

DINNER

diggies

BLOWHOLE POINT KIAMA

TO START

- HOUSE MARINATED OLIVES 8
SOURDOUGH w cultured butter 6
FRESHLY SHUCKED MERIMBULA OYSTERS 3.5 each
w chilled tomato consommé & cucumber 4 each

ENTREE

- MUSHROOM ARRANCHINI 14
sofrito, olive crumb, parmesan
- SALT & PEPPER CALAMARI 14
asian slaw, squid ink aoli
- TEMPURA ZUCCHINI FLOWERS 16
w goats cheese, parmesan, herbs and sofrito sauce
- GRILLED KING PRAWNS 28
miso butter, nori, lemon
- PRAWN KATSU SLIDERS 14
panko prawn cutlet, pickled carrot & daikon, cucumber,
spring onion & fresh coriander on a milk bun

MAIN

- FILLET OF VEAL. 32
marinated veal medallions with vincotto, endive, roquette,
gorgonzola dolce & robertson kipfler potatoes
- BRUSSELS & FIG SALAD. 20
crispy brussel sprouts, fresh figs, soft herbs, bitter leaves,
parmesan lemon & garlic dressing
+chicken 6 + haloumi 4
- GRILLED BARRAMUNDI 25
served with a diggies chopped salad & robertson kipfler potatoes
- PAN SEARED SALMON FILLET 25
grilled seasonal greens, barley, shaved zucchini, romesco, toasted seeds
- BEER BATTERED FLATHEAD 24
fries, tartare, lemon
- BEACH BURGER 19
lettuce, tomato, beetroot, swiss cheese, zucchini pickle, fries
- BEEF SIRLOIN 34
smoked mash, baby turnip, tarragon and caper butter, jus
- LINGUINE 21
roast capsicum, pumpkin, rocket, almonds, parmesan pangrattato

SIDES

- FRIES aioli 8
GRILLED BROCCOLINI romesco, smoked almonds 9

DESSERT

SEE STAFF FOR DESSERT OPTIONS

many menu items can be adjusted for dietary needs, please ask staff for assistance

@diggieskiama | events - kiama@diggies.com.au | 10% surcharge public holidays | bookings - www.diggies.com.au