



## LUNCH

BLOW HOLE POINT KIAMA

### starters

**sonoma sourdough** 8  
w extra virgin olive oil

**salt & vinegar house made potato scallops** 5ea  
with aioli

**flatbread capresé** 10  
stracciatella, heirloom tomatoes, balsamic, basil

**the picnic plate** 26  
salumi, pickle, ravenous chards,  
cheese, dips, seasonal fruit

**salt & pepper squid** 16  
served with asian slaw and squid ink aioli

**baja fish tacos** 15 (2 per serve)  
battered fish, oak lettuce, pico de gallo,  
chipotle, slaw

### salads

**zucchini and grain** (gf) 17  
grilled squash, shaved zucchini, brown rice, goats  
cheese, hazelnuts and mint with a burnt butter  
vinaigrette  
+ chicken 7 + salmon fillet 10

**cos and asparagus** 18  
avocado, chives, radish and sourdough croutons  
with a tarragon buttermilk dressing  
+ egg 3.5 + chicken 7 + salmon fillet 10 + halloumi 5

**peach panzanella** 19  
grilled peaches, stracciatella cheese, tomatoes,  
cucumber, red onion, sourdough croutons with  
orange reduction dressing  
+ chicken 7 + salmon fillet 10

**falafel salad** 19 (vg)  
falafel with tomato, cucumber, red onion,  
hummus, flatbread, tahini dressing  
+ chicken 7 + salmon fillet 10 + halloumi 5

### burgers & rolls

**crumbed mushroom burger** (vgn) 18  
herb garlic aioli, oak lettuce, pickled red onion  
and tomato, vegan bun with chips

**the big dig** 22  
double beef patty, american cheese, diced onions,  
special sauce, pickles, lettuce with chips

**classic fresh prawn roll** 22  
red onion, oak lettuce, aioli, celery on a long roll  
with crisps

**the tokyo 'tennis club' sandwich** 17  
katsu fried chicken, crispy bacon, tomato,  
lettuce and secret sauce on turkish w crisps

**diggies cheese burger** 17  
wagyu patty, american cheese, pickles and  
drunken sailor tomato relish, milk bun and chips

### mains

**classic beer battered fish n chips** 23  
local fresh fish battered with house made  
chunky tartare, lemon and chips

**lamb pappadelle** 26  
cowra (nsw) lamb, cavolo nero & ricotta salata

**pan fried kingfish** 28  
braised fennel, shaved fennel salad,  
lemon and caper butter sauce

**char grilled sirloin steak** 28  
kombu butter, grilled spring onion with chips

**blowhole fish pie** 20  
local fish, creamy fennel and leek topped with  
puff pastry

**chicken katsu bowl** 21  
panko crumbed chicken, tonkatsu, japanese bbq  
sauce, kewpie mayo, pickles, sesame and brown rice

### EXTRA

**chips** with ketchup or aioli 8

**diggies chop salad** 8  
with french vinaigrette

### SWEETS

please ask your waiter or check the display  
fridge - **cakes and pastries baked by parfait**  
patisserie, kiama and luxe bakery

**gelato** check display  
**pure pops.** all natural ice blocks 4.5