

BREAKFAST MENU

UNTIL 12PM



SUMMER

SMALLS

toast

sonoma rye or white sourdough 7/
turkish 6/ nonie's seedy brown (gf) 8
with whipped butter, our house made jam,
peanut butter, vegemite or honey

orange & cranberry fruit toast 9

house made marmalade, whipped butter 12.5

toasted banana bread 9

sweet ricotta and honey +3.5

house made granola (vgn, df) 17

summer berries, coconut yoghurt, mint

seasonal fruit plate (gf, df) 14

add house made granola and yoghurt 7.5

the kiama sunrise 15 (gf, df, v)

coconut bircher muesli, chia, mango, passion fruit,
lime, pepita and buckwheat

eggs (kangaroo valley pasture raised) 12

poached, fried, or scrambled
w/ rye or white sourdough, turkish,
or nonie's seedy brown (gf)

add ons

hollandaise 2/ tomato relish 3/ roasted tomato 4 /
mushrooms 4 / avocado 5 / sausage 5 / smashed
chats 5 / smoked ham 5 / halloumi 5 /
hash brown (2) 5.5 / bacon 5.5 / smoked salmon 8.5

FROM THE DISPLAY

ham, cheese or tomato cheese croissant 12
+ other deli sandwiches available

smoked salmon bagel 17

philly cream cheese, capers, dill, rocket
on a pressed luxe bagel

sweets & baked goods

muffin daily flavours 6
almond croissant 8
cakes & baked goodies to ask your waiter about!

BIGS

smashed avocado (v) 21

avocado smash, marinated goat's feta, slow roast
tomatoes, herb oil, basil on sourdough
+ poached egg 3.5 + bacon 5.5

eggs benni w/ leg ham 19

poached eggs on sourdough muffins,
spinach and hollandaise

eggs semmi w/ smoked salmon 22

poached eggs on sourdough muffins,
spinach and hollandaise

buttermilk pancakes (v) 22

w/ maple syrup, fresh strawberries, or banana
+ bacon 5.5 + sweet ricotta 3.5

hot smoked salmon croquettes 24

two poached eggs, gentlemen's relish, capers,
eschalot, preserved lemon, cos & herb salad

the big reg (v) 24

eggs, avocado, mushroom, smashed chats, roasted
tomato, spinach, halloumi, tomato relish on sonoma
rye sourdough

harvest bowl (df, v) 22

pumpkin hummus, brown rice, avocado, baby
spinach, steamed greens, nuts & seeds
+ egg 3.5 + smoked salmon 8.5 + chicken 7

diggies breakfast roll 20

bacon & free-range fried egg, milk bun, cheddar,
apple & herb slaw, bacon jam, aioli, pickled jalapeno
* b&e roll with bbq sauce + hash brown 18

chilli scramble (v) 22

scrambled eggs, sriracha, fried shallot, asian herb
and bean shoot salad on white sourdough

breakfast bruschetta (v) 22

roasted eggplant, 2 poached eggs, tomato relish,
labneh, dukkah, fresh herbs on sonoma white
sourdough

the full quid 22

w/ fried eggs, bacon, pork sausage, chips,
hp sauce on white toast

*vegan aioli available on request

*all bread options can be made gluten free on request

*please notify waitperson of any allergies and dietary requirements

diggies



SUMMER

STARTERS & SHARE PLATES

- sonoma sourdough 9
whipped butter and smoked salt
- freshly shucked oysters 6 (36) 12 (70)
natural with ginger, finger lime & lemon
- avocado & pea guacamole dip (vgn) 14
lime, cos lettuce, olive oil and tortilla corn chips
- southern fried cauliflower popcorn (vgn) 14
spicy mayo
- salt + pepper squid 18
chilli, coriander, lime, and aioli
- hervey bay scallops 28 (3 per serve)
xo butter, preserved lemon, puffed rice
- crumbed fish tacos (df) 8 each
slaw, fresh jalapeno, coriander, finger lime,
chipotle mayo
- grilled king prawns 28 (3 per serve)
fermented chilli butter, spring onion & lemon

SALADS

- summer tomato salad 21
heirloom tomatoes, bocconcini cheese, basil, extra
virgin olive oil, pangrattato
+ fresh prawns 8.5 + smoked salmon 8.5 + chicken 7
- thai style beef salad 27
thinly sliced rump steak, nam jim dressing, rice
noodles, cashew, crispy shallot, chilli, cucumber, bean
spout and asian herb salad
- harvest bowl (vgn) 22
pumpkin hummus, brown rice, avocado, baby spinach,
steamed greens, fried egg, nuts & seeds
+ egg 3.5 + smoked salmon 8.5 + chicken 7

FROM THE DISPLAY

- the 'tennis club' sandwich 21
grilled chicken, bacon, lettuce, tomato, mustard mayo
+ other deli sandwiches available

SIDES

- chips 8 ketchup
- local leaves 10
herbs, cucumber, house vinaigrette,
toasted hemp seeds

BRUNCH CLASSICS

- smashed avocado (v) 21
avocado smash, marinated goat's feta, slow roast
tomatoes, herb oil, basil on sourdough
+ poached egg 3.5 + bacon 5.5
- diggies breakfast roll 20
bacon & free-range fried egg, milk bun, cheddar,
apple & herb slaw, bacon jam, aioli, pickled jalapeno
- buttermilk pancakes (v) 22
w/ maple syrup, fresh strawberries or banana
+ bacon 5.5 + sweet ricotta 3.5
- hot smoked salmon croquettes 24
two poached eggs, gentlemen's relish, capers,
eschalot, preserved lemon, cos & herb salad

MAINS

- diggies cheeseburger 22 / + extra pattie 6
angus beef pattie, american cheese, pickles,
lettuce and burger sauce on a milk bun & chips
- fresh prawn roll 24
king prawns, red onion, aioli, celery on a long roll w crisps
- fish n chips
beer battered market fish 24
grilled barramundi (gf) 28
with tartare, lemon, and chips
- crispy skin humpty doo barramundi (gf) 35
sustainably farmed barramundi, avocado, watercress,
cucumber, pickled ginger & miso sesame dressing
- maple roasted pumpkin (gf, vgn) 28
slow roasted pumpkin, pepita hummus, pickled onion,
hazelnut dukkah, shaved vege and herb salad
- chilli prawn linguine 31
cherry tomato, garlic, parsley, lemon
- roast porchetta 35
rolled & stuffed pork belly, tuscan kale, pickled apple,
shaved fennel salad & fennel apple puree
- 250g rump steak 40
beef jus, café de paris butter garden salad & chips

SWEETS

- kiama mess (vgn, gf) 12
vegan meringue, whipped coconut, mango, passionfruit, mint
- sticky date pudding 12
butterscotch sauce, honeycomb, & vanilla bean ice cream