

SMALLS

freshly shucked oysters 4.5each
natural with lemon
natural with chardonnay mignonette

potato scallops (2) 7.5
with aioli

kingfish ceviche 20
with mango chilli salsa

baba ghanoush dip plate 20
creamy eggplant baba ghanoush, grilled
sourdough, shaved radish, pomegranate,
cucumber, dukkah and nasturtium

burrata salad (v) 22
basil pesto, garlic + herb marinated
tomatoes and pangrattato

1/2 kilo local prawns 25
fresh tiger prawns bucket with lemon
and marie rose sauce

salt n pepper squid 23
sichuan pepper seasoning, fresh chilli,
coriander, lime and aioli

crumbed fish tacos 8each
wombok slaw, fresh jalapeno, coriander,
chipotle mayo and lime

diggies prawn roll 24
fresh king prawns, red onion, aioli, celery,
chives on a long roll with potato crisps

diggies chop salad 12
lettuce, carrot, cucumber, tomato, lemon
vinaigrette

BIGS

crispy skinned salmon 28
with crispy chat potatoes, broccolini, and a
herbed lemon caper butter

250g aged sirloin 38
fresh green leaf salad, chimichurri and chips

fish n chips 25
beer battered market fish with tartare,
lemon and chips
or grilled barramundi 28

wagyu beef burger 24
beef pattie, lettuce, tomato, mustard
mayo, pickles and chips

butternut burger 25
butternut, carrot, coconut, coriander,
spice patty, topped with rocket, tomato,
beetroot relish, and vegan aioli, on a
vegan brioche bun and sweet potato fries

classic caesar salad 28
grilled chicken, cos lettuce, crispy bacon
bits, croutons, parmesan, anchovies and
caesar dressing

coconut chilli prawn salad 28
crispy coconut panko prawns, vermicelli,
cherry tomato, cucumber, pickled carrot,
nam jim and a spicy coconut gochujang
dressing

+ please staff if you are allergic to any food items.
We can't guarantee the absence of allergens in our dishes
due to being produced in a kitchen that contains allergens.

KIAMA



SUMMER

4-6PM

\$10 COCKTAILS

classic margarita. tequila, cointreau, lime juice
coconut margarita. tequila, cointreau, lime juice, coconut syrup

\$7 BREWS

mountain goat. organic steam ale. richmond, vic
balter. cerveza. currumbin, qld
asahi. super dry. japan

\$7 VINO

sunnycliff. sparkling brut nv. nsw
sunnycliff. rosé. nsw

\$15 BURGERS

waygu beef burger. beef pattie, lettuce, tomato, mustard mayo, pickles

southern fried burger. southern fried chicken, bacon, american cheese, pickles,
slaw, sriracha, honey glaze on a potato bun

butternut burger. butternut, carrot, coconut, coriander, spice patty, topped with rocket,
tomato, beetroot relish, and vegan aioli, on a vegan brioche bun

+ chips \$5

\$10 KIDS MEAL

cheeseburger. beef patty, cheese, tomato sauce on a milk bun with chips

fish n chips. battered fish, chips and lemon

all meals come with scoop ice cream

