf)	8
S&P calamari, crumbed mussels, aioli (df, nf)	14

Small plates

Driftwood Social nasi goreng, shiitake mushrooms, soft egg (v, df, nf)	14
Ceviche (FOD), raspberry, coconut cream with tapioca crisps (df, gf, nf)	18
House-smoked salmon, pickled cucumber, kimchi, wasabi cashews (df, gf)	17
Fish tacos – grilled white fish, cabbage, harissa yoghurt, soft flatbread	17
Crispy fried chicken, sesame slaw, chipotle aioli	16

Salads

Beetroot, gem lettuce, candied walnut, grapes, radish, feta dressing (v, gf)	21
Seared tuna, green beans, potato, jasmine tea egg, XO sauce (df, gf, nf)	26
Poached chicken, avocado, bacon, corn, tomato, croutons	24
Prawn, green papaya, mango and coconut with watermelon dressing (df, gf, nf)	28

Sandwiches

BAO BUNS – crispy pork belly or calamari, daikon, cucumber, chipotle aioli (df)	17
SLIDERS – braised brisket, jalapeño, apple slaw & onion, coriander, pickles, aioli (v option)	17
DRIFTWOOD BURGER – cape grim beef patty, gruyère cheese, pickled chilli, lettuce, mac'n'cheese sauce (nf)	18
MORETON BAY BUG ROLL – lettuce, fresh tomato, tartare sauce on brioche (nf)	22

ALL DAY MENU

Big plates

MARKET FISH – see specials board

King prawns, chilli butter, greens, lime (gf, nf)	32
Poached chicken, broccolini, brown rice, ginger shallot sauce (df)	25
BBQ lamb shoulder, herb salsa, pickled red onions (df, gf)	28

Dessert

Gin & tonic jelly, lemon myrtle & yoghurt mousse, cucumber granita, berries (gf, nf)	17
Ruby chocolate & raspberry tart, smoked hazelnut parfait	17
Banana split with candied walnuts, chocolate sauce and honey (gf)	15
Selection of cheeses, crackers, spiced pineapple chutney	2 for 19 3 for 24

Kids

All kids meals	10
Add kids fries to any dish	4
SECRET GARDEN – ‘cheesy’ vege mac and cheese (v, nf)	
LUNCH BREAK – sandwich (vegemite, ham or cheese), mini sausage roll, popcorn, fruit (nf)	
POPCORN – chicken and vege or fish and vege crumbed balls with tomato sauce dip (df, nf)	
ABC SUSHI – avocado, bacon and chicken mini rolls (df, nf)	

KIDS SUNDAE MENU 6

Vanilla ice cream – 2 scoops	
+	
Chocolate or vanilla or strawberry syrup	
+	
Add 2 toppings: Sprinkles, marshmallows, lolly snakes, chocolate freckles, fresh banana, wafer	

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DRINKS MENU

Beer & Cider

Cascade Light (can)	7
Pure Blonde (can)	8
Great Northern (can)	8
Strongbow Cider (can)	8
Fat Yak Pale Ale (can)	9
Corona (bottle)	9.5
4 Pines Summer Ale (can)	9.5
Stella (bottle)	9.5

Wine

	Glass	Bottle
CHAMPAGNE & SPARKLING		
Chain Of Fire Sparkling	8	34
Veuve Talihan Blanc De Blanc	10	47
La Giosisa Prosecco	11	56
Piper Heidsieck Champagne	15	75
WHITE		
Chain Of Fire Sauvignon Blanc	8	31
Pikorua Sauvignon Blanc	9	44
Santi Pinot Grigio	10	49
Ad Hoc Wallflower Riesling	11	52
Oakridge Over The Shoulder Chardonnay	12	56
ROSÉ		
Luna Rosa Rosado	8	40
Mirabeau La Comtesse Rosé	11	52
RED		
Chain of Fire Merlot	8	31
Rymill The Yearling Cabernet Sauvignon	9	44
Argento Classic Malbec	9	44
Pikes Los Companeros Shiraz Tempranillo	10	49
Robert Oatley Signature Pinot Noir	12	56

Soft drinks & Juices

Spring Valley (Pineapple or Orange Juice)	3.5
Schweppes (Soda water, Tonic or Ginger Ale)	4
Pepsi max can	4
Pepsi Can	4
Solo	4
Schweppes (Lemonade, Lemon Lime or Orange Mango)	4
Redbull	5

DRINKS MENU

Cocktails

HOUSE SPECIAL

Driftwood Mary 16

SPARKLING MOMENTS

Kir Royale 12

Bellini 12

Aperol Spritz 14

POOLSIDE CLASSICS

Grasshopper 12

Blue Lagoon 14

Passionfruit Caprioska 16

Margarita 16

Dark 'n' Stormy 16

Frozen Daiquiri 17

Pina Colada 18

Mojito 18

Mai Tai 18

DRINKS FOR LATER

Blood & Sand 14

Negroni 15

Cosmopolitan 16

Espresso Martini 16

Amaretto Sour 18

Spirits

Wybowora Vodka 8

Beefeater Gin 8

Havana Club Enejo Especial 8

Ballantines Finest 8

Wild Turkey 86.8 Proof 8

Olmecca Resposado Tequila 8

Havana Club Anejo Anos 3 8

Campari 8

Aperol 8

Absolut Elyx 9

Plymouth Gin 9

Appleton Signature Blend 9

Chivas Regal 12Y0 9

Avion Espresso 10

Grand Marnier 10

Martell 10