



EST. 2019

DIGGIES

K I A M A

WINTER MENU 2025

WINTER



Fruit & Grains

HOUSE MADE GRANOLA (VG, DF, N) 20
mixed berry coyo, fresh mandarin, strawberry, figs and mint
topped with nashi, rhubarb and orange blossom compote

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

TOASTED BANANA BREAD 11
+ 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 14

(jamberoo mountain farm)
poached, fried or scrambled & served with toast of choice

ADD ONS

hollandaise 3 / tomato relish 3 / house chilli oil 3
egg 4 / roasted tomato 3 / half avocado 5 / halloumi 5
herb & garlic mushrooms 4 / smashed chats 5
two hash browns 6 / bacon 6 / smoked ham 6 / chorizo 6
baked beans 5 / smoked salmon 8.5

FROM THE DISPLAY

almond croissant / ham and cheese croissant
plain croissant / ham and cheese toastie /
assorted cakes gfo / muffins / assorted danish /
gf banana bread / portuguese tart / gf brownie

Brunch Classics

DIGGIES AVO TOAST (V, GFO) 20
smashed avocado, charred corn, cherry tomato,
sprouts, feta, toasted seeds, baby herb salad
on sonoma sourdough
+ poached egg 4 + bacon 6

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

SO FRENCHY SO CHIC (V) 24
french toast with fresh berries, micro mint,
house-made honeycomb, maple, butter

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) 26
two eggs, avocado, roasted mushroom,
smashed chats, roasted tomato, baked beans, spinach,
halloumi, tomato relish on sonoma miche

EGGS BENNI with smoked ham or bacon 22

REGGI with herb & garlic mushrooms 21

SEMMI with smoked salmon 24
two poached eggs, sourdough muffin,
spinach and hollandaise

SHAKSHUKA (V) 25
two mountain farm eggs, spiced tomato
and mushroom sugo with 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.

MENU



Small Plates

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 & confit garlic cashew cream

SALT + PEPPER SQUID (GF) 23

sichuan pepper seasoning, fresh chilli, coriander, lime and aioli

DIGGIES CHOP SALAD 12

lettuce, carrot, cucumber, tomato, red wine vinaigrette

CHIPS (VG) 8

straight cut chips with tomato sauce or aioli

Salads

WINTER HARVEST (V, GF, N) 26

kale, walnut, feta, pumpkin, red onion, pomegranate, shaved coconut, pepita, carrot ginger dressing + chicken 7 + smoked salmon 8.5 + halloumi 5

GREEN GODDESS (VG, GF, N) 26

cabbage, cucumber, edamame, kale, pistachio, basil, chives, spring onion, chickpea with a house made herb dressing + chicken 7 + smoked salmon 8.5 + halloumi 5

MEDITERRANEAN LAMB BOWL (N) 32

pulled lamb shoulder, couscous, zucchini, baby rocket, fresh mint, cherry tomato, toasted walnut, tzatziki, spiced hummus and eggplant crisp

Big Plates

FISH N CHIPS 27

beer battered market fish with tartare, lemon and chips

GRILLED MARKET FISH 30

served with chats, salad & lemon caper butter

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 jam, cheese, pickles, beetroot, tomato, cos lettuce, onion, burger sauce on a brioche bun with chips

STEAK FRITES 30

porterhouse steak with crispy fries, a side salad and house made green peppercorn sauce

SOY BRAISED PULLED PORK BURGER 26

honey soy braised pork, slaw and cheese on a luxe brioche bun served with chips

Toasties

(your choice of sonoma sourdough, turkish, luxe long roll or nonies gf bread)

PHILLY CHEESESTEAK 17

tender marinated steak slices, onion, capsicum, provolone cheese

REG & VEG (VG) 17

mushroom, pumpkin, vegan cheese, avocado, house made hummus, spinach

TUNA MELT 17

house tuna mix, pickles, celery, red onion, herbs, tomato, cheese

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*vegan aioli available on request

*all bread options can be made gluten free on request

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 .50c

ENDLESS SUMMER 11
mango, passionfruit, pineapple, orange

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