

LUNCH

barramundi beauty 24.00
tasty trio of fish tacos, with pan seared barramundi, avocado mash, fresh coriander, radish, diced orange flesh, red cabbage, dressed with a creamy tartare sauce, lemon oil and fresh lime
pair with La Zona Prosecco NV

creamy chicken 19.50
old school creamy chicken and leek pie, served with roasted pumpkin and beetroot salad with mesclun leafy greens, honey toasted pecans, crumbled barambah feta and balsamic glaze
pair with Auvigie Mâcon-Villages Moulin du Pont

paprika party {gf} 21.00
warm smoked paprika grilled calamari with a slaw style salad of green cabbage, shredded carrots, red peppers, spanish onions, with sweet chilli, apple mint and lemon pressed oil
pair with Joseph Cattin Pinot Blanc

really reuben 23.00
a lovingly loaded classic as it should be with slow cooked corned beef, swiss cheese, traditional sauerkraut, sandwiched on toasted dark malt loaf, beer battered thick cut chips and creamy aioli
pair with Petits Detours Gamay

lovable lasagna 22.50
chef vini's legacy lasagne with layers of fresh lasagne, beautiful beef ragù, silky béchamel & tomato sauce with creamy mozzarella cheese, served with a side of fresh garden salad
pair with Sons of Eden Marschall Shiraz

sassy soup {veo, gfo} 14.50
house made soup of butternut squash pumpkin, garlic, onion, carrot with creme fraiche drizzle and sprinkling of pumpkin seeds served with toasted sourdough
pair with Wooing Tree 'Blondie' Pinot Noir {Rosé},

southern-styling salad 21.00
modern spin on the traditional caesar salad with D&D southern fried chunky chicken croutons, cos lettuce, diced bacon, parmesan cheese, poached egg and caesar salad drizzle
pair with Momo Sauvignon Blanc 2019

beefy babe 22.00
glamour beef burger, decked out with oakleaf lettuce, aged cheddar, D&D signature mustard, all on charred milk bun, served with beer battered thick cut chips and creamy aioli
pair with Brouhaha Maleny Lager



the dandy man {vo, gf} 20.00
classic corn & zucchini fritter with two free range eggs of your choice, fanned avocado, accompanied with beetroot & jalapeno relish, cream cheese, quenelle, toasted pine nuts and roquette
pair with Three Oaks Apple Cider

the drifter woman {gf} 22.00
rustic potato & parsley rosti, american streaky bacon rashers, two free range eggs of your choice, grilled roma tomato, accompanied with hanks onion marmalade, spinach and chives sprinkles
pair with Willie Smith's Organic Apple Cider

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
pair with Deeds Halftime Pale Ale

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
pair with Deeds Lamington Brown Ale

simple pleasures {gfo} 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 25.00

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

add on

chips with truffle aioli	7.00
bacon, vegan bacon,	5.00
smoked salmon or ham off the bone	5.00
halloumi or avocado	5.00
eggs of choice {fried, scrambled or poached}	4.00
relish or condiment	2.00

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

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 Lunch Menu, we are also delighted to offer a Lunch Platter and High Teas.

D&D DOUBLE DECKER

Lunch Platter For Two

\$30.00 per person**

a duo of D&D barramundi beauty tacos, really reuben sandwich, warm smoked paprika grilled calamari with a slaw style salad and lemon pressed oil, beer battered thick cut chips with truffle aioli

&

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 Chanceney 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

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