



## MENU - ALL DAY

(Ordering from the menu is available until 1.45pm. Cabinet items still available until 2.00pm)

### TOAST & SPREADS (all toasts come buttered)

Organic white sourdough or seeded sourdough	8
House made paleo zucchini bread (almond meal, chia, sunflower & pumpkin seeds, egg) (gf)	9
Sliced white or wholemeal	7
Organic fruit bread	9
Add our house made strawberry jam, marmalade, vegemite, peanut paste or honey	2

### MAPLE TOASTED PECAN GRANOLA

Mango compote, coconut, kaffir lime & lemon grass pannacotta (df)	18
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### DRIFT BUTTERMILK PANCAKES

Caramelized cinnamon apples, macadamia praline, white chocolate mousse, butterscotch sauce	20
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### EGGS ON TOAST

Poached, scrambled or fried on sourdough (gfo + \$2.50)	15
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### CHILLI SCRAMBLED EGGS ON TOAST (medium)

Crispy chorizo, scrambled eggs, feta, fried shallots, coriander, chilli oil, zhoug (gfo + \$2.50)	24
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### DRIFT CLASSIC BREAKFAST

Eggs (poached, scrambled or fried), bacon, pork chipolata, mushrooms, potato rosti, smoked tomato relish on sourdough (gfo + \$2.50)	30
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**vego:** roasted tomatoes, wilted spinach, house made baked beans (gfo + \$2.50)

### EGGS FLORENTINE (available all day until hollandaise runs out)

Poached eggs, spinach, house made hollandaise, crispy capers on sourdough (gfo + \$2.50)	21
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Add bacon 5      add ham 5      add smoked salmon 6

### AVO ON TOAST

Smashed avocado, poached egg, tomato salsa, crumbled feta, rocket, balsamic reduction on seeded sourdough (gfo + \$2.50) (veg) Add chorizo 5	24
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### ZUCCHINI, PEA & HALOUMI FRITTERS

Poached eggs, avocado, charred corn, green goddess sauce, tamari nuts & seeds, rocket (gf/veg)	24
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Add chorizo 5      add bacon 5      add smoked salmon 6

### MEDITERRANEAN BOWL

House made falafels, roasted pumpkin hummus, avocado, zucchini pickles, tomato salsa, spiced chickpeas, quinoa tabouleh, corn chips (df/vegan/veg/gf)	24
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## SIDES / EXTRAS

Smoked tomato sauce, tomato chutney, aioli, hollandaise (all house made)	3
House made strawberry jam, marmalade, vegemite, peanut paste or honey	2
Egg (poached, scrambled or fried)	3.5
Slow roasted tomatoes, wilted spinach, potato rostis	4
Chorizo, pork chipolatas, house baked beans, avocado, bacon, mushrooms, ham	5
Smoked salmon	6

## LUNCH FROM 12 NOON

(Ordering from the menu is available until 1.45pm. Cabinet items still available until 2.00pm)

### WAGYU BEEF BURGER

Beef pattie, burger cheese, zucchini pickles, tomato, cos lettuce, tomato relish, aioli, potato bun, handcut chips (gfo + \$2.50)	25
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### CRISPY FRIED CHICKEN BURGER

Seasoned chicken breast, spicy cabbage slaw, house aioli, rocket, potato bun, handcut chips (gfo + \$2.50)	25
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### CHIPS

Hand cut with house made aioli or smoked tomato sauce	10
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### \*\*\* SEE OUR CABINET FOR DAILY SPECIALS\*\*\*

Add side salad	6
Add side of hand cut chips	6

### LITTLE DRIFTERS – ALL DAY

#### KIDS CLASSIC

Egg (poached, scrambled or fried), bacon, pork chipolata, mushroom, potato rosti, toast & tomato sauce on white or wholemeal bread (gfo + \$1.50)	15
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#### EGG ON TOAST

Poached, scrambled or fried on white or wholemeal bread (gfo + \$1.50)	8
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#### KIDS PANCAKES

Strawberries, ice cream, maple syrup	10
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#### KIDS TOASTIE

Ham & cheese or tomato & cheese on white or wholemeal bread (gfo + \$1.50)	8
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*Unfortunately, when we are super busy, we won't be able to make any changes to the menu*

**gf** – gluten free / **gfo** – gluten free option available / **v** – vegan / **vo** – vegan option / **veg** – vegetarian / **df** – dairy free

### Thank you to our appreciated LOCAL SUPPLIERS

Margaret River Woodfired Bread – Margaret River Free Range Eggs – Margaret River Gourmet Meats –  
The Garden Basket – The Berry Farm



## Coffee & Hot Drinks

Flat White   Latte*   Cappuccino   or Long Black*	\$4.60 / \$5.60
Long Macchiato (topped)	\$5.10 / \$6.10
Mocha*   or Dirty Chai*	\$5.10 / \$6.10
Espresso   or Double Espresso	\$3.00 / \$3.50
Babycino	\$2.50
Chai Latte*   Matcha Latte*   Turmeric Latte*   or Hot Chocolate	\$4.60 / \$5.60
(*can be served iced)	
<b>Pot of loose-leaf tea ~ English Breakfast   Earl Grey   Green   Chai   Peppermint   Chamomile   or Lemongrass and Ginger</b>	<b>\$5.00</b>
Chai Tea infused with hot milk	\$6.00
lactose free milk   coconut milk   Bonsoy   oat milk   almond milk	Add \$1
extra shot of coffee	Add 50c

## Cold Drinks

<b>Fruit Smoothies ~ Berry   Banana   or Mango w/- milk   ice cream (yoghurt option +\$1) (dairy free milk + \$2)</b>	<b>\$9.00</b>
<b>Fruit Slushie ~ Mango   w/- apple juice   sorbet</b>	<b>\$10.00</b>
<b>Fresh Cold Pressed Juices ~</b>	<b>\$9.00</b>
Single Fruit:	Apple or Orange
Cool Classic:	Apple, Carrot, Celery, Ginger
Green Gale	Apple, Carrot, Celery, Spinach, Cucumber
Spot of Sunshine:	Apple, Orange, Carrot, Ginger
Big Bold Red:	Apple, Carrot, Beetroot, Celery, Spinach, Ginger
	(extra celery <u>or</u> beetroot <u>or</u> ginger <u>or</u> spinach)
	<b>Add 50c</b>
<b>Loving Life Green Smoothie ~ Coconut Water, Orange, Spinach, Banana</b>	<b>\$9.00</b>
<b>Iced Coffee ~ 2 coffee shots   milk   ice cream   vanilla syrup</b>	<b>\$7.50</b>
<b>Iced Chocolate ~ drinking chocolate   milk   ice cream (coffee shot add 50c)</b>	<b>\$7.50</b>
<b>Milkshakes ~ Chocolate   Strawberry   Spearmint   Banana   Vanilla   or Caramel</b>	<b>\$8.00</b>
<b>Thickshakes ~ Chocolate   Strawberry   Spearmint   Banana   Vanilla   or Caramel</b>	<b>\$8.00</b>
<b>Various bottled drinks available from the cabinet</b>	