

DIGGIES

Autumn/winter

Fruit & Grains

HOUSE MADE GRANOLA (VG, DF, N) 17
baked pears, cacao, coconut yoghurt and mint

SEASONAL FRUIT BOWL (GF, DF, N) 15
+ house made granola 3.5 + yoghurt 3.5

SUNRISE (V, N) 16
bircher muesli, seasonal fruits and yoghurt

TOASTED BANANA BREAD 10
+ sweet ricotta and honey 4

ACAI BOWL (GF, DF, N) 17
acai, banana, berries, kiwi fruit, granola
shredded coconut, chia seeds and mint

Toasts, Eggs & Sides

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

SPREADS
drunken sailor strawberry jam, marmalade
peanut butter, vegemite, or honey

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

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

Classics

MEREDITH SMALLS (V) 20
meredith dairy feta, smashed avo, cherry tomatoes
and toasted seeds on sonoma white sourdough
+ poached egg 3.5 + bacon 5.5

BUTTERMILK PANCAKES (V) 22
buttermilk pancakes served with seasonal
fruit, maple syrup and honeycomb butter
+ bacon 5.5 + sweet ricotta 4

SAVVY HARVEST BOWL (VG, GF, N) 22
broccolini, sugar snap peas, sweet potato, kale, quinoa,
avocado, black sesame, beetroot hummus, toasted almonds
+ poached egg 3.5 + halloumi 5.5 + chicken 7 + salmon 9

ZUCCHINI AND LEEK OMELETTE (V, GF) 22
four cheese sauce and fresh rocket

THE BREAKFAST ROLL 19
bacon, fried egg, cheddar, baby spinach and smokey
tomato relish on a milk bun, served w/hashbrown
- sub bacon for halloumi (V)
classic b&e roll with bbq sauce + hash brown 17

BIG REG (V) 24
two eggs, avocado, roasted mushroom, chats, halloumi,
roasted tomato and spinach on miché sourdough

BIG ONE 28
two eggs, chorizo, bacon, pork and fennel sausage,
hashbrown roasted tomato, mushrooms on sourdough

EGGS BENNI with smoked ham or bacon 22
SEMMI with smoked salmon 24
REGGI with mushroom 19
two poached eggs, sourdough muffin,
spinach and hollandaise

SALMON CROQUETTES 24
two poached eggs, house made salmon croquettes
served with smoked salmon, hollandaise and feta

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

ALL DAY BRUNCH MENU

Small Plates

SONOMA SOURDOUGH 9
with evo, balsamic and dukkah

POTATO SCALLOPS
w/aioli (2 per serve) 7.5

FISH TACOS (DF) 2 per serve 18
pico de gallo, slaw, chipotle mayo and lemon

SALT + PEPPER SQUID 21
lemon and squid ink aioli

DIGGIES PRAWN ROLL 24
fresh king prawns, red onion, aioli, celery,
chives on a long roll with potato crisps

CLUB MED BRUSCHETTA (DF) 22
octopus in marinara sauce, olives
and parsley on sourdough

NOURISH BOWL (VG) 22
quinoa, avocado hummus, baby spinach, edamame,
cucumber, sprouts, carrot, lemon dressing
+ chicken 7 + salmon 9 + halloumi 5.5

PUMPKIN CASHEW BOWL (V, GF) 22
roasted pumpkin, black rice, pickled vegetables,
herbed greek yoghurt with toasted cashews
+ chicken 7 + salmon 9 + halloumi 5.5

CAESAR SALAD 21
cos lettuce with croutons, crispy bacon,
shaved parmesan, caesar dressing and a boiled egg
+ chicken 7 + fresh prawns 8 + salmon 9

FROM THE DISPLAY

ham, cheese and tomato toastie 12
smoked salmon bagel 17
dill and caper cream cheese, red onion, roquette
+ poached egg 3.5

Big Plates

THE 'BEACH CLUB' SANDWICH (GFO) 26
green oak, tomato, bacon, crumbed chicken
and aioli on turkish with chips

CHEESE BURGER (GFO) 22
beef patty, american cheese, green oak, onions, pickles
and diggies mac sauce on a milk bun with chips
+ double meat & cheese 6 + bacon 3

BLACK BEAN MISO BURGER (VGN) 22
vegan cheese, lettuce, tomato, soy onion dip
on a vegan bun served w/ chips

PAPPARDELLE PASTA (DF) 25
with slow-cooked lamb ragú and parmesan

FISH N CHIPS 25
beer battered market fish with tartare,
lemon and chips
or **grilled spring creek barramundi** 29

SPRING CREEK BARRAMUNDI (DF, GF) 32
cauliflower purée, red curry and lime zest

250G STRIPLOIN (GF) 36
served with a green peppercorn and dijon butter,
fresh herb salad and chips

SIDES

CHIPS (VG, GF) 8
straight cut chips with tomato sauce or aioli

DIGGIES CHOP SALAD 12
lettuce, carrot, cucumber, tomato, lemon vinaigrette

SWEETS

luxe muffins ricotta, blueberry and bran 6.5
millers bakehouse almond croissant 9
luxe carrot cake 7
cakes & baked goodies to ask your waiter about!

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