

Peckish


Wedges 

Cajun Seasoned w/ Your Choice of 2 sauces - 12.50
(Tomato, Sweet Chilli, Aioli, Sour Cream)

Sourdough Toast

Homemade Jam - 7.5

Avocado, Pesto & Cream Cheese - 11.00

Hummus, Avocado & Tomato  - 11.00

Sourdough Raisin Toast


w/ Butter - 5.00

Grilled Sandwich

Cheese Toastie w/ Your Choice of;
Pineapple, Sauerkraut, Onion, Pesto, Tomato, Mustard - 8.50

Hearty Miso soup 

Soba noodles Shiitake Mushrooms, Pumpkin
w/ Sourdough - 14.00

Warm Autumn Salad 

Slow Baked Veges w/ Fennel, Cumin, Steamed Greens,
Baked Brie & Citrus dressing - 16.50

Buckwheat Blinis

Banana, Coconut Caramel, Cream - 16.00

Spiced Plum, Yogurt, Apple Syrup - 16.00

Mini-Mushrooms

Panfried in Blue Cheese Sauce
w/ Steamed Greens & Chutney on Rye - 12.00

D R I V I N G

C R E E K

C A F É

Hungry

Mushrooms



Panfried in Blue Cheese Sauce
w/ Steamed Greens & Chutney on Rye - 18.50

Scrambled Eggs


Free Range Eggs
w/ Chutney, Roast Potatoes & Steamed Greens on Rye - 19.50

Smoked Potato Croquettes


w/ Poached Eggs, Steamed Greens
Thyme & Garlic Portobello Mushrooms & Roast Capsicum Couli - 18.50

Tempeh Wrap  

Locally Made Wholegrain Tempeh
w/ Cucumber, Peanut Satay, Raw Slaw & Lettuce - 15.50

Falafel Wrap 

Falafel, Hummus, Pickled Veges, Lettuce,
w/ Sweet Chilli & Minted Yogurt dressing - 17.50

Nachos 

Beans & Tomato Salsa, Grilled Cheese
and Sour Cream on Corn Chips - 15.00
w/ Avocado & Jalapeños - 18.00

Haloumi Burger

Haloumi, Pea & Edamame Mash, Roast Veges
Beetroot Pattie, Raw Slaw, Tomato, Lettuce - 19.50

The Board

Share Platter of Home Made Chutneys, Pesto, Baked Hummus
Pita Bread, Seed Crackers, Brie, Blue Cheese, Olives & Falafel - 26.00

 Vegan  Gluten-Free

Many of our items can be made Vegan, Gluten Free or Dairy Free. Just Ask.