

BREAKFAST 7am – 11.45am

PLEASE ORDER AT THE COUNTER

drift

Mini Me 8

One fried or poached egg, one slice of bacon or mushroom on sourdough

Two slices of toasted sourdough fruit loaf / plain sourdough 8

Served w 15g Pepe Saya cultured butter and either:

Local honey or seasonal jam or Vegemite

Eggs Your Way 11

Fried, poached or scrambled eggs (+2) on sourdough

Add sides

Pepe Saya Butter 15g 1

Poached/ fried pasture raised egg 2

Bacon 4

Smashed avocado 5

Garlic and balsamic mushrooms 4

Halloumi 5

Salmon gravlax w house pickles 7

PIZZA BY NIGHT

We are also open for dinner!

Keep up to date via our socials

www.pizzayamba.com

@pizzayamba

#pizzayamba



Clean Start 15

Toasted almond, coconut and date crumb, seasonal fruit and Coconut Yogurt

The B 'n E 10

One fried egg, one slice of bacon and HP sauce in a milk bun – no frills attached

Wakie Wakie 15

Bacon, fried egg, spicy capsicum jam, aged cheddar, garlic aioli, spring onion and coriander in a sourdough roll

BLAT 16

Bacon, lettuce, avocado, tomato and house made aioli in a sourdough sandwich
(add an egg +2)

The Smash 17

Smashed avocado, pickled beetroots, crispy kale, cashew cheese and toasted seeds on sourdough
(Add an egg +2, add salmon gravlax +3)

Truffled Fun Guy 18

Poached eggs, balsamic mushrooms, leeks, truffled Pecorino and hazelnut crumb on sourdough

Buffalo Tom's 16

Byron Bay buffalo mozzarella, heirloom cherry tomatoes and basil olive oil on sourdough
(add crispy prosciutto +5)

The Hangry Gardner 18

Poached eggs, roasted pumpkin and zucchini, goats cheese, broccoli gremolata and herbs on sourdough

Estoy Crudo 17

Braised Chorizo, potato, fried eggs and chimichurri on corn flour tortillas

All dishes may contain ingredients not listed, so please advise of any allergies and intolerances BEFORE placing your order.

No changes or substitutions to the menu with the exception of holds.

seasonal - local - ethical

15% surcharge on public holidays / merchant fees apply

www.driftyamba.com @driftyamba #driftyamba

COFFEE by St. ALi (Melbourne) fairtrade, organic

The usual suspects: Small 4/ Large 4.5

Dairy alternatives: Bonsoy, Coco Quench or Bonsoy Almond +0.5

Iced coffee	St ALi double espresso, vanilla ice cream, on dairy milk	8	(almond, coco, soy +1)
Iced chocolate	St. ALi chocolate, vanilla ice cream, on dairy milk	4 (kids size) / 8	(almond, coco, soy +1)
Iced latte	St. ALi double espresso, dairy milk, hand carved ice	4.50	(almond, coco, soy +0.5)

TEA by Love Tea (Geelong) fairtrade, organic

Honey Spiced Chai brewed on your choice of milk 5.5

Golden Spice Turmeric brewed on your choice of milk 5.5

Dandelion Chai (vegan) brewed on your choice of milk 5.5

Matcha brewed on your choice of milk 5.5

Loose leaf tea served in a pot 4.5

Traditional / Green

English Breakfast

Earl Grey

French Earl Grey

Green Tea

Australian Sencha

Herbal

Lemongrass + Ginger

Moroccan Mint

Peppermint

Turmeric

Detox

Liver Cleanse

CHILLED DRINKS

COLD PRESSED JUICE 7

Please check blackboard for juice of the day

AGUA FRESCA 7

Watermelon juice, lime and mint



SPARKLING

Yuzu	5	Spiced Cola	5
Lemon	5	Flaming Ginger Beer	5
Pink Grapefruit	5	Tonic	5
Cranberry	5		



SODA

Holy Grapefruit	6
Very Mandarin	6
Cloudy Pear & Cinnamon	6
Yuzu	6



KOMBUCHA

Berry Good	7
Ginger & Turmeric	7



PROBIOTIC DRINKS

Pineapple & Ginger	6
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BLOODY MARY from 10am 16



Handcrafted, organic, vegan spiced tomato juice by Jarnsaxa w vodka & house made pickles