

DIGGIES

Autumn/winter

Fruit & Grains

HOUSE MADE GRANOLA (VG, DF) 17
poached seasonal fruits, coconut yoghurt and mint

SEASONAL FRUIT BOWL (GF, DF) 14
+ house made granola and yoghurt 7.5

THE KIAMA SUNRISE (GF, DF, V) 17
coconut bircher muesli, chia, mango,
passionfruit, lime, pepita and buckwheat

TOASTED BANANA BREAD 10
+ sweet ricotta and honey 5

WARM OAT PORRIDGE (GF, DF) 17
almond milk, cinnamon, apple and
rhubarb compote, almond and oat crumble

Toasts & Sides

TOAST
sonoma rye or white sourdough 7
turkish 6
nonie's seedy brown (GF) 9
orange & cranberry fruit toast 9

SPREADS
butter, jam, peanut butter, marmalade,
vegemite, or honey

ADD ONS
hollandaise 2 / tomato relish 3
roasted tomato/ herb & garlic mushrooms 4
avocado 5 / poached egg 3.5
smashed chat potatoes 5 / hashbrowns (2) 5.5
smoked ham/ bacon 5.5 /
smoked salmon 8.5 / halloumi 5

Classics, Eggs & Plates

MEREDITH BIGS (V) 22
avocado hummus, charred corn, cherry tomato, sprouts,
meredith goats fetta, pickled chilli, toasted seeds, baby
herb salad on sonoma sourdough
+ poached egg 3.5 + bacon 5.5

BUTTERMILK PANCAKES (V) 22
maple syrup, fresh strawberries or banana
+ bacon 5.5 + sweet ricotta 3.5

THE BLOWHOLE ROLL 21
bacon & free-range fried egg, milk bun, cheddar,
slaw, bacon jam, aioli, pickled jalapeno and hash brown

BIG REG 24
two eggs, avocado, roasted mushroom,
smashed chats, roasted tomato, spinach,
halloumi, tomato relish on sonoma rye sourdough

TWO EGGS 12
(kangaroo valley pasture raised)
poached, fried or scrambled
served with toast of choice

EGGS BENNI with smoked ham or bacon 22
SEMMI with smoked salmon 24
two poached eggs, sourdough muffin,
spinach and hollandaise

SALMON CROQUETTES 24
two poached eggs, gentlemen's relish, capers,
eschalot, preserved lemon, cos and herb salad

MISO MARINATED MUSHROOMS 26
mixed mushies, sunflower seed cream, miso,
two poached eggs, thyme oil, jerusalem artichoke
crisps on toasted sourdough.

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN | VG: VEGAN | N: CONTAINS NUTS | GFO GLUTEN FREE OPTION

+ please inform your waiter if you are allergic to any food items -
we cannot guarantee the absence of allergens in our dishes due
to being produced in a kitchen that contains allergens.

ALL DAY MENU

Monday-Friday 7am-3pm | Saturday & Sunday 7am-4pm

Small Plates

NOURISH BOWL (VG) 22

quinoa, avocado hummus, baby spinach, edamame, cucumber, sprouts, carrot, lemon dressing
+ chicken 7 + smoked salmon 8.5 + halloumi 5.5

STRACCIATELLA SALAD (VG) 22

with bbq zucchini, zucchini flowers, yuzu kosho and smoked olive oil
+ bread 3 + chicken 7 + smoked salmon 8.5 + halloumi 5.5

BABA GHANOUSH DIP PLATE (VG) 20

creamy eggplant baba ghanoush, grilled sourdough, shaved radish, pomegranate, cucumber, dukkah and nasturtium
+ chicken 7 + smoked salmon 8.5 + halloumi 5.5 + bread 3

DIGGIES PRAWN ROLL 24

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

CRUMBED FISH TACOS 8 each

wombok slaw, fresh jalapeno, coriander, chipotle mayo and lime

SALT + PEPPER SQUID 23

sichuan pepper seasoning, fresh chilli, coriander, lime and aioli

PORK 'N' RIZO (GF, DF) 26

confit pork belly, grilled chorizo, apple cider caramel, almonds and pickled watermelon rind

Big Plates

BUTTERNUT PUMPKIN SOUP (VG) 20

creamy butternut pumpkin soup, grilled sourdough, creme fraiche and chives
+ extra bread 3

THE 'TENNIS CLUB' SANDWICH (GFO) 23

grilled chicken, bacon, cos lettuce, tomato and mustard mayo on turkish with chips

GRASS FED BEEF BURGER (GFO) 24

beef pattie, American cheese, pickles, cos lettuce, burger sauce, milk bun with chips
+ extra pattie 9

MAPLE ROASTED PUMPKIN (VG) 24

pepita cream, pickled onion, mixed herbs, hazelnut dukkah, shaved radish
+ bread 3 + chicken 7 + smoked salmon 8.5 + halloumi 5.5

FISH N CHIPS 25

beer battered market fish with tartare, lemon and chips
or grilled barramundi 28

300G SIRLOIN ON THE BONE (GF) 45

with green peppercorn and caramelised shallot butter, jus, shallots and charred onions

SIDES

chips (VG, GF) 8

straight cut chips with tomato sauce or aioli



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*vegan aioli available on request
*all bread options can be made gluten free on request