

Fruit & Grains

HOUSE MADE GRANOLA (VG, DF, N) 18 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

ACAI BOWL (GF, DF, N) 19 acai, banana, berries, kiwi fruit, granola shredded coconut, chia seeds and mint

Toasts, Eggs & Sides

TOAST

sonoma white sourdough or miché 8 turkish 7 / nonie's seedy brown (GF) 9 orange & cranberry fruit toast 9

SPREADS

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

TOASTED BANANA BREAD 10 + sweet ricotta and honey 4

TWO EGGS 13

(kangaroo valley eggs) poached, fried or scrambled +2 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) 6 / smashed chat potatoes 5 smoked ham/ bacon / chorizo 6 pork & fennel sausage 6 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 6

BUTTERMILK PANCAKES (V) 22

buttermilk pancakes served with seasonal fruit, maple syrup and honeycomb butter + bacon 6 + sweet ricotta 4

SAVVY HARVEST BOWL (VG, GF, N) 22

broccolini, sugar snap peas, sweet potato, kale, quinoa, avocado, black sesame, beetroot hommus, toasted almonds + poached egg 3.5 + halloumi 5.5 + chicken 7 + salmon 10

HAPPY DAYS 22

bacon, poached egg, asparagus, rocket, parmesan on sourdough

BREAKFAST TACO (2) 19 egg scramble, chorizo, avocado, chipotle and pico de gallo

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 bbg 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 & fennel sausage, hashbrown roasted tomato, mushrooms on sonoma 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 25

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

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Small Plates

SONOMA SOURDOUGH 9 with evo, balsamic and dukkah

POTATO SCALLOPS w/ aioli (2 per serve) 8

FISH TACOS (DF) 2 per serve 20 pico de gallo, slaw, chipotle mayo and lemon

SALT + PEPPER SQUID 23 sichuan pepper seasoning, fresh chilli, coriander, lime and aioli

DIGGIES PRAWN ROLL 25 fresh king prawns, red onion, aioli, celery, chives on a long roll with potato crisps

NOURISH BOWL (VG) 22 quinoa, avocado hommus, baby spinach, edamame, cucumber, sprouts, carrot, lemon dressing + chicken 7 + smoked salmon 8.5 + halloumi 5.5

MAPLE ROASTED PUMPKIN (V) 24 pepita cream, pickled onion, mixed herbs, hazelnut dukkah, shaved radish + chicken 7 + smoked salmon 8.5 + halloumi 5.5

CAESAR SALAD 21 cos lettuce with croutons, crispy bacon, shaved parmesan, caesar dressing and a boiled egg + chicken 7 + fresh prawns 9 + salmon 10

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

GRASS FED BEEF BURGER (GFO) 25

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

BUTTERNUT BURGER (VG, GFO) 25

butternut, carrot, coconut and coriander spiced pattie with rocket, tomato, beetroot relish, vegan aioli on a vegan bun with chips

CRAB LINGUINE 28 with white wine, 'nduja, gremolata, finger lime

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

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

SIDES

CHIPS (VG, GF) 9 straight cut chips with tomato sauce or aioli

DIGGIES CHOP SALAD 13 lettuce, carrot, cucumber, tomato, lemon vinaigrette

SWEETS

luxe muffins ricotta, blueberry and bran 7 millers bakehouse almond croissant 10 luxe carrot cake 8 cakes & baked goodies to ask your waiter about!

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