

# diggies

BLOWHOLE POINT KIAMA

## DINE IN MENU

<b>TOAST</b> sourdough, grain, turkish, fruit toast, nonies activated charcoal bread (gf) condiments: marmalade   vegemite   peanut butter   honey   jam	5.5 6 7	<b>BUTTERMILK PANCAKES</b> with maple syrup, fresh strawberries or banana + bacon 4   + sweet ricotta 3.5	19
<b>BANANA BREAD</b>	7	<b>SALMON CROQUETTES</b> oven baked salmon, two poached eggs, meredith feta, hollandaise	20
<b>SEASONAL FRUIT BOWL</b> + natural yoghurt 2.5 + house granola 3.5	10	<b>THE BIG ONE</b> (sorry no alterations) eggs, crispy chats, pork and veal sausage, bacon, flat mushroom, roast tomato on sourdough toast	22
<b>SUNRISE</b> (since 2004) fresh summer fruits, bircher and low-fat yoghurt	13	<b>THE BIG REG</b> (sorry no alterations) eggs, avocado, mushroom, roasted tomato, spinach, halloumi, toasted seeds, sourdough toast	21
<b>GRANOLA BOWL</b> (v) house made granola with coconut yoghurt, walnut cacao, fresh berries	14	<b>SALT &amp; PEPPER CALAMARI</b> squid ink aioli, asian slaw	17
<b>THE B&amp;E ROLL</b> (available gf on request) bacon & fried egg, spinach, tomato relish on a milk bun with a hash brown	14	<b>BEER BATTERED BARRAMUNDI 'N' CHIPS</b> fresh battered barramundi, chunky tartare, lemon, chips add on a garden salad	24 4
<b>VEGAN BREKKIE ROLL</b> kale, tomato, mushroom, corn fritter, vegan aioli	14	<b>BEACH BURGER</b> beef patty, lettuce, tomato, beetroot, cheese & zucchini pickle w chips	19
<b>MEREDITH SMALLS</b> meredith's goats feta, avocado smash, heirloom cherry tomatoes on sourdough toast + poached egg 3   + bacon 4	15	<b>PULLED PORK BURGER</b> sauerkraut, lettuce, dijonaise, served w chips	18
<b>BREKKIE BOWL</b> (gf) kale, quinoa, grilled seasonal greens, pickled shallot, hummus, avocado, smoked almonds + poached egg 3	16	<b>ZUCCHINI &amp; MACADAMIA BURGER</b> (v+) with melted brie, tomato, cos, herb mayo, beetroot served w chips	18
<b>BENNI</b> w leg ham or <b>SEMMI</b> w smoked salmon poached free range eggs on sourdough with spinach and hollandaise	17 18	<b>STEAK FRITES</b> minuite steak, bernaise, fries	28
<b>EGGS</b> kangaroo valley local free-range pastured poached, fried or scrambled <b>with toast:</b> sourdough, grain, turkish, nonies gf charcoal	11	<b>MOULES MARINIÈRE</b> (MUSSLES) white wine, fennel, parsley w garlic sourdough	24
<b>SIDES</b> tomato relish/ hollandaise/ egg mushies/ avocado/ hash brown (2)/ halloumi/ bacon leg ham/ pork & veal sausage/ meredith feta smoked salmon	3 4 5 6.5	<b>LINGUINE</b> roast capsicum, pumpkin, rocket, almonds and parmesan pangrattato	21
<b>SOMETHING SWEET /</b> sweets & fresh baked goods (see fridge display) local pines ice cream (see display for flavours)		<b>BRUSSELS &amp; FIG SALAD</b> crispy brussel sprouts, fresh figs, soft herbs, bitter leaves, parmesan lemon & garlic dressing +chicken 6 + haloumi 4	20
<b>FRESH SANDWICHES/</b> (see fridge display)		<b>ATLANTIC SALMON &amp; SALAD</b> grilled seasonal greens, romesco, shaved zucchini, toasted seeds	24
<b>A LITTLE EXTRA /</b> sourdough w extra virgin olive oil chips with ketchup or aioli garden salad			6 7 8

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

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