

The Driftwood Café

NIGHT MENU

Take Away

Friday & Saturday 5:30pm - 8pm

Smalls

Potatas Bravas \$11 (v, g/f)

Roasted potato with tomato, garlic, roast capsicum & chilli topped with melted cheese

Arrancini \$13 (v)

Sun-dried tomato and mushroom rice balls, rocket & onion salad, aioli

Garlic Bread \$9 (v)

Garlic butter, parmesan, rocket & onion salad

Sharing

Flatbread & Dips \$18 (v)

Trio of dips, crusty bread and house made flatbread, marinated olives and a rocket salad

Pasta (g/f available)

Pulled Pork Pappardelle \$21

Pulled pork, chipotle, mushrooms, cherry tomatoes & spinach

Zucchini Linguine \$19 (vegan)

Roasted zucchini ribbons, vegan macadamia pesto, cherry tomatoes & garlic bread crumbs

Mushroom Risotto \$21 (v)

A medley of mushrooms, parmesan & truffle oil

House Made Gnocchi \$23 (v)

Pan-fried potato gnocchi, pumpkin, broad beans, brown butter, macadamias, sage and rocket

Spicy Chorizo Linguine \$21

Chorizo, capsicums, onions, tomato and a little chilli

Spaghetti & Meat Balls \$21

House made meat balls, rich Napoli sauce, spinach & parmesan

Sides

Rocket & Parmesan \$8

Rocket, Parmesan, cherry tomatoes, red onion and Balsamic

Roasted Corn \$8

Corn cobs with a chipotle butter

Garden Salad \$7

Mixed leaves, tomato, cucumber, red onion and lemon dressing

Parmesan & Truffle Chips \$12.50

Tossed with rosemary & parmesan, truffle aioli

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Mains

Driftwood Curry \$25 (g/f available)

Choice of Lamb Rogan Josh, Butter Chicken, or Vegan Coconut
All served with rice, flat bread, herb yoghurt and pappadums

Free Range Chicken & Avocado Salad \$21

Marinated Free Range chicken, avocado, capsicum, cucumber,
cherry tomatoes, onion, mixed leaves, Green Goddess dressing

Driftwood Harvest Bowl \$21 (vegan & g/f)

Roasted carrot and onion, spiced chickpeas, avocado,
broccolini, crispy kale, spinach, seeds, quinoa, corn,
capsicum and tahini dressing

Salt'n'Pepper Calamari Salad \$21 (g/f)

Line caught calamari, rocket, peas, cucumber, cherry tomatoes,
onion, mint, lemon dressing

Mexican Burrito Bowl \$21 (v & g/f)

Black beans, lime & coriander rice, corn & tomato salsa,
avocado, leaves, jalapeños, corn chips, sour cream, pickled
red onion (Add free range chicken or pulled pork \$5)

Greek Lamb "Souvlaki" Salad \$22 (g/f)

Slow cooked lamb, feta, local olives, tomatoes, cucumber,
onion and cos leaves, lemon dressing, herb yoghurt, flat bread

Jamaican Jerk Chicken Burger \$21

Marinated free range chicken, spicy mango mayonnaise, corn
salsa, lettuce, capsicum, red onion, Turkish roll & chips

The Driftwood Burger \$21

Grass fed beef patty, bacon, pickles, beetroot, aioli,
American mustard, leaves, tomato, cheddar cheese,
caramelised onion, ciabatta bun & chips

The Vegan Burger \$21 (vegan)

House made quinoa falafel, with mushroom, vegan cheese, red
capsicum, salad, hummus, Green Goddess dressing & chips

Kids

Mini Cheese Burger, salad & chips \$9

Flathead Tails, salad & chips \$10

Fried Calamari, salad & chips \$10

Spaghetti Bolognese \$9

House-made Chicken Breast Nuggets & chips \$10

Gluten free (g/f) bread & pasta (\$1.20)

(v) - Vegetarian (vegan) - Vegan

Our meats are FREE RANGE, our seafood SUSTAINABLY SOURCED.