



EST. 2019

DIGGIES

K I A M A

AUTUMN MENU 2025

AUTUMN

Fruit & Grains

HOUSE MADE GRANOLA (VG, DF, N) 20
mixed berry coconut yoghurt, fresh banana,
kiwi, figs and mint topped with nashi and
blossom compote

SEASONAL FRUIT BOWL (GF, DF) 15
+ house made granola and yoghurt 7

TOASTED BANANA BREAD 10
+ sweet ricotta and honey 4

Toasts, Eggs & Sides

TOAST

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

SPREADS

butter, strawberry jam, peanut butter, marmalade,
vegemite, nutella or honey

TWO EGGS 13

(Kangaroo Valley eggs)
poached, fried or scrambled +2
served with toast of choice

ADD ONS

hollandaise 3 / tomato relish 3 / house made chilli oil 3
poached egg 3.5 / roasted tomato 3
herb & garlic mushrooms 4 / halloumi 5
avocado (half) 5 / smashed chat potatoes 5
hashbrowns (2) 6 / smoked ham 6 / bacon 6 / chorizo 6
smoked salmon 8.5

DISPLAY

almond croissant / ham and cheese croissant / croissant
/ morning bun / assorted cakes / muffin of the day /
assorted danish / sandwich of the day

Brunch Classics

DIGGIES AVO TOAST (VG, GFO) 22
smashed avo, charred corn, cherry tomato, sprouts, feta,
toasted seeds, baby herb salad on sonoma sourdough
+ poached egg 3.5 + bacon 6

BUTTERMILK PANCAKES (V) 22
maple syrup, fresh strawberries or banana
+ bacon 6 + sweet ricotta 3.5 + belgium choc 4

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

BREKKIE BURRITO 20
scrambled egg, spinach, hash brown, chorizo,
cheese, tomato relish and chilli oil

BIG REG (V) 24
two eggs, avocado, roasted mushroom,
smashed chats, roasted tomato, spinach,
halloumi, tomato relish on sonoma miche

CROQUE MONSIEUR 18
leg ham, bechamel and gruyere on
toasted thick cut sourdough

CROQUE MADAMÉ 21
croque monsieur with a fried egg

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

SWEET CORN FRITTERS (V) 26
two poached eggs, zucchini, capsicum, tomato relish,
avocado, marinated feta, lemon and fresh rocket

SHAKSHUKA (V) 25
two eggs, spiced tomato and mushroom sugo,
feta and herbs served with sonoma 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 or drink items -
we cannot guarantee the absence of allergens in our dishes due
to being produced in a kitchen that contains allergens.

@diggieskiama | 10% surcharge weekends & 15% public holidays | www.diggies.com.au/kiama

MENU

Small Plates

FIG AND PROSCIUTTO BRUSCHETTA 20
bocconcini, balsamic glaze,
basil dressing and micro flowers

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

ZUCCHINI FLOWER TACOS (VG, N) 8 each
wombok slaw, pickled onions
and confit garlic cashew cream

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

PANZANELLA 24
heirloom cherry tomato, croutons, cucumber,
buffalo bocconcini, red onion, prosciutto crisps
with a house made basil dressing
+ chicken 7 + smoked salmon 8.5

DIGGIES CHOP SALAD 12
lettuce, carrot, cucumber, tomato, red wine vinaigrette

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



Big Plates

NOURISH BOWL (VG) 22
quinoa, beetroot hummus, baby spinach, edamame,
cucumber, sprouts, carrot, lemon dressing
+ chicken 7 + smoked salmon 8.5 + halloumi 5

POKE BOWL (DF, GF) 30
cured salmon, white rice, avocado, edamame,
daikon radish, cucumber, sesame seeds, fried onion,
spicy mayo, pickled red cabbage and pink ginger

FISH N CHIPS 27
beer battered market fish with tartare,
lemon and chips

GRILLED MARKET FISH 30
served with chats, salad & lemon caper butter

BRISKET MELT (GFO) 24
slow cooked brisket, provolone cheese, red onion,
capsicum, jalapeno, smokey bbq sauce on sonoma
sourdough 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) 25
wagyu beef, bacon, american cheese, pickles, cos lettuce,
onion, burger sauce on a luxe potato bun with chips
+ extra pattie 9

TFC CHICKEN BURGER (GFO) 25
tylers fried chicken, sweet sriracha sauce, american cheese,
bacon and slaw on a luxe potato bun with chips

BUTTERNUT BURGER (VG, GFO) 25
butternut, carrot, coconut and coriander spiced pattie
with rocket, tomato, beetroot relish, vegan aioli
on a brioche bun with chips

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

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DRINKS



Fresh Juices

WEAPON 6
ginger shot with a dash of south oj 4oz

SOUTH O.J. 9
freshly squeezed orange juice

THE KOOL-AID 11
watermelon, mint, pineapple, lime

BIG C 11
orange, apple, carrot, lemon

KICK START 11
apple, beetroot, celery, carrot, ginger

SUNKISSED 10
orange, pineapple, strawberry

Coldies

ICED MATCHA 7
ceremonial grade matcha and milk of your choice
over ice + add honey or vanilla 1.0

SUMMER PASSION 11
pineapple, mango, passionfruit

GREEN MACHINE 13
banana, avo, honey, spinach, oat milk, chia seeds

MANGO LASSI 11
mango, coconut milk, coconut yoghurt and cardamom

SESSION 11
pineapple, mango, strawberry, banana

SUPER AÇAÍ 12
acai, banana, berries, coconut milk, granola

CLASSICO ICE COFFEE 9
fresh espresso, ice cream, milk, topped w/ cream

+ add protein powder to your coldie +2

Milkshakes

chocolate / caramel / strawberry / vanilla 7

Sparkling

STRANGE LOVE still
(350ml) 5

STRANGE LOVE 6
lo-cal soda lemon / double ginger beer

SOFT DRINKS 5
pepsi / pepsi max / lemonade / solo (300ml btl)

LEMON, LIME & BITTERS 5

T2 ICED TEA 5
peach or watermelon

GOOD HAPPY KOMBUCHA 6
turmeric & ginger / lemon myrtle / mixed berry

House Warmers

LONDON SUNRISE 7
earl grey brewed on milk of choice
w/ vanilla and lavender

TURMERIC LATTE 7
choice of milk brewed w/ turmeric, cinnamon

STICKY CHAI TEA 6
chai masala infused in a pot w/ honey

SOOTHER 6
ginger, lemon, honey, mint and hot water

Cafe

short 4 / black 4 | 5 / white 4.5 | 5.5
mocha / chai latte / hot chocolate
w marshmallows 4.5 | 5.5
matcha latte 6 | 7

syrups. vanilla, caramel 50c
alternative milk. soy, almond, oat, lactose-free 1.0
extra shot/ decaf 1.0

Tea

english breakfast / earl grey / chamomile /
lemongrass and ginger / sencha green /
peppermint / chai 4.5