



Breakfast Menu

EGGS FLORENTINE (Until 12.00pm) **\$20**
Poached MR free range eggs | english spinach | house made hollandaise | toasted MR woodfired organic sourdough (GFO +\$2.50)
Add bacon +\$4 | Add slow roasted pork shoulder +\$4.50 | Add smoked salmon +\$5

All Day Breakfast Menu

CLASSIC BREAKFAST **\$29**
MR free range eggs poached, scrambled or fried | grilled bacon | pork chipolatas | mushrooms | house made potato rostis | house made smoked tomato sauce | toasted MR woodfired organic sourdough (GFO +\$2.50)

EGGS ON TOAST **\$15**
MR free range eggs poached, scrambled or fried | toasted MR woodfired organic sourdough or toasted sliced white or wholemeal bread (GFO +\$2.50) (Veg)

VEGAN BOWL **\$24**
Crispy polenta bites | herb mushroom | avocado | rocket, asparagus & pepita salad | cherry tomatoes | edamame beans | zucchini pickles | roasted capsicum hummus (Veg) (V) (GF)
Add a poached egg + \$3.50

SLOW COOKED PORK SHOULDER **\$25**
Okonomiyaki pancake | shredded salad | house made kim chi | MR free range fried egg | sesame chili aioli

AVOCADO ON TOAST **\$24**
Smashed avocado | seeded MR woodfired sourdough | ricotta | tomato salsa | chili dukkha | rocket | MR free range poached egg (Veg) (GFO +\$2.50) Add Spanish chorizo + \$3.50

HOUSE MADE BUTTERMILK PANCAKES **\$20**
Lemon curd | blueberry compote | ginger crumble (Veg)

MAPLE TOASTED PECAN GRANOLA **\$18**
Coconut yoghurt | rhubarb compote | honey drizzle | coconut milk (DF) (Veg)

We ask that you make no changes to our menu dishes when we are busy

*Please talk to us if you have any dietary requirements!

***GF** – no added gluten, **GFO** – no added gluten option

V – vegan, **VO** – vegan option **Veg** – vegetarian

DF – dairy free

*Please note, gluten is used in our kitchen

Find us on social media @driftcafe.mr



All Day Menu (Continued)

TOAST

- Margaret River woodfired organic sourdough, buttered | house made jam or honey (VO) \$8
Margaret River woodfired organic fruit bread, buttered (VO) \$9
House made paleo zucchini bread (made with almond meal, seeds, egg & chia) buttered (GF) \$9

Extras

- House made sauces - hollandaise (before 12.00pm) | smoked tomato sauce | bush tomato chutney | aioli... \$3 ea | Kim chi | extra egg... \$3.50 ea | chorizo... \$4 ea | Slow roasted tomato | wilted spinach | house made potato rostis | house made baked beans | pork chipolatas | avocado... \$5 ea | Mushrooms | bacon ... \$5.50 ea | smoked salmon ... \$6

Kids under 12...

KIDS CLASSIC \$14

- MR free range egg poached, scrambled or fried | grilled bacon | pork chipolata | mushroom | potato rosti | tomato sauce | toasted white or wholemeal bread (GFO +\$1.50)

KIDS EGGS ON TOAST \$ 8

- MR free range egg poached, scrambled or fried | toasted white or wholemeal bread (GFO +\$1.50) (Veg)

KIDS HOUSE MADE PANCAKES \$ 10

- With maple syrup | strawberries | vanilla ice-cream

Lunch (After 12.00pm)

WAGYU BEEF BURGER \$26

- Beef pattie | cheddar | sliced tomato | greens | aioli | zucchini pickles | house made chips w/- bush tomato relish (GFO + \$2.50)

MOROCCAN SALAD \$19

- Tri coloured quinoa | craisins | toasted almonds | baby spinach | apricots | salad leaves | roast fennel (V) (GF) Add Roasted chicken + \$5.00

CABINET ITEM SIDE +\$12

- Hand cut chips with garden salad, add this to a cabinet item

KIDS TOASTED SANDWICH \$12.50

- Toasted cheese & chicken sandwich (white or wholemeal bread) | house made chips | tomato sauce (GFO +\$2.50)

HOUSE MADE HAND CUT CHIPS \$10

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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)	
Pot of loose-leaf tea ~ English Breakfast Earl Grey Green Chai Peppermint Chamomile or Lemongrass and Ginger	\$5.00
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

Fruit Smoothies ~ Berry Banana or Mango w/- milk ice cream (yoghurt option +\$1) (dairy free milk + \$2)	\$9.00
Fruit Slushie ~ Mango w/- apple juice sorbet	\$10.00
Fresh Cold Pressed Juices ~	\$9.00
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)
	Add 50c
Loving Life Green Smoothie ~ Coconut Water, Orange, Spinach, Banana	\$9.00
Iced Coffee ~ 2 coffee shots milk ice cream vanilla syrup	\$7.50
Iced Chocolate ~ drinking chocolate milk ice cream (coffee shot add 50c)	\$7.50
Milkshakes ~ Chocolate Strawberry Spearmint Banana Vanilla or Caramel	\$8.00
Thickshakes ~ Chocolate Strawberry Spearmint Banana Vanilla or Caramel	\$8.00
Various bottled drinks available from the cabinet	

