

MENU

— STARTERS —

Sonoma sourdough 8
with extra virgin olive oil

Marinated mixed olives 9
with sourdough

Grazing plate 28 (for 2)
Prosciutto, shaved ham, salami, brie, blue,
aged cheddar, walnuts, bread and fruit

Fish taco 18 (2 per serve)
with pico de gallo, slaw, chipotle
mayo and lemon

Freshly shucked oysters 4.5 each
Natural with lemon
Natural with chardonnay mignonette

Grilled king prawns 20
with grilled lemon and yuzu mayo

Zucchini flowers 16
with whipped lemon ricotta, hummus
and sumac

Summer tomato salad 18
heirloom tomatoes, bocconcini cheese,
basil, extra virgin olive oil, pangrattato

Salt and pepper calamari 18
with squid ink aioli and lemon

— SIDES —

Bowl of chips 10
with tomato sauce or aioli

Diggies chop salad 10
with cos lettuce, cucumber, cherry
tomatoes and a lemon vinaigrette

— MAINS —

Market fish 36
with herbs, chilli and lemon zest, white
wine sauce and cucumber

Moules marinières 28
south australian mussels, white wine,
shallots, chilli served with chips

Fish and chips 25
beer battered barramundi served with
chips, tartare and lemon

Pennoni rigati pasta 25
with crab, medley tomatoes and saffron

250g rump steak 40
served with garlic butter, red wine jus,
chips and fresh herbs

Roasted eggplant 23
with zaatar, quinoa, cherry tomatoes,
hummus, cucumber, radish and pita bread

Classic caesar salad 24
cos lettuce with croutons, crispy bacon,
shaved parmesan, anchovies,
caesar dressing and a boiled egg
+ Chicken 7

Mango, avocado and prawn salad 22
with chilli, lime and coriander dressing

— DESSERTS —

Vanilla bean panna cotta 14
with raspberry coulis, fresh berries,
house made granola and mint

Tiramisu 15

Basque cheesecake 14
served with fresh berries

SUMMER NIGHTS

FRIDAY & SATURDAY DINNERS

The menu celebrates our local
region with seafood sourced
locally from the South Coast.

We aim to serve only sustainably
caught seafood from our local
fishmonger Grant Logue of
Harley & John's with fresh catch
such as Kiama snapper.

Nothing says summer like fresh
South Coast oysters, mussels or
a summer salad, enjoyed with a
cool cocktail.

Enjoy the pink skies and an
ocean breeze to appreciate the
best of our region.



diggies

WINES

gls btl

BUBBLES

Lazona Prosecco. King Valley, Victoria	12	52
Sunnycliff Sparkling. Brut nv	10	42
Veuve Clicquot. Brut Champagne nv. France		105

WHITE

Jules Taylor Sauvignon Blanc, Marlborough, NZ	11	49
Mada Pinot Gris, Hilltops, Canberra	13	52
Brangayne Chardonnay, Orange, NSW	12	48
Sibilliana 'Roceno' Grillo, Sicily, Italy	13	58

ROSE

Chateau de l'aumerade Rose, Cotes de Provence, France	13	54
Dawning Day, Pinot Noir Rose, Southern Highlands, NSW	11	50

RED

Rouleur Pinot Noir, Yarra Valley, VIC	11	48
Yelland + Paps Shiraz, Barossa Valley, SA	12	48
Ciabot Berton '3 Utin' Langhe Nebbiolo, Piedmonte, Italy	13	60
Mansalto Castello Rapale Toscana Rosso, Tuscany, Italy		75

BEERS

Dangerous Ales, Crispy Boi, Lager, Milton	9
Principle Brewing, Hazy Pale Ale, Wollongong	9
Stone & Wood, Pacific Ale, Byron Bay	10
Balter Cerveza, Queensland (just like a Corona with lime)	8
Heaps Normal, Lager (Non-Alcoholic)	8

COCKTAILS

Strawberry Gin Zing. Gin, Passoa, Strawberry, lime, sugar, mint	16
Peach Martini. Peach Schnapps, Vodka, Cranberry, Lime	17
Raspberry & Limoncello Martini. Limoncello, Gin, Cointreau, Raspberry Syrup	17
Negroni/ Negroni Sbagliato. Campari, Vermouth, Prosecco	15
Aperol Spritz. Aperol, Prosecco, Orange, Soda	15
Bloody Mary. Vodka, Tomato Juice, Worcestershire, Tabasco, Lemon, Celery	15
Espresso Martini. Espresso, Kahlúa, Simple Syrup	15
Beach Mojito. Bacardi, Soda, Mint, Lime	15
Margarita. Tequila, Triple Sec, Lime Juice, Simple Syrup	15
Spicy Margarita. Tequila, Triple Sec, Lime Juice, Simple Syrup, Chilli	17

SPIRITS

Starward two-fold Australian, Whisky	12	/	Roe & Co Blended Irish, Whisky	9			
Wolf & Woman Distillery, Gin	11		Headlands Distillery, Seacliff Vodka	9			
Bacardi	9	/	Espolon Blanco, Tequila	10	/	Wolf & Woman Distillery, Limoncello	12