

# B R E A K F A S T



**the dandy man** {v, gf} 20.00  
 classic corn & zucchini fritter, two free range eggs of your choice {fried, scrambled or poached}, fanned avocado, accompanied with beetroot & jalapeno relish, cream cheese quenelle, toasted pine nuts and roquette

**the drifter woman** {gf} 22.00  
 rustic potato & parsley rosti, american streaky bacon rashers, two free range eggs of your choice {fried, scrambled or poached}, grilled roma tomato, accompanied with hanks onion marmalade, spinach and chives sprinkles

**granny's savoury mince** 20.00  
 just how granny makes it, our housemade savoury mince speckled with peas, corn & carrot on toasted sourdough with one poached egg, topped with spring onion and a dash of nostalgia  
 +add bacon 25.00

**grandpa's spiced beans** {gfo} 20.00  
 black & red beans slow cooked with tomato polpa, roasted capsicum, cumin, paprika and chilli accompanied with fanned avocado, fried free range egg, toasted malt loaf, coriander & capsicum garnish

**first crack** 22.00  
 parmesan & chive savoury waffle served with american streaky bacon, poached egg, grilled roma tomato and roquette drizzled with our housemade hollandaise and cut chives

**second crack** {v} 19.00  
 signature sweet waffle with toasted macadamia, drizzled with our housemade creamy caramel fudge sauce and vanilla bean ice-cream with a light sugar dusting

**simple pleasures** {v, gfo, veo} 20.00  
 smashed avocado with crumbled barambah feta on toasted sourdough with grilled halloumi, dressed with roquette, lemon pressed olive oil, macadamia dukkah and lemon wedge  
 +add smoked salmon or vegan bacon 25.00  
 +add poached eggs 24.00

**how we roll** {gfo} 16.00  
 delicious toasted milk bun stuffed with american streaky bacon, fried free range egg, sweet baby rays hickory bbq sauce, aged cheddar, roquette and a splash of aioli  
 +make it vegan 20.00

**dietary key**  
 v: vegetarian, vo: vegetarian option gf: gluten free  
 gfo: gluten free option veo: vegan option

## DEVONSHIRE TEA

18.00 per person

pot of tea of your choice {excludes jasmine dragon pearl, longjing and 20 years pu ehr teas}  
 &  
 two traditional scones served with raspberry jam and double cream

## LIGHT OPTIONS

**huey, dewey, louie and stewey ribbon sandwich** 14.00  
 four ribbon sandwiches including ham with sweet mustard pickles, chicken breast with mayo, egg and lettuce with a pinch of curry and smoked salmon with lettuce

**little piggy hot pressed sandwich** 12.00  
 ham off the bone, melted cheddar cheese, field fresh tomato, mustard pickle relish on toasted malt loaf

**henny penny hot pressed sandwich** 12.00  
 smoked chicken breast, cream cheese, creamy aioli, spring onion, fresh roquette on toasted malt loaf

**goldilocks scones**  
 fluffy scones served with The Grainge raspberry jam and double cream  
**one scone** 6.50  
**two scones** 12.00

*Feel free to take a peek at the D&D Cake Trolley with fresh baked treats available daily.*

**add on**

bacon, vegan bacon,	5.00
smoked salmon or ham off the bone	5.00
halloumi or avocado	5.00
eggs of choice {poached, fried or scrambled}	4.00
relish or condiment	2.00

**allergy warning**  
 Nuts, dairy & wheat are all used extensively in our kitchen. Therefore, we are unable to guarantee that any items we serve are entirely free of allergens

10% surcharge applies on Sundays



Peter & Penny Wolff leaders in the Specialty Coffee Scene, opened Dandelion & Driftwood in 2010 with an aim to understand the coffee & tea consumer and to empower each and every customer by offering high quality single origin & blended coffee & tea. Their intention was to widen customers' palate experiences and encourage customers to explore options at a level that will vibrate with them. They are humbled to have operated D&D for 11 years now and delighted to have received much recognition and awards.

Please take the time to read the wide selection of food and beverages available and ask our friendly team members if you require help with your order. Alongside our Breakfast Menu, we are also delighted to offer a Breakfast Platter and High Teas.

### D&D DOUBLE DECKER

Breakfast Platter For Two

\$30.00 per person\*\*

classic corn & zucchini fritter, rustic potato & parsley rosti, eggs of your choice (fried, scrambled or poached), american streaky bacon, grilled roma tomato, smashed avocado and halloumi on toasted sourdough with macadamia dukkah, roquette dressed with lemon pressed olive oil and toasted pine nuts, lemon wedge

&

signature sweet waffle with toasted macadamia, drizzled with our housemade creamy caramel fudge sauce and vanilla bean ice-cream with a light sugar dusting

&

2 regular coffees or pots of tea\*

### D&D HIGH TEAS

At D&D on Doncaster we are delighted to offer an array of delicious High Teas. This involves manners, pretty things and dainty food served on a three tiered stand.\*\* Why not really celebrate with a glass of prosecco, sparkling rosé or french champagne.

Your gorgeous three-tiered share stand includes on the base tier our signature ribbon sandwiches, selection of mini assorted savouries, pretty pastries and mini filled croissants. It also includes on the middle tier two signature light and fluffy scones with The Grainge raspberry jam & double cream. On the top tier a delightful selection of sweets, including mini lemon curd tart, mini caramel tart, specialty cupcakes and other mouthwatering mini sweets & treats.

#### **D&D High Tea \$50pp**

1 regular D&D coffee or tea pot\* per person

#### **La Zona Prosecco NV High Tea \$60pp**

1 glass of prosecco per person  
+ 1 regular D&D coffee or tea pot\* per person

#### **De Chanceny Cremant Rosé High Tea \$65pp**

1 glass of rosé per person  
+ 1 regular D&D coffee or tea pot\* per person

#### **Collet Art Deco Premier Champagne High Tea \$70pp**

1 glass of champagne per person  
+ 1 regular D&D coffee or tea pot\* per person

\*excludes jasmine dragon pearl, longjing and 20 years pu ehr teas

\*\*2 people minimum

10% surcharge applies on Sundays