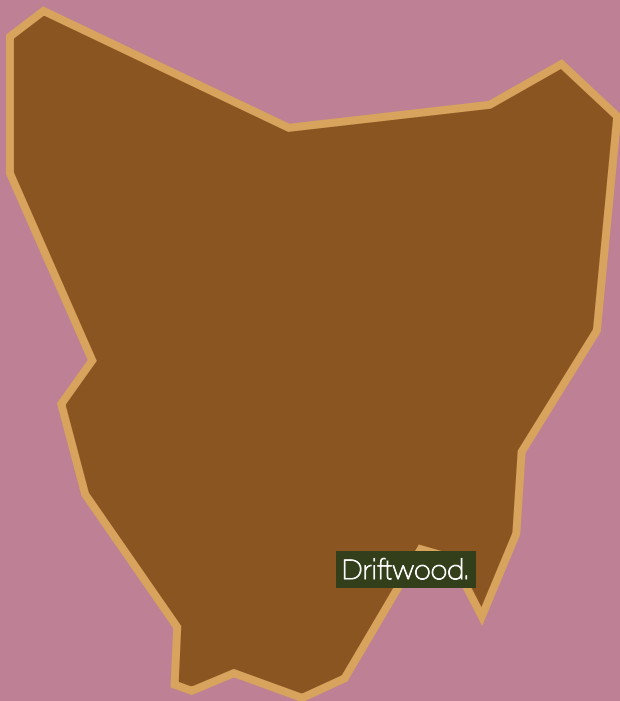


DRIFTWOOD CABIN



Driftwood.

hi &
welcome.



driftwood guide.

Welcome to Driftwood.

We've pulled together some of our favorite spots to visit, recipes to cook, tools, tricks and tidbits about Tassie so you can make the most of your stay at Driftwood.

Enjoy it like a local.

Love, Sarah

xo



your cabin inclusions.

Kitchen & Cooking Fully stocked with every knife, chopping block, pot, pan and ceramic mug you'll need to cook up a storm. Olive oil, S&P all provided.

Coffee Blackboard coffee beans & 3 methods of coffee making.

Herbs The garden is full of seasonal greens & veggies. Pick & enjoy.

Cookbooks & Recipes Are a plenty.

Inside Cooking Nectre Big Bakers + regular oven & gas stove.

Outdoor Cooking Fire pit, Traeger Grill, BBQ.

Winter Blankets, electric blankets, electric panel heaters, hot water bottles, fires.

Fire Making Firewood, fire starter, kindling, matches.

eating in & around driftwood.

Park Beach Cafe

Dodges Ferry

It's been pretty major to see a piece of Byron make its way over to Dodges Ferry. These guys do an epic park plate (bacon, beans, eggs) and know how to butter a sourdough to perfection.

Van Bone Restaurant

Marion Bay

In this minimum intervention kitchen everything is cooked over coals or kissed by fire, its foraged, preserved and seasonal. Bookings are necessary, dining is up to 14 courses, allow 4hrs.

Tom McHugo's Hobart Hotel

Hobart

Taking pub vibes to another level. Everything from steak to dumplings.

groceries & buyings.

Hill Street Grocer

Dodges Ferry

Don't be fooled by it's signage or the fact that it's next to the gas station. Great produce, even better bread and the bestest of the service.

Blue Lagoon Oysters

Boomer Bay

Try the unique native flat oyster, the Angasi. These are the only guys to cultivate and sell 'em in Tassie.

Richmond Bakery

Dodges Ferry

Scallop Pie, 'nough said.

Also of note...

Ashmore Foods or Mures for fish.

Wursthaus for meat.

Pigeon Hole Bakers for bread (and croissants).

doing things.

Cape Raoul

Cape Raoul

Cape Raoul is a decent 14km return day walk about 45 mins drive from the cabin. The views are epic, the path is really well marked.

Take a picnic to eat at the top.

Carlton Beach

Carlton

Wander around this 2.7km beach, take a book and hang all arvo.



Cape Raoul

how to build a fire.

Create your firebed

Make sure the area around the campfire is clear. If you're using the firepit at Driftwood it should already be clear and ready for you!



Start with tinder

Create a small pile of tinder - pine cones, dry wood or newspaper works well. Carefully light a match and put it to the tinder until it starts to burn.



Time for kindling

Tinder burns quickly so give it more oomph to keep it going. Add dry twigs, branches or axe down some larger logs as you continue to build your flame.



Add fuel wood

Once your kindling has caught alight, carefully add more fuel wood. These will help increase the heat and size. Burn down larger logs to coals (30 mins) before cooking.



sweet brekkie recipe.



crumpets with maple butter.

Ingredients

| | |
|----------------------------------|---------------------------|
| 400 ml warm milk | 100 ml warm water |
| 1 tablespoon active dry yeast | 1 tablespoon caster sugar |
| 2 cups (ish) plain flour | 1 teaspoon salt |
| 1/4 teaspoon bicarbonate of soda | vegetable oil |
| — | |
| 250g salted butter, softened | 1/4 cup icing sugar |
| 1 1/4 cups maple syrup | 1/2 teaspoon salt |

Method

To make the maple butter, place the butter in a mixing bowl and beat until light and fluffy. Very gradually add the icing sugar and half the maple syrup and beat well. Add the remaining maple syrup in small increments, beating well and tasting as you go. You might prefer less maple syrup. Me? I like it sweet so I add it all! Add the salt and beat again until smooth.

Now for those crumpets.

Pour the warm milk and warm water into a bowl and stir in the yeast and sugar. Leave to rest for 10 minutes until frothy.

In a large mixing bowl, combine the flour, salt and bicarbonate of soda.

Add the frothy milk to the flour and mix until a thick batter forms. Cover the bowl loosely with plastic wrap or a tea towel and set it in a warm place for at least an hour until almost doubled in size.

Oil the inside of each crumpet ring and lightly oil a large frying pan. Place the rings in the frying pan and heat over medium–high heat.

Once the rings are hot, pour some batter into each ring until it's slightly more than half full and allow to cook – the batter will begin to rise and bubble on the surface. Keep an eye on them to make sure they don't burn on the bottom and reduce the temperature if needed. After 5–6 minutes, when the tops are set and the classic holes have appeared, and the bottoms lightly browned, remove the rings and flip the crumpets over to cook the other side for another minute or two until golden. Remove and repeat with the remaining batter.

Serve the crumpets hot with maple butter.

savory brekkie recipe.

Ingredients

8 fresh shiitake mushrooms
sea salt
bread, to serve

olive oil, for brushing
4 eggs

40g unsalted butter, softened
1/4 cup dried shiitake mushrooms ground
1/4 teaspoon fish sauce
1/4 teaspoon white miso paste

3g dried seaweed, ground down
1 teaspoon toasted sesame seeds
1 teaspoon finely grated lemon zest

Method

To make the umami butter, place the butter, seaweed, dried shiitake, sesame seeds, fish sauce, lemon zest and miso paste in a bowl and mix well.

Remove the tough stems from the mushrooms, then brush with olive oil and season with salt. Grill over high heat, turning occasionally, for 4–6 minutes, or until golden brown and tender.

Heat a medium frying pan over medium–high heat. Add the mushrooms and umami butter, then crack the eggs around the mushrooms. Fry for 2–3 minutes, until the egg whites are set with crisp edges and the yolks are still runny.

Meanwhile, toast your bread on the barbecue.

Serve the hot mushrooms and eggs with toast. Make sure you scoop out all the umami butter from the pan!

umami eggs & shrooms.



lunch recipe.



pocket pizzas.

Ingredients

2 1/3 cups plain flour
1 teaspoon white sugar
olive oil
1 cup grated mozzarella

2 teaspoons salt, plus extra for sprinkling
1 1/2 teaspoons active dry yeast
1 cup warm water, plus extra if needed
1/2 cup pesto (or other filling, like shaved ham)

Method

Light your fire and let it burn down for about an hour until you obtain a medium heat.

Place the flour on a table, in the shape of a crown with a well in the center.

Whisk together the salt, sugar, yeast and 1 cup warm water in a large bowl. Let the mixture sit for about 5 minutes until it begins to froth, then pour it into the well of the flour and mix until well combined. If the dough is dry, gradually add more warm water (1 tablespoon at a time). Cover and leave to rise by the fire for about an hour.

Meanwhile, prepare your grill; the heat should be medium-high and the rack about 20cm from the fire.

When the dough has puffed up, transfer it to a well-floured surface and knead for 5–8 minutes until soft and silky.

Cut the dough into eight equal pieces and roll each one into 10cm rounds that are relatively even in thickness.

Brush one side of the bread with olive oil and place a little pesto and cheese in the middle. Fold the dough over the filling to form a half-moon shape and crimp the edges to seal. Brush with oil and season with salt.

Put as many on the grill, oiled side down, as will comfortably fit at one time. While the first side cooks, brush the tops with more oil. When the bread begins to brown and puff up (about 5 minutes), flip them over and cook until nicely browned on both sides. Remove from the grill and eat warm.

dinner recipe.

Ingredients

2 cloves garlic, finely chopped
olive oil
salt
2 tomatoes, sliced
1/2 cup plain yogurt
Pita or Lebanese bread
(or make your own!)

2 teaspoons soy sauce
700g skirt steak
250g ghee
1/2 red onion, chopped
Chimichurri

Method

Light your fire and let it burn down for about an hour until you obtain a medium heat. Set up cross bars using your star pickets.

Find a straight stick that's reasonably strong and cut the end to give it a sharp point. Rub the garlic, soy sauce and 1 tablespoon olive oil all over the beef and season with salt, then thread it securely onto the stick.

Hang the beef over the fire about 20 cm from the coals by suspending it from the central pole using hooks and butcher's string (see photo). Cook 1 1/2 hours, basting in ghee every 10 minutes or so.

Let it rest for a few minutes, then carve the meat into strips for your kebabs. Toss the tomato and red onion with a little olive oil and salt.

To assemble your kebabs, add a good smear of yogurt and chimichurri to the bread, add the meat, tomato and onion, then eat. YUM!

beef kebabs.



dessert recipe.



choccy cake.

Ingredients

125g dark chocolate
1 teaspoon hot black coffee
90g caster sugar
3 eggs, separated

1 teaspoon rum or brandy
90g butter
90g almond meal
Cream, to serve

Method

Light your fire and let it burn down for about an hour until you obtain a medium heat. Set up your tripod or cross bars using your star pickets.

Break the chocolate into small bits and drop into a medium pot. Add the rum or brandy and coffee and allow to melt over the fire, stirring to combine. Add the butter, sugar and almond meal and stir over the fire until all ingredients are smooth and combined.

Meanwhile, beat the egg yolks well and, in a separate bowl, whip the egg whites until stiff peaks form.

Take the pot off the heat and stir in the beaten egg yolk, then gently fold in the whipped whites.

Line your Dutch oven with baking paper, then pour in the batter. Cover with the lid, then hang the pan off your star picket cross and shovel some coals on top (so it cooks both the top and the bottom). Cook for 30 minutes, then remove from the fire and take off the lid. Because the cake has no flour it's quite fragile – it's best to let it cool in the Dutch oven before turning out, or just cut it in the Dutch oven. Serve with cream and coffee.

important stuffs.

Check in

3pm

Check in as 3pm. You will receive a code to the lock box 7 days before you arrive.

Wifi

Username: sarahwifi

Password: AnnabelL1

more important stuffs.

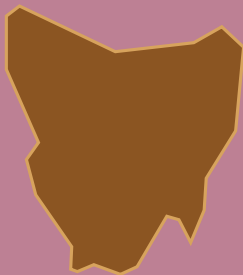
Check out

10am

Check out is at 10am so we have enough time to clean the place before the next guest arrives. When you leave please:

1. Place all dishes in the dishwasher and turn it on.
2. Turn off all lights, heat and make sure no outdoor fires etc. are burning.
3. Check you've got everything, then check again, then lock up and place the key back in the lock box.
4. Turn back and look at the ocean. Promise yourself you'll be back soon to cook on the fire and swim in the ocean.

See you soon.



@driftwoodcabin