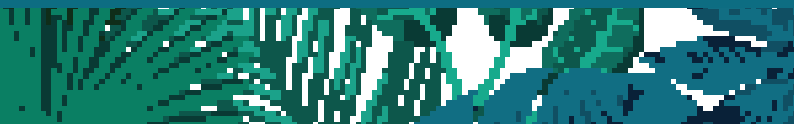




DRIFTWOOD
RESTAURANT & BAR

Beer | Wine
Cocktails





COCKTAILS \$17

If there is something you like that we don't have on this list, please let us know and we can make it happen.

RIVERSHORE BLISS

A refreshing mix of gin, mint, limes, lychee, berry liqueur, shaken with pineapple and pink grapefruit juice.

MAROOCHYDORE MOJITO

Lime and mint muddled together with white rum, brown sugar, topped with soda water and you're left with a refreshing crowd pleaser. You can't go wrong!

ESPRESSO MARTINI

Get the party started with double espresso, vodka, Kahlua, and simple syrup, shaken and topped with chocolate powder and you're set.

PINA COLADA

Coconut cream, white rum, coconut rum, sugar and a hint of lemon. Gorgeous!

FRUIT TINGLE

Vodka, blue curaçao, parfait amour, lemonade and grenadine. Classic.

COSMOPOLITAN

Vodka, Triple Sec, lime and cranberry juice, shaken and strained. Very posh.

MARGARITA

Tequila reposado, Triple Sec, lime juice, shaken and strained, with rosemary salt rimmed glass. Chilli option available.

LONG ISLAND ICED TEA

Vodka, white rum, Triple Sec, tequila, gin, muddled lemon and topped with Coke.

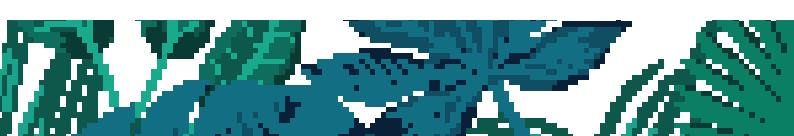
PISCO SOUR

The delicious national drink of Peru

Pisco, fresh lime juice, sugar syrup, a drop of bitters, egg white, ice and shaken to perfection. Just perfect.

CAIPIRINHA

Fresh limes, brown sugar muddled, Cachaça and ice cubes, stirred and garnished with a lime wedge. Perfect.



DIABLO APEROL SPRITZ

Aperol poured over an ice filled glass, top with Diablo Ginger Beer and garnished with an orange wheel and lime. Perfect.

TOBLERONE

Coffee liqueur, Frangelico and Baileys, shaken with milk and cream.

NEGRONI

Gin, Campari and Vermouth Rosso, served on the rocks and garnished with an orange wheel.

SHARED COCKTAILS \$32

PIMMS JUG

Cucumber, mint, strawberries and ice with gin, Pimms and topped with ginger ale and lemonade. Perfect for day in the sun.

SANGRIA JUG

Sweet red wine, Cinzano Bianco, mixed with seasonal fruits and topped with lemon soda.

KAHUNA SOUR JUG

Bacardi, honey wine, passionfruit liqueur, lime juice, pineapple juice mixed with passionfruit pulp.

MOCKTAILS \$10

MOJITO

Fresh limes, mint, lime juice and a hint of brown sugar, muddled and served over ice topped with soda.

PINA COLADA

Coconut cream, lemon wedges, sugar syrup and pineapple juice. Shaken and served with a garnish of pineapple and an umbrella.

FRUIT TINGLE

Blue curaçao (non alcoholic), lemonade, grenadine, topped with lemonade and garnished with an orange slice.

VIRGIN ESPRESSO MARTINI

Double shot of espresso, sugar syrup, salted caramel syrup and a dash of cream. Shaken and served with choc powder and coffee beans.



WINE

MIMOSA \$8

Sparkling wine, orange juice

WINE SPRITZER \$8

Sparkling wine, soda

SPARKLING

BRUT, ENCHANTED TREE \$8 \$34

2018 South Australia

SPARKLING PINOT, BIRD IN HAND \$11 \$49

2019 Adelaide Hills, South Australia

CHAMPAGNE

**CHAMPAGNE, BILLECART-SALMON
BRUT RESERVE** \$135

Champagne, France

WHITE

MOSCATO, JOHNNY Q \$7 \$32

Riverina, New South Wales

RIESLING, SKILLOGALEE \$11 \$44

2017 Clare Valley, South Australia

SAUVIGNON BLANC, JOHNNY Q \$7 \$32

2017 Adelaide Hills, South Australia

**SAUVIGNON BLANC
BABICH 'BLACK LABEL'** \$9 \$40

2018 Marlborough, New Zealand

PINOT GRIGIO, CANTINA TOLLO \$8 \$34

2017 Abruzzo, Italy

PINOT GRIS, LOVE BLOCK \$9 \$40

2018 Marlborough, New Zealand

CHARDONNAY, SKILLOGALEE \$10 \$46

2017 Clare Valley, South Australia

**CHARDONNAY,
SINGLEFILE GREAT SOUTHERN** \$66

2018 Denmark, Western Australia



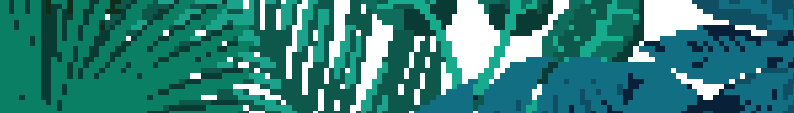


ROSE

ROSE, TURKEY FLAT	\$11	\$47
<i>2018 Barossa Valley, South Australia</i>		
ROSE, SHADOWFAX	\$10	\$45
<i>2018 Wirribee, Victoria</i>		

RED

PINOT NOIR, AIRLIE BANK	\$9	\$40
<i>2018 Yarra Valley, Victoria</i>		
SANGIOVESE, CANTINA TOLLO	\$7	\$36
<i>2017 Abruzzo, Italy</i>		
MERLOT, IRVINE	\$9	\$38
<i>2016 Barossa Valley, South Australia</i>		
GSM, TURKEY FLAT 'BUTCHERS BLOCK'	\$10	\$39
<i>2016 Barossa Valley, South Australia</i>		
TOLMER, CABERNET SAUVIGNON PENLEY ESTATE	\$9	\$38
<i>2018 Coonawarra, South Australia</i>		
CABERNETS, SKILLOGALEE		\$54
<i>2014 Clare Valley, South Australia</i>		
SHIRAZ, JOHNNY Q	\$7	\$32
<i>2015 Coonawarra, South Australia</i>		
SHIRAZ, SKILLOGALEE	\$11	\$48
<i>2015 Clare Valley, South Australia</i>		
SHIRAZ, TURKEY FLAT		\$76
<i>2016 Barossa Valley, South Australia</i>		





BEER ON TAP

At Driftwood we support local independent craft brewers supplying a variety a of quality craft beer.

POT	\$5.5-\$6.5
SCHOONER	\$8-\$9.5
JUG	\$24-\$28

BOTTLED BEER

LIGHT/MID STRENGTH	\$6-\$6.5
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*Boags Light, Cascade Light, XXXX Gold
Great Northern, Peroni Leggera*

LOCAL	\$6.5-\$7
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*Victoria Bitter, Hahn Superdry,
Tooheys Extra Dry*

IMPORTED	\$8-\$9
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Corona, Peroni, Heineken

CRAFT	\$8-\$9.5
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Selection of craft beer

GLUTEN FREE	\$8.5
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Wilde

CIDER	\$8-\$9
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Pressmans, Rekorderling

SPIRITS

BASE SPIRITS	\$8.5
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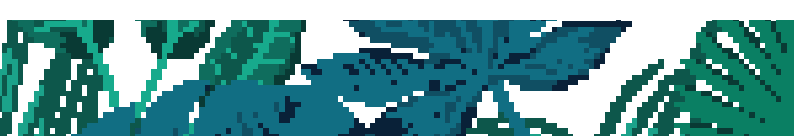
*Finlandia Vodka, Gordons Gin, Bundaberg Rum,
Jim Beam, Canadian Club, Johnnie Walker Red,
Bacardi, St Remy Brandy, Jack Daniels,
White Rum, Captain Morgan Spiced Rum*

PREMIUM SPIRITS	\$9
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*Mount Gay Rum, Wild Turkey, Markers Mark,
Jameson, El Jimador Tequila, Malibu, Kahlua,
Baileys, Frangelico, Pimms, Midori, Ouzo,
Cointreau*

TOP SHELF	\$10-\$18
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*Grey Goose Vodka, Glenlivet Scotch,
Four Pillars Gin, Hellyers Road Scotch,
Glenfarclas Scotch*





**LOOKING FOR
A VENUE TO HOLD YOUR
NEXT EVENT?**

**PLEASE SEE OUR STAFF FOR A COPY
OF OUR FUNCTIONS MENU**



**99 DAVID LOW WAY
SUNSHINE COAST, QUEENSLAND, 4559
PHONE 07 5458 2200**





MAY 2019