The Driftwood Café BREAKFAST MENU

Take Away Only 8 - 12

Berry Smoothie Bowl \$15 (vegan & g/f)

Raspberries, Blueberries, Banana, Blackberries, and hemp seed smoothie, coconut yoghurt, fruit, granola, nuts, coconut, seeds

Bacon & Avo \$17

Free range bacon and avocado on grain toast, rocket & onion, Drysdale goats' curd, aioli and balsamic reduction (add a poached egg \$2.50)

Home Made Banana Bread \$11 (v)

Local honey, banana, roasted macadamia nuts & organic yoghurt

Scrambled Eggs \$13

Silky soft free range eggs, served on toast with Drysdale goats' curd & parsley (add mushrooms or roasted tomatoes \$3)

Bacon & Eggs \$15

Free range bacon and fried or poached eggs (3) with toast and Ironbark Honey BBQ sauce (add mushrooms or roasted tomatoes \$3)

Pulled Pork Hash \$20

Sautéed potatoes and onion, spicy pulled pork, capsicum, spring onions, lemon zest, fried eggs, Turkish bread

Seasonal Greens & Feta \$18 (v) (v/opt)

Poached free range eggs on top of green beans, peas, snow peas, broad beans, feta & mint, crispy kale, potato rosemary toast

Eggs Benedict \$16

Poached eggs, Meredith free range ham, muffin & hollandaise

Bacon Benedict \$18

Poached eggs, free range bacon, muffin & hollandaise

Eggs Florentine \$14 (v)

Poached eggs, baby lemon spinach, muffin & hollandaise

Eggs Royale \$19

Poached eggs, smoked ocean trout, caviar, muffin & hollandaise

Barra Brith \$12 (v)

House-made Welsh fruit bread, double cream, Drysdale jam

Bircher Muesli \$13 (vegan)

Apple juice & coconut soaked oats and chia, granola, coconut yoghurt, poached fruit, banana, sesame seeds, maple pecans

Toast & Spreads \$8 (v) (v.o.)

"Lard Ass" cultured butter lovingly hand made in Ocean Grove served with house made spreads