

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, strawberry, blueberry, lime, pepita and buckwheat

TOASTED BANANA BREAD 10 + sweet ricotta and honey 5

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

SWEET CORN FRITTERS (V) 26

two poached eggs, tomato relish, avocado, marinated feta, lemon and fresh rocket

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

Small Plates

BURRATA (V) 22

basil pesto, garlic + herb marinated tomatoes and pangrattato + chicken 7 + smoked salmon 8.5 + halloumi 5.5 + bread 3

STONE FRUIT SALAD (V, GF) 24

seasonal stone fruit, toasted walnut, meredith dairy feta, rocket, seasonal herb mix, quinoa and red wine vinaigrette + chicken 7 + smoked salmon 8.5 + halloumi 5.5

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

CHIPS (VG) 8

straight cut chips with tomato sauce or aioli OR SWEET POTATO FRIES 10

DIGGIES CHOP SALAD 12

lettuce, carrot, cucumber, tomato, lemon vinaigrette



Big 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

POKE BOWL (DF, GF) 30

cured salmon, mango, white rice, avocado, edamame, daikon rdish, cucumber, sesame seeds, fried onion, spicy mayo, pickled red cabbage and pink ginger

VERMICELLI PRAWN SALAD (DF) 28

panko coconut prawns with vermicelli, mint, cucumber, cherry tomato, carrot, fresh thai basil and a coconut gochujang dressing

FISH N CHIPS 25

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

STEAK SARNIE (DF, GFO) 28

sirloin steak on turkish with rocket, tomato, sweet onion jam and tomato relish, served with chips

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, bacon, American cheese, pickles, cos lettuce, onion, burger sauce, potato bun with chips + extra pattie 9

BUTTERNUT BURGER (VG, GF) 25

butternut, carrot, coconut, coriander, spiced pattie with rocket, tomato, beetroot, relish, vegan aioli and brioche bun with sweet potato fries

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