

diggies

BLOWHOLE POINT KIAMA

SUMMER DINNER

TO START

HOUSE MARINATED OLIVES 8
SOURDOUGH w cultured butter 6
FRESHLY SHUCKED OYSTERS 3.5each
south coast, nsw

ENTREE

SALT & PEPPER CALAMARI 14
w squid ink aioli and asian slaw

OVEN BAKED HALLOUMI 16
wild honeycomb, toasted walnuts & flowers

PRAWN TACO 16
avocado, lime and mango salsa,
bbq prawns on a flour tortilla

MUSSELS 24
white wine, fennel, parsley w garlic sourdough

CITRUS CURED SALMON CARPACCIO 20
w lemon balm, fennel and smoked yoghurt

HOUSE FLAT BREAD 24
w fresh burrata, prosciutto & heirloom tomato

SALADS

MANGO PANZANELLA SALAD 19
calypso mango, marinated heirloom tomatoes,
fresh basil, roasted red peppers, onion,
cucumber and garlic rubbed sourdough crostini

ROASTED CAULIFLOWER SALAD 19
orange, mint, curried chickpeas, pomegranate,
coriander, toasted cashews & coconut citrus
dressing

SALAD ADD ONS
spiced chicken +8 halloumi +4
salmon fillet +10 baramundi fillet +10

SIDES

FRIES aioli 8

GRILLED BROCCOLINI
w romesco, smoked almonds 9

BRUSSELS w lemon and parmesan 9

GARDEN SALAD 8

MAIN

ROAST DUCK LEG SALAD 30
walnut, apple, fennel and a spiced orange
dressing

PAN FRIED LOCAL SNAPPER 29
salad of coriander, snow pea tendrils, spring
onion, garden sprouts, mung beans, red
pepper vinaigrette and brown butter

BEER BATTERED BARAMUNDI 28
fries, tartare, lemon served w salad

ATLANTIC SALMON & CHOP SALAD (gf) 26
baby cos, romesco, parsley, mint, tomato,
cucumber, red onion, tahini & lemon

HICKORY SMOKED TRI TIP STEAK 34
slow cooked for 72 hours w hand cut kipfler fries,
rocket, pear & sprout salad

PRAWN & BASIL RAGU 26
w casarecce & lemon chilli gremolata

LINGUINE 21
roast capsicum, pumpkin, rocket, almonds
and parmesan pangrattato

CHEESE

CHEESE PLATE 1
tarago "shadows of blue" cheese (gippsland, vic)
w malfroy's gold wild honeycomb and toasted
sourdough 26

CHEESE PLATE 2
tarago triple cream brie cheese (gippsland, vic)
w spiced pear and toasted sourdough 26

DESSERT

STRAWBERRY &
SWEET RICOTTA CREPE 14
maple & pistachio praline

TROPICAL PANACOTTA 14
coconut panacotta & macerated tropical fruits

AFFOGATO 5
w fresh espresso, vanilla ice cream
frangelico + 5.5 mr black + 5.5

many menu items can be adjusted for dietary needs, please see staff.

events - kiama@diggies.com.au

| bookings - www.diggies.com.au

| 10% surcharge on public holidays.