

drift

~ Cafe ~ Lounge Bar ~ Restaurant ~



WELCOME TO DRIFT

PLEASE NOTE EVERYTHING IS MADE BY OUR KITCHEN TEAM AND DURING BUSY PERIODS THERE MAY BE A WAIT TO ENSURE YOU ARE ONLY RECEIVING QUALITY FOOD.

BREAKFAST

7:00 AM - 3:00 PM

LUNCH

12:00 PM - 5:00 PM

WWW.DRIFTTAMBORINE.COM.AU

Breakfast

7:00am - 3:00pm

Please be advised during busy times there may be a wait, we source everything local, fresh and every dish is made entirely by scratch from our chefs.

Just Toast [Vegetarian. Gluten Free*] \$5.00
Two slices of either multigrain, Turkish, sourdough or white bread with your choice of honey, jam, fruit chutney and butter.

Fruit Toast [Vegetarian] \$5.00
Two once inch pieces of fruit toast with butter and strawberry jam.

Hash Cakes and Hollandaise [Vegetarian. Vegan*. Gluten Free*] \$9.00
Our signature potato cakes stuffed with spring onions, fried till crispy served with our own hollandaise.

Bacon and Egg Roll [Gluten Free*] \$9.90
Double wood smoked bacon, sunny side egg and your choice of sauce: Hickory smoked bbq, tomato or fruit chutney served on a brioche roll.

Bruschetta [Vegetarian. Vegan*. Gluten Free*] \$14.90
Sweet cherry tomatoes, Spanish onion, fresh basil, crushed avocado, Greek feta, balsamic drizzle, basil pesto on toasted sourdough.

Espresso Pannacotta [Vegetarian. Gluten Free*] \$15.90
Merlo infused pannacotta, local berries, our own toasted muesli, fresh passionfruit.

Bacon & Eggs [Gluten Free*] \$15.90
Two eggs of your choice, double wood smoked bacon, herb roasted tomato, fruit chutney and Turkish toast.

Triple Stack Fluffy Pancakes [Vegetarian. Gluten Free*] \$16.90

Choose one of the following options:

1. Our own honeycomb, whipped nutella, vanilla ice cream
2. Bacon, banana, maple syrup
3. Maple syrup, vanilla ice cream, strawberries, icing sugar

Tambo Omelette [Vegetarian*. Gluten Free*] \$18.90
All with Turkish toast and fruit chutney.

Choose one of the following options:

1. Cheese kransky, double wood smoked bacon, Spanish onion, baby spinach, cheddar cheese.
2. Garlic roasted mushrooms, grilled capsicum, red onion, baby spinach, cheddar cheese

Dukkah Poached Eggs Bowl [Vegetarian. Vegan*. Gluten Free*] \$18.90
Egyptian dukkah, two soft poached eggs, potato cake, wilted baby spinach, crushed avocado, Greek feta, balsamic drizzle, herbed tomato, basil pesto.

Eggs Benedict [Vegetarian. Vegan*. Gluten Free*] \$18.90
Crispy potato cakes, soft poached eggs, herbed tomato, wilted baby spinach and our own herbed hollandaise.

Choose one of the following options:

1. Confit garlic roasted forest mushrooms, crushed avocado, Greek feta.
 2. Double wood smoked bacon.
 3. Atlantic smoked salmon
-

Drift Vegetarian Feast [Vegetarian. Vegan*. Gluten Free*] \$20.00
Two eggs of your choice, stuffed olives, basil pesto, antipasto, herbed tomato, garlic forest mushroom, wilted baby spinach, baked beans, crispy potato cake, fruit chutney and Turkish toast.

Drifts Meat Feast [Vegetarian. Gluten Free*] \$20.00
Two eggs of your choice, double wood smoked bacon, herbed tomato, kransky cheese sausage, crispy potato cake, confit garlic mushrooms, baked beans, fruit chutney and Turkish Toast.

ADD ON

Drifts baked beans	\$3.00	Kransky sausage	\$4.00
Crushed Avocado	\$3.00	Atlantic smoked salmon	\$5.00
Hollandaise	\$3.00	Double wood smoked bacon	\$4.00
Herbed tomatoes	\$3.00	Forest mushroom	\$3.00
Crispy potato cake	\$4.00		

Lunch & Dinner Menu

Lunch: 12pm - 5pm / Dinner: 5pm - 9pm

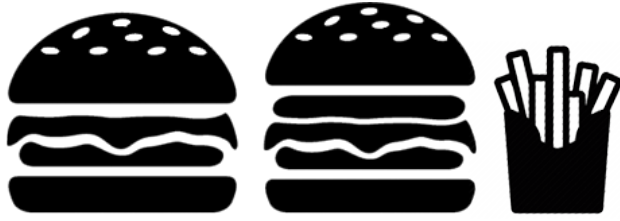


Chef: Braedan Allen

Please be advised during busy times there may be a wait, we source everything local, fresh and every dish is made entirely by scratch from our chefs.

ENTREES

Herb and garlic bread [Vegan. Gluten Free*] Fresh rosemary, thyme, basil, parsley infused with organic garlic and olive oil layered on sourdough and baked until crunchy.	\$9.90
Mac and cheese croquette [Vegetarian] Cheddar cheese and parmesan folded with a creamy macaroni encased in a corn flake breadcrumb shallow fried till melty with bush tomato relish.	\$12.90
Messy Fries [Gluten Free*] Double smoked bacon, crunchy onion rings on top of golden fries then melted with cheddar cheese, bbq sauce and aioli.	\$14.90
Fried Olympus haloumi [Gluten Free*] Greek made haloumi, char grilled capsicum puree aioli, fresh lime, Egyptian dukkah.	\$14.90
Beef cheek gyoza Asian inspired dumpling, slow cooked with lemongrass, mild chilli, kaffir lime, ginger and garlic then pan fried with a plum miso glaze.	\$15.90
Salt and pepper calamari [Gluten Free*] Lightly fried, pickled cucumber, sea salt, sweet chilli aioli and fresh lime.	\$15.90
Pork Belly Bites [Gluten Free*] 8 hour confit pork belly, caramelized in a plum and ginger sauce with toasted peanuts, crispy shallots and Thai basil.	\$15.90
De-constructed prawn cocktail [Gluten Free] Shark bay tiger prawns, cocktail sauce, salad leaves, fresh avocado, lime, lime sea salt.	\$18.90



GOURMET BURGER

All burgers can be made gluten free and come with a side of shoestring fries and ketchup.

Aussie Oi \$18.90

Medium cooked wagyu pattie, melted cheddar, double smoked bacon, fried egg, tomato relish, aioli, salad leaves, fresh tomato, pineapple, beetroot relish.

Chicky babe \$18.90

Dukkah crusted grilled chicken breast, crushed avocado, double smoked bacon, fresh tomato, wild rocket.

3AM \$18.90

Medium cooked wagyu pattie, mac and cheese croquette, cheddar cheese, aioli, hickory smoked bbq.

Vegan Bam [Vegan] \$18.90

Sweet potato and corn fritter infused with a touch of curry powder, vegan cheese, garlic mushrooms, baby spinach, bush tomato relish.

Salmon delight \$20.90

Layers of smoked salmon, tartare sauce, triple cream brie, fresh tomato, crushed avocado, red onion, salad leaves.

Eye fillet burger \$20.90

Thick organic beef, caramelised onion, coopers pale ale onion rings, fresh tomato, red onion, salad leaves, bourbon bbq sauce, aioli.

Get Mad \$26.90

Double medium cooked wagyu pattie, mac and cheese croquette, cheddar cheese, double wood smoked bacon, beer battered onion rings, slaw, hickory smoked bbq, aioli.

MAIN MEALS

Chicken and Coconut Salad [Gluten Free*] \$20.90

Kaffir lime and coconut infused chicken breast, flaked coconut, mint, salad leaves, snow pea sprouts, cherry tomatoes, lime and tamarind dressing.

Pork Belly Salad [Gluten Free*] \$21.90

Our signature dish, 8 hour confit pork belly, Asian salad mix, green papaya, toasted peanuts, crispy shallots, fresh mint, Thai basil, coriander finished in plum sauce and fresh lime.

Add Salt and Pepper Calamari \$5.00

Add Nam Jim Prawns \$6.00

Sweet Potato Gnocchi [Vegetarian] \$21.90

Pan fried gnocchi, organic zucchini, confit garlic, forest mushrooms, caramelized onions, wilted baby spinach and topped with parmesan cheese and micro herbs.

Seafood Chowder \$28.90

Wild caught fish, calamari, shark bay tiger prawns in a thick chowder finished with chunky sourdough and lemon parsley.

Market Fish \$29.90

Wild caught fish, crispy skin, salsa verde, lemon butter, seasonal vegetables, shallot potato mash.

200g Eye Fillet Steak \$31.90

Free range beef cooked to your liking, red wine jus, coopers pale ale onion rings, seasonal vegetables, cafe de paris butter, shallot potato mash.

Add Salt and Pepper Calamari \$5.00

Add Nam Jim Prawns \$6.00



SIDES

Shoestring Fries [Vegan*] \$6.90
Rosemary salt, aioli, ketchup.

Pear, Walnut Salad [Vegetarian. Gluten Free*] \$6.90
Crunchy pear, toasted walnuts, parmesan, rocket, honey mustard dressing.

Seasonal Vegetables [Vegan*] \$7.90
Roasted vegetables, sea salt, cracked pepper, olive oil.

Shallot Potato Mash [Vegetarian] \$7.90
Buttery potatoes folded with green shallots.

Beer battered onion rings [Vegetarian] \$7.90
Coopers pale ale battered, sea salt, hickory smoked bbq sauce.



DESSERT

De-constructed sea salted caramel cheesecake \$12.00
Hazelnut praline, oreo crumb, thick caramel, sea salt, berries.

Honeycomb chocolate pot [Gluten Free*] \$12.00
Our own honeycomb, warm cadbury chocolate pot, chocolate mousse, fairy floss.

Artisan made cheese board [Vegetarian. Gluten Free*] \$12.00 FOR 1
Tamborine mountain made cheese, soft, hard, blue with quince paste, \$20.00 FOR 2
dried fruits and water crackers.