

diggies

BLOWHOLE POINT KIAMA

DINE IN MENU

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