



diggies

BLOWHOLE POINT KIAMA

DINNERS & EVENTS

1 Blowhole Point Rd, Kiama | diggies.com.au | events@diggies.com.au



DIGGIES EVENTS

Coastal views and a sea breeze mix with fresh food and epic cocktails. Soak up the best spot on the South Coast for your special event, celebration or off-site meeting. Our decor compliments the surf culture, creating a dreamy, relaxed vibe. Overlooking the water, and with a beautiful ocean breeze, Diggies makes the ideal venue to celebrate your event.

Under our party lights we cater to birthdays, engagements, relaxed weddings, Christmas parties, and dinner functions. For breakfast and lunch we are the ideal choice for midweek group and corporate bookings.

contact us at events@diggies.com.au

diggies

BLOWHOLE POINT KIAMA



BRUNCH

BRUNCH - before 12pm/ \$30pp
midweek 2hrs, 8-40ppl | weekends 2hrs, 8-24ppl

choice of main
with freshly squeezed oj, coffee or tea

your choice of
eggs benni/ semmi
with leg ham or smoked salmon,
poached eggs on sourdough muffins with spinach and hollandaise

buttermilk pancakes (vg)
with butter, maple syrup, fresh strawberries or banana

meredith smalls (vg)
meredith dairy goats feta, avocado smash, cherry tomatoes on sonoma sourdough
add: bacon / poached egg / or halloumi

oven baked salmon croquettes
with smoked salmon, poached eggs, meredith dairy feta
and house hollandaise

the sunrise (vg)
bircher, seasonal fruits and yoghurt

the big reg (vg)
eggs, avocado, mushrooms, tomato, spinach, halloumi,
smashed chats and sonoma miche

the breakfast roll
bacon, fried egg, tomato relish and hash brown on a milk bun
*sub bacon for halloumi (vg)

add ons
classic bloody mary 14
mimosas 13
espresso martini 17

selection of pastries 8pp

*Please note that bookings of 14 or more guests are required to be on the set menu.
Pre-ordering of main items is available.
All bread items can be made gluten free on request.
Weekend 10% surcharge applies. 15% surcharge on public holidays

LUNCH

LUNCH - after 12pm/\$40pp
midweek 2hrs, 8-40ppl | weekends 2hrs, 8-24ppl

*shared starters, choice of main
with sparkling mineral water*

to share

salt & pepper squid w lemon & aioli
sonoma sourdough w evo & dukkah
salt & vinegar potato scallops w aioli

your choice of

diggies cheese burger

angus smash patty, yellow cheese, pickles and special sauce
on a milk bun with chips

vegan butternut burger (vgn)

butternut falafel, cucumber, lettuce, hummus, pickled onion, herbs
and vegan aioli on a vegan bun with chips

fresh prawn roll

king prawns, red onion, aioli, celery on a long roll with potato crisps

taco taco

w pico de gallo, slaw & chipotle
fish / or vegan falafels

beer battered market fish n chips

w house made chunky tartare, lemon and chips

market fish special

served with seasonal greens

goodness bowl (gf, vg)

w/ roasted pumpkin, beetroot, kale, spinach, radish, meredith goats feta,
toasted seeds and green goddess dressing
chicken / or salmon fillet

add ons

selection of pastries 8pp

*Please note that bookings of 14 or more guests are required to be on the set menu.
Pre-ordering of main items is available.
All bread items can be made gluten free on request.
Weekend 10% surcharge applies. 15% surcharge on public holidays.





SUNDOWNERS

SUNDOWNERS - 3-5pm or 4-6pm/ \$65pp

fridays 2hrs, 20-40ppl | saturdays 2hrs, 2-40ppl

bottomless drinks & bar snacks

bottomless

sparkling wine / furphy or young henrys / rosé / cocktail jugs

select a cocktail jug for your group

pimms / rosé sangria / limoncello spritz or aperol spritz

bar snacks to share

chef's selection of nibbles subject to change

beetroot hummus (vgn)

toasted turkish, evo and dukkah

house marinated olives

lemon zest and thyme

salt + vinegar potato scallops

w/ lemon and aioli

salt + pepper squid

w/ lemon and aioli

arancini

lemon thyme, gruyere and herb mayo

*Please note all guests in the group must be on the same package.

10% surcharge on Saturdays and Sundays. 15% surcharge on public holidays



DINNER FUNCTIONS

Friday & Saturday dinner functions in Spring & Summer

Diggies dinner menu celebrates the region with great quality fresh, local produce. Savour beautiful flavours and a curated wine list as you take in the glistening harbour view.

Please contact events@diggies.com.au for our current dinner menu.

2 course/ \$55pp

Shared starters with sourdough, alternately served main (select 2 options + 1 veg)

3 course/ \$65pp

Shared starters with sourdough, alternately served main (select 2 options + 1 veg), alternately served dessert (select 2 options)

STARTERS - served with sourdough

miso grilled prawns

salt & pepper squid with aioli

kingfish ceviche coconut lime dressing, chilli and thai basil

master stock braised chicken wings with pickled daikon

baked scallop with pancetta and garlic crumb

beetroot salad braised, roast and pickled beetroot with crumbed curds and walnut

MAINS - served with garden greens

chicken cacciatore tomato, mushrooms, olive and grilled enoki

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

twice cooked lamb shoulder lamb jus gras, spring legumes and tarragon buttermilk dressing

pan fried kingfish braised fennel, caper butter sauce, herb oil and shaved fennel

confit salmon grilled asparagus, kipfler potato and horseradish sauce

steamed barramundi soy ginger broth and asian herb salad

DESSERTS

basque cheesecake mixed berry coulis

white chocolate yoghurt ganache raspberry granita and meringue

chocolate mousse coffee caramel, hazelnut and orange tres leches

DINNER CANAPÉ

Please contact our events team to have a package tailored to your needs!

CANAPÉ MENU / \$65pp

choice of 3 'standard' canapés and 2 'substantial' canapés

STANDARD SIZE CANAPÉ

Oven baked salmon croquettes w house-made hollandaise
Arancini w lemon thyme, gruyere & herb mayo (vg)
Crostini w goats cheese, onion jam, cherry tomato & basil (vg)
Crostini w beetroot hummus & dukkah (vg)
Salt & pepper calamari w lemon aioli dipping sauce
Zesty tuna ceviche w avocado on tostada
Corn fritters w avocado & coriander salsa (vg)
Satay chicken skewers

SUBSTANTIAL SIZE CANAPÉ

Classic beer battered fish & chips w lemon & house tartare
Mini prawn rolls w cos lettuce & lemon mayo
Baja fish tacos w slaw, chilli mayo & lime (vg option available)
Green goddess bowl w pumpkin, spinach, kale, meredith goats feta & toasted seeds (gf, vg)
Diggies cheese burger w pickles and dig mac sauce
Sliders w pulled pork & apple slaw
Vegan burger w butternut falafel, hummus, pickled onion & vegan aioli (vgn)





EXTRAS

Available at night or an exclusive event, our extras are a great way to add those special touches to your event.

oysters

\$8pp

fresh south coast oysters (2 per serve)

natural or house made condiments

grazing table

\$15pp

*a selection of fine cured meats, Italian salamis
& prosciutto with artisan bread and cheeses,
accompanied with quince and seasonal fruit.*

munchies

late night bites after 9pm

\$10pp

Selection of sliders with condiments

Sweets share plate

\$11pp

*Indulge your sweet tooth with a selection of cakes and
desserts*

Celebration cake

contact us for options for wedding cakes and sizes available
— alternatively BYO incurs \$2 cakeage

DRINKS

Diggies Kiama is a fully licensed venue. We have a variety of drinks options available to suit your event.

DRINKS PACKAGE

3 hours (min 20ppl) \$45pp | 4 hours (min 20ppl) \$60pp

sunnycliff sparkling, adelaide

sunnycliff rosé, adelaide

angas + bremer pinot grigio, langhorne creek

sunnycliff shiraz, adelaide

choose two

balter xpa

balter captain sensible

furphy

corona

plus

james boags light

non alcoholic selection

EXTRAS (min order of 30)

Cocktail on arrival \$15pp

pimms / tropical mimosa

classic mojito

aperol spritz / limoncello spritz

diggies bellini

Toasting glass of Veuve Clicquot Champagne \$20pp

Spirit package +\$15pp





EXCLUSIVE EVENT

Diggies can be yours for the night, for guests to mingle the entire venue including the courtyard and is available all year round.

The entire venue,

Standing capacity: 120

Includes exclusive access to the courtyard (ideal for live music and a dance floor).

Events begin from 6:00pm

We can host an array of events, including significant birthdays, wedding anniversaries, conferences or media launches, engagement parties, staff meeting, Christmas dinner and more!

**Minimum spend applies, see page 'The Details'*

WEDDINGS

Being some of our favourite events, Diggies has been lucky enough to be the host for many beautiful brides and grooms on their most special of days.

The late summer sun sparkling over the water whilst guests arrive to cocktails and flowing wine is something magical.

Our couples-to-be have choices of our canapes menu or sit down set menu depending on their vision of the event. We have a list of amazing suppliers who can help make your special day even more special.

**We look forward to hosting
your special day.**



THE DETAILS

For exclusive events, Diggies requires a minimum spend that is inclusive of food, drinks and extras.

Peak season (October to March)

Monday - Thursday/ \$4k

Friday - Saturday/ \$8k

Sunday/ \$9k

Off season (April to September)

Monday - Thursday/ \$3k

Friday - Saturday/ \$5k

Sunday/ \$7k

Event timing

Evening events begin from 6pm.

Event duration is 4hrs.

Events must conclude by 11:30pm

Service fee of \$250/per 1/2hr extension

Payment

A deposit of \$20 per expected guest is required to secure a date. Final numbers must be confirmed, and full payment made 7 days prior to the event

Fully licensed. No BYO

Please advise of any dietary requirements prior to the event.

10% surcharge weekends and 15% public holidays.

Event set up

For exclusive venue use, it is up to the client to hire a marquee for external courtyard if concerned about the weather.

We recommend Go Hire South Coast.

Suppliers such as florists, musicians and decorators can commence set up from 5pm.



CONTACT

for Diggies events, including weddings, corporate events
and birthdays, email our Diggies events team at
events@diggies.com.au