

Driftwood Breakfast

(all day)

Eggs

Eggs Benedict \$17.50

Poached eggs, Meredith free range ham, muffin & hollandaise

Eggs Florentine \$15 (v)

Poached eggs, baby lemon spinach, muffin & hollandaise

Eggs Royale \$19.50

Poached eggs, smoked salmon, caviar, muffin & hollandaise

Scrambled Eggs \$13.50 (v)

Silky soft free range eggs, Drysdale goats' curd & parsley

Bacon & Eggs \$15

Free range bacon and eggs cooked any way with toast and Ironbark Honey BBQ sauce

Pulled Pork Hash \$19.50

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

Umbrian Eggs \$19.00

Poached free range eggs in Napoli sauce, free range ham, parmesan, pesto and ciabatta

Seasonal Greens & Feta \$17.50 (v)

Green beans, peas, snow peas, broad beans, feta and mint, poached free range eggs, crispy kale, potato & rosemary toast

Free Range Whole Egg Omelette

Caramelised onion, spinach & feta cheese \$16 (v)

Meredith free range ham, garlic mushroom & Swiss cheese \$17

Chorizo, roasted capsicum, potato, cheddar cheese \$18

Harris smoked salmon, cream cheese, spring onion & spinach \$19

Steak & Eggs \$21

Minute steak topped with two fried eggs, potato rosti, caramelised onion, roasted tomato, relish & toast

The Driftwood Breakfast \$24

Three poached free range eggs, beans, mushrooms, spinach, chorizo chipolatas, relish, pesto tomatoes, sour dough toast

English Fry Up \$24

Fried eggs, free range bacon, house made free range pork, fennel & apple sausage, black pudding, hash brown, mushroom, tomato, toast and our breakfast gravy

Egg Free

Bacon & Avo \$18.00

Free range bacon and avocado on grain toast, rocket & onion, Drysdale goats' curd, aioli and balsamic reduction

Home Made Banana Bread \$11 (v)

Local honey, banana, roasted macadamia nuts & vanilla yoghurt

Garlic Mushrooms \$16.50 (v)

Field mushrooms topped with garlic, thyme, olive oil and Drysdale feta, toasted Turkish bread, truffle oil & salad

Your Choice of Pancakes

Lemon, butter & sugar \$11 (v)

Bacon & Canadian maple syrup \$16

Warm banana, butterscotch sauce, vanilla bean ice-cream \$16 (v)

Acai Bowl \$17.50 (v & g/f)

Yoghurt & honey panna cotta, strawberry, fruit, banana & acai smoothie, quinoa & buckwheat granola, nuts, seeds & coconut

House-Made Cereal \$11 (v)

Muesli with yoghurt, milk and seasonal fruit

Barra Brith \$11 (v)

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

Organic Porridge \$10.50 (v)

Creamy organic oats cooked with honey and served with stewed fruit, macadamia nuts and milk

Driftwood Lunch *(from 11:30)*

Soup of the Day \$11

Delicious house-made soup served with garlic bread

Soup & Sandwich \$13.50

Small soup of the day with a cheese toastie and house salad

Trio of house-made dips \$17 (v)

Marinated Portarlington olives, salad and warm breads

Arrancini \$12 (v)

Today's flavoured rice balls with rocket & onion salad, aioli

Pumpkin Bruschetta \$12.50 (v)

Roasted pumpkin, caramelised onion, goats cheese & pesto on toasted ciabatta, rocket & onion salad

Sandwich of the Day \$Ask

A delicious, freshly made daily sandwich

The "Keith" \$19

Free range chicken and bacon, Swiss cheese, avocado, sweet chilli, salad, aioli & Turkish bread with chips

B.L.A.T \$17.50

Free range bacon, lettuce, tomato, avocado & aioli on sour dough toast with chips

Pie of the Day \$19.50

House-made pie served with a garden salad

Southern Fried Chicken Wrap \$18.50

Crispy, spiced, free range chicken breast, lettuce, apple slaw, chipotle mayonnaise and chips

Steak Sandwich \$22

Sage of Bannockburn Scotch fillet, caramelised onion, Swiss cheese, cos, chimichurri, aioli, ciabatta roll, chips

Zucchini, Spinach & Ricotta Stack \$18 (v)

Zucchini layered with spinach, ricotta, kale, silverbeet, lemon, mozzarella, capsicum & tomato sauce, house salad

The Bannockburn Burger \$21

Sage of Bannockburn 100% grass fed beef patty, bacon, pickles, beetroot, aioli, American mustard, leaves, tomato, cheddar cheese, caramelised onion, ciabatta bun & chips

Fish & Chips \$24.50

Panko crumbed fresh local flathead tails, candied lemon, house-made tartare, house salad and chips

Open Lamb Souvlaki \$19.50

Marinated lamb shish kebab served on open house made flatbread with hummus, tomato & rocket salad, herb yoghurt

Salads

Mexican Pulled Pork Salad \$22

Slow cooked pork, roasted corn, beans, cherry tomatoes, onions, roasted capsicum, leaves, corn chips & jalepenos

Pumpkin, Beetroot and Quinoa Salad \$18.50 (v)

Roasted pumpkin and beetroot, quinoa, Drysdale feta, green beans, almonds, cranberries and mixed leaves
(Add free range chicken \$4)

Coconut Calamari Salad \$21

Fresh calamari tossed in coconut with a rocket, cucumber, daikon, carrot, onion & coriander salad with dipping sauce

Pasta

Broccoli, Pine Nut & Sun-dried Tomato Rigatoni \$19 (v)
Mushrooms, cream cheese and basil pesto

Spaghetti & Meat Balls \$20
House-made meat balls, rich Napoli sauce, spinach,
parsley and parmesan

Lamb & Fetta Penne \$23
Slow roasted lamb, cherry tomatoes and fetta

House-made Potato Gnocchi with a choice of
Creamy free range chicken, mushroom and peas \$25
Slow cooked beef ragout, tomato & chilli \$27

Chorizo & Prawn Linguine \$26
Australian prawn tails tossed with chorizo, rocket, lemon,
chilli, garlic, Portarlington olive oil and pangritatta

Gluten Free Pasta Available upon Request (add \$1)

Kids

Mini Cheese Burger \$9.50
Salad, chips & tomato sauce

Coconut Calamari \$9.50
Mixed salad and chips

Spaghetti Bolognese \$9.50

House-made Chicken Breast Nuggets \$9.50
Strawberry & carrot salad, chips

Flathead Tails & Chips \$10.50

Ham & Cheese Toastie \$6.50

Kids Bacon & Egg Muffin, Tomato Sauce \$6.50

Vegemite or Peanut Butter Sandwich \$4 (v)

Something Sweet

Please see the display for today's selection of delicious,
home made, sweet things.

Choice of 'La Madre' Sour Dough, Rye or Wholegrain Bread
Gluten free bread & pasta (\$1)
Organic Australian Soy (50c)
(v) - Vegetarian
(veg) - Vegan (ask for options)
(v/opt) - Vegetarian Option Available

House-made Smoothies

Smoothies

Maple-Chocana \$8.50

Organic Cacao, Organic & Fair-trade Chocolate, Banana, Organic Chia Seeds, Canadian Maple Syrup, Salted Caramel Ice-cream, Milk

Splicycle \$8

Mango, Pineapple, Coconut Milk, Milk, Fresh Mint, Vanilla Ice-cream

Berry Delicious \$8

Blueberries, Blackberries and Raspberry Sorbet with a dash of milk

A Passionate Affair \$8

Mango, Passionfruit, Coconut Water, Milk, Frozen Yoghurt and Local Honey

Breakfast Schmek-fast \$8

Banana, Blueberries, Oats, Yoghurt, Honey, Chia and Coconut Milk

Add Protein Powder to any smoothie \$2

Super Smoothies

The Iron Man \$8.50

Kiwi, Spinach, Kale, Banana, Coconut Water, Apple Sorbet & Spirulina Organic "Super Greens" Powder

PB&J Protein Shake \$9.50

Blackberries, Peanut Butter, Banana, Dates, Yoghurt, Protein Powder and milk

The Unpronounceable \$9

Acai, Gurana, Blueberries, Chia Seeds, Pomegranate Juice, Watermelon and Banana

Fresh Juices

Freshly Squeezed Orange Juice \$5

Blackberry, Apple & Orange \$8

Beetroot & Carrot \$8

Beetroot, Carrot, Orange and Ginger

Pineapple & Watermelon \$8

Fresh Pineapple, Apple, Watermelon and Mint

Autumn Fruits \$8

Mandarin, Grapes, Pear and Apple

More from the Juice Bar

House-made Lemonade \$6

Refreshing old fashioned lemonade with fresh mint

Bloody Mary \$12

Stolichnaya vodka, Tomato Juice and our own house-made Spice Mix

Juices & Soft Drinks *(from the fridge)*

Phoenix Organic Juice	\$4.50
Apple & Pear	
Mango, Passionfruit & Apple	
Peach, Raspberry & Apple	
Apple, Orange & Mango	
Presha Juice	\$4.50
Apple & Raspberry, Granny Smith, Pink Lady,	
Apple & Passionfruit, Apple & Strawberry	
Noah's Smoothies	\$4.50
Apple, Peach, Kiwi, Mango & Lime	
Orange, Apple, Guava, Banana, Pineapple & Paw Paw	
Apple, Coconut Water, Banana, Chia & Vanilla Bean	
Apple, Guava, Blackcurrant, Strawberry & Blueberry	
Apple, Banana, Lychee & Mango	
Apple, Nectarine, Coconut Water, Pineapple & Lime	
Apple, Banana, Coconut Water, Chia, Vanilla Bean	
Remedy Organic Kombucha	\$4.50
Original, Lemon & Giner or Raspberry Lemonade	
Cor de Coco Coconut Milk	\$5
Coconut Machacinno or Coconut Vanilla latte	
Cocobella Coconut Water	\$4
Fountain of Youth Organic Coconut Water 520ml	\$6
Bundaberg Range	\$4.50
Traditional Ginger Beer, Creaming Soda, Peach,	
Guava, Lemonade, Apple Cider, Pineapple & Coconut,	
Passionfruit or Blood Orange	
Strangelove Organic Elixirs	\$4.50
Blood Orange & Chilli or Smoked Cola	
Phoenix Organic Range	\$4.50
Cola, Sugar Free Cola or Raspberry Fizz	
All Good Organic Sparkling Range	\$4.50
Karma Cola, Gingerella Ginger Ale, Lemmy Lemonade	
"The Good" Sparkling Tasmanian Apple Juice	\$4
Organic Apple or Raspberry	
All Good Organic Mineral Water Range	\$4.50
Red Grapefruit, Raspberry & Lemon,	
Blood Orange or Blackcurrant	
Capi Sparkling Mineral Waters and Mixers	
Dry Ginger, Cranberry, Lemonade, Soda, Dry Tonic	\$4
Small Mineral	\$4
Large Mineral	\$7
Nutrient Water	\$5
Passionfruit Citrus, Dragonfruit, Strawberry & Guava	
Tiro Range	\$4
Lemonade	
River Port Range	\$4
Sarsaparilla, Portello, Olde Style Lime	
or Spider Lemon & Lime	
Nippy's Milk (boxed)	\$4
Iced Chocolate	

Milk Drinks

Milkshakes \$6.50

Thickshakes \$8

Kids Milkshakes \$5

Chocolate, Strawberry, Caramel or Vanilla

All made with their corresponding Norgan Vaaz ice-cream flavour and Jonesy's full cream or skim milk

Add Malt \$0.50

Organic Australian Soy \$1

Iced Coffee \$6.50

A double shot of Red Star Coffee, vanilla bean ice-cream

Iced Chocolate \$6.50

Organic, fair trade chocolate & triple chocolate ice-cream

Coffee

Red Star "Lot 8-72" Coffee is Farmer Direct Trade and Climate Positive. Red Star offset the carbon from plantation to your cup.

Latte, Flat White, Cappuccino etc. \$4

Coffee Extras

Extra Shot \$0.50

Large (double shot) \$0.70

VitaSoy "Barista" Australian Soy Milk \$0.50

Milk Lab Coconut or Almond Milk \$0.60

Chocolate Dipped Spoon \$0.30

Bring your own cup (take-away only) - \$0.50

Tea

Chamellia Tea use organic, environmentally and socially ethical methods when growing, harvesting and processing their delicious teas.

English Breakfast

Gun Powder Green

Fresh Chai

Lemongrass & Ginger

Peppermint

Earl Grey

Masala Chai

Camomile

Dandelion

All Chamellia Teas \$4

Fresh Mint Tea with Local Honey \$4.50

Beer

Blackman's Brewery Lager (Torquay)	\$8
Mountain Goat "Steam Ale" (Richmond)	\$8
Prickly Moses "Chainsaw" (Otways)	\$8
Mountain Goat "Summer Ale" <i>in a Can</i> (Richmond)	\$8
Little Creatures "Furphy's" (Geelong)	\$8
Blackman's Brewery "Ernie" Golden Ale Can (Torquay)	\$8
Rogue Beer "Salt" (Aireys Inlet)	\$8
Little Creatures "Bright Ale" (Geelong)	\$8
Southern Bay "Requiem" Pilsner (Geelong)	\$8
Little Creatures Pale Ale (Geelong)	\$8
Rogue Beer "Moby" Pale Ale (Aireys Inlet)	\$8
Coopers Pale Ale (Adelaide, S.A.)	\$7
Southern Bay Brewery "Ocean Pale Ale" (Geelong)	\$8
Red Duck "1851" unfiltered ale (Ballarat)	\$8
Prickly Moses Red Ale (Otways)	\$8
Coopers "Sparkling Ale" (Adelaide, S.A.)	\$8
White Rabbit "Dark Ale" (Geelong)	\$8
Bellarine "Mussel Stout" (Portarlinton)	\$8
Southern Bay Brewery "Hop Bazooka" (Geelong)	\$8
Crown Lager (Abbotsford)	\$8
Carlton Draught (Abbotsford)	\$7
Two Wives "RIPA" Rye IPA (Portarlinton)	\$8
Prickly Moses "Otway's Light" (Otways)	\$6

Large Format Beer

Melbourne Bitter "Long Neck" 750ml (Abbotsford)	\$10
Forest Brewing Silver Top Ale 500ml (Otways)	\$11
Southern Bay "Lucifer's Gold" Ale (8%) 500ml (Geelong)	\$12
Southern Bay "Oatmeal Vanilla" Stout 500ml (Geelong)	\$12
Southern Bay "American Brown Ale" 500ml (Geelong)	\$12

Cider

Flying Brick Pear Cider (Bellarine, Vic.)	\$8
Too Many Chiefs Apple & Pear Cider (Goulburn Valley, NSW)	\$8
Flying Brick "Draught" Apple Cider (Bellarine, Vic.)	\$8
Flying Brick "Original" Apple Cider (Bellarine, Vic.)	\$8
Two Wives "Ginja" Ginger Beer (Portarlinton)	\$8

Wines

Sparkling

glass/carafe/bottle

Dunes & Greene (200ml) Chardonnay/Pinot Noir NV (King Valley, Vic.)	\$10
Jack Rabbit "Audacia" (375ml) Moscato 2016 (Portarlinton, Bellarine)	\$25
San Pietro Chardonnay/Pinot Noir NV (Mornington, Vic.)	\$33
Jack & Jill Chardonnay/Pinot Noir 2016 (Drysdale, Bellarine)	\$40
Box Grove Prosecco Prosecco 2015 (Tahbilk, Vic.)	\$45
Soho Road Blanc de Blanc Chardonnay 2012 (Marcus Hill, Bellarine)	\$60
Quartz Reef Methode Traditionnelle Rosé Pinot Noir NV (Central Otago, N.Z.)	\$80

Rosé

6Ft6 by Austins Pinot Noir Rosé 2016 (Bannockburn, Geelong)	\$8/24/33
Mitolo "Jester" Rosé Sangiovese Rosé 2016 (McLaren Vale, S.A.)	\$38

Dessert

Mitchell (375ml BtL) Noble Semillon 2012 (Clare Vally, S.A.)	\$35
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White

glass/carafe/bottle

Mermerus Riesling 2014 (Mannerim, Bellarine)	\$33
Swinburn Riesling 2015 (Marcus Hill, Bellarine)	\$40
Beechwood Sauvignon Blanc 2016 (Marlborough, N.Z.)	\$7/19/26
Baie Sauvignon Blanc 2016 (Curlewis, Bellarine)	\$36
West Cape Howe "Two Peeps" Sauvignon Blanc/Semillon 2014 (Albany W.A)	\$39
Wines by Sam "The Victorian" Savagnin 2015 (Strathbogie Ranges, Vic.)	\$33
Banks Road Pinot Grigio 2016 (Marcus Hill, Bellarine)	\$9/27/36
Terindah Estate Pinot Gris 2015 (Portarlinton, Bellarine)	\$40
Fratelli Pinot Gris 2015 (King Valley, Vic.)	\$45
Bests "Concongella Blanc" Old Vine Blend 2012 (Great Western, Vic.)	\$48
Yalumba Organic Viognier 2012 (Eden Valley, S.A.)	\$36
Yering Station "M.V.R." Marsanne/Viognier/Roussanne 2010 (Yarra Valley, Vic.)	\$40
Waterstone Bridge Chardonnay "Reserve" 2015 (Pyrenees, Vic.)	\$7.50/22/28
Kangarilla Road Organic Chardonnay 2013 (McLaren Vale, S.A.)	\$40
Jack & Jill Chardonnay Chardonnay 2015 (Drysdale, Bellarine)	\$46
Bellarine Estate "James' Paddock" Chardonnay 2012 (Portarlinton, Bellarine)	\$55
Paringa Estate Estate Chardonnay 2010 (Mornington, Vic.)	\$80



Red*glass/carafe/bottle*

Yarram Creek by Banks Road Pinot Noir 2016 (Marcus Hill, Bellarine)	\$9/27/36
Bulong Estate Pinot Noir 2013 (Yarra Valley, Vic.)	\$45
Shadowfax Pinot Noir 2015 (Drysdale, Bellarine)	\$56
Basils Farm Pinot Noir 2015 (Swan Bay, Bellarine)	\$60
Terindah Estate "Road Block" Pinot Noir 2014 (Drysdale, Bellarine)	\$75
Seresin "Leah" Pinot Noir 2012 (Marlborough, N.Z.)	\$90
Bests Pinot Meunier/Pinot Noir 2014 (Great Western, Vic.)	\$56
Penley Estate "Gryphon" Merlot 2011 (Coonawarra, S.A.)	\$39
Running with Bulls Tempranillo 2013 (Wrattonbully, S.A.)	\$36
The Unforgettable Grenache/Shiraz/Mataro 2016 (Langhorne Creek, S.A.)	\$35
Grampians Estate Grenache 2015 (Grampians, Vic.)	\$40
Cooper Burns Grenache/Shiraz/Mataro 2013 (Barossa, S.A.)	\$48
Shadowfax "Minnow" Mataro/Grenache/Cinsault/Mondeuse Noir 2014 (Werribee, Vic.)	\$52
Tempus Two Cabernet/Merlot 2012 (Limestone Coast, S.A.)	\$7.50/23/29
Franc'n'Friends Cab Franc/Merlot/Malbec 2015 (Marcus Hill, Bellarine)	\$37
Reschke "Vitulus" Cabernet Sauvignon 2010 (Coonawarra, S.A.)	\$44
Box Grove Estate Shiraz/Roussanne 2012 (Tahbilk, Vic.)	\$55
Waterstone Bridge Shiraz "Reserve" 2012 (Pyrenees, Vic.)	\$7.50/22/28
Wines by Sam "The Victorian" Shiraz 2015 (Strathbogie Ranges, Vic.)	\$36
Austins & Co. Custom Collection "Crue" Syrah 2014 (Moorabool Valley, Geelong)	\$44
Kennedy Shiraz 2012 (Heathcote, Vic.)	\$48
Bellarine Estate "Two Wives" Shiraz 2015 (Portarlinton, Bellarine)	\$55
Bests Great Western "Bin No 1" Shiraz 2013 (Great Western, Vic.)	\$60
Robin Brockett "Amphora" Hand Made Syrah 2013 (Drysdale, Bellarine)	\$80
John Duvall "Entity" Shiraz 2013 (Barossa, S.A.)	\$90

Spirits & Liqueurs

Gin

Bombay Sapphire	\$7
West Winds "Sabre" (Western Australia)	\$9
Hendricks	\$10

Vodka

Stolichnaya	\$7
666 Vodka (Tasmania)	\$9
Belvedere	\$11
Grey Goose	\$12

Rum

Havana Club "Anejo" 3 year old	\$8
Havana Club 7 year old	\$10

Whiskey

Johnny Walker Red Label	\$7
Hellyers Road "Original" 10 y/o (Tasmania)	\$10
Lagavulin 16 y/o Single Malt (Islay, Scotland)	\$12

Bourbon Whisky

Jack Daniels	\$7
Dickel Sour Mash	\$9
Woodford Reserve	\$10

Others

Baileys	\$8
Kahlua	\$8
Frangelico	\$8
Cointreau	\$8
Campari	\$8
Jose Cuervo Tequila	\$8
St Remy Brandy	\$8
Pimms	\$8

Mixers

Cola, Diet Cola, Lemonade, Dry Ginger, Tonic Water, Soda Water etc.	\$2
Fresh Orange Juice or Cloudy Apple	\$2

The Driftwood Philosophy

Here at The Driftwood Café we have a strong commitment to using organic, local, free range, seasonal and fresh produce, where we can, to ensure that the food we serve is of the highest quality.

We believe in reducing our environmental impact whenever possible. Eco-friendly paint on the walls, re-purposed timber tables (made from old pallets), low energy L.E.D. lighting throughout and environmentally responsible chemicals are just a few carefully considered environmental choices we have made. The Atrium floor is an old basketball court and the wall lights are made from discarded fire extinguishers. All of our disposable products including recycled paper napkins, toilet paper, menus and paper bags, bamboo food trays, bio-degradable coffee and plastic cups have been sourced for their environmental advantages.

To further reduce our landfill needs, we encourage the use of re-usable coffee cups with a 50 cent discount for any take away coffee if you bring your own cup.

Ocean Grove is a small, vibrant and expanding community and we plan to put back in whenever possible. We helped **Ocean Grove Primary School** to re-establish their working garden. This enabled them to join the Stephanie Alexander Kitchen Programme, which teaches children to grow, cook and share food grown at the school. We helped to rebuild and expand the educational garden, helped feed the chickens and donated a hungry worm farm too!

We continue to support them through sponsorship.

We contribute to **Surfside Primary School** kitchen garden program on a regular basis, to ensure that more children experience the pleasure there is in growing, cooking and enjoying fresh food. We recently started working with **Our Lady Star of the Sea Primary** too.

We are proud sponsors of **The Ocean Grove "Grubbers" Womens Football** in 2017.

We continue to donate to a variety of other local organisations and fund-raising initiatives. Putting back into the community in which we have been so warmly welcomed.