



EST. 2019

DIGGIES

K I A M A

SUMMER MENU

SUMMER

Fruit & Grains

HOUSE MADE GRANOLA (VG, DF, N) 20
berry coyo and house made granola with
peaches, nectarine, pistachio and cacao

SEASONAL FRUIT BOWL (GF, DF, VG) 16
+ house made granola and yoghurt 8

PITAYA BOWL (VG, DF) 22
fresh dragonfruit smoothie, coconut crunch,
strawberries, blueberries, kiwi fruit and goji berries

TOASTED BANANA BREAD 14
with sweet ricotta and honey

Toasts, Eggs & Sides

TOAST 9
turkish / soy linseed or white sourdough /
nonies gluten free (GF) / fruit toast

SPREADS
butter, strawberry rose jam, peanut butter,
house-made marmalade, vegemite, nutella, honey

TWO EGGS 14
(kangaroo valley pastured eggs)
poached, fried or scrambled & served with toast of
choice, topped with micro herbs and chives

ADD ONS
hollandaise 3 / tomato relish 3 / extra egg 4 /
roasted tomato 3 / half avocado 5 / halloumi 5 /
herb roasted mushrooms 4 / smashed chats 5 / two
hashbrowns 6 / bacon 6 / smoked ham 6 /
smoked salmon 9 / sweet ricotta 5 / feta 5 / chorizo 6

FROM THE DISPLAY
almond croissant / ham and cheese croissant
plain croissant / ham and cheese toastie / gf brownie
assorted cakes gfo / muffins / assorted danish

Brunch Classics

DIGGIES AVO TOAST (V, GFO) 21
smashed avocado, charred corn, cherry tomato,
sprouts, feta, toasted seeds, baby herb salad
on sonoma sourdough
+ poached egg 4 + bacon 6

TRUFFLE MUSHROOM TOAST (V, GFO) 25
truffle fried mushrooms, heirloom cherry tomatoes,
fresh greens, shaved echalotes, dukkah and
marinated feta on sourdough

BUTTERMILK PANCAKES (V) 24
maple syrup and roasted pistachio with your
choice of fresh strawberries or banana
+ bacon 6 + sweet ricotta 5 + pistachio papi 2

BLOWHOLE ROLL 2.0 (GFO) 21
bacon, fried eggs on a ciabatta roll with avo, swiss cheese,
slaw, jalapeno aioli, zesty tomato relish, and a hash brown

VEG MORNING ROLL (V, GFO) 20
roast mushroom, halloumi, spinach, aioli and
avocado on a ciabatta roll with a hash brown

BREKKIE TACOS (GFO) 18
2 flour tortillas with smashed avocado, chorizo, chilli
scrambled egg, cheese, heirloom cherry tomatoes

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

BIG REG (V, GFO) 28
eggs your way with spinach, roast tomato, herb roasted
mushroom, halloumi, crispy chat potato, tomato relish,
avocado and sourdough (choice of white or soy & linseed)

SMOKED SALMON BAGEL 18
toasted bagel with herbed cream cheese, smoked
salmon, spinach, red onion and cucumber
+ poached egg 4

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

SYDNEY ROCK OYSTERS (GF, DF)
natural 4.5 / kilpatrick or finger lime granita 5

SUMMER TOMATOES 18
with bocconcini, basil pesto, red onion
pangrattato, balsamic glaze

PRAWN TACOS (GFO, DF) 21
2 flour tortillas, smashed avo, slaw,
garlic prawns, jalapeno aioli and lime wedge

SALT AND PEPPER SQUID (GF, DF) 24
lightly crumbed squid with jalapeno aioli,
fresh curled chilli, coriander and lime

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

LIL' DIG SALAD (GF, DF, VG) 12
fresh greens, cucumber, heirloom tomatoes,
eschallot and our house dressing

Salads

SUMMER PRAWN SALAD (GF, DF, N) 25
shredded green mango, shaved eschalot, pickled carrot,
cucumber, coriander, thai chilli, crushed peanuts and
marinated prawns with a sweet chilli dressing

GREEN GODDESS (VG) 23
cabbage, cucumber, edamame, rocket, kale, spring onion,
chickpeas, roast zucchini, avocado and herb dressing
+ chicken 8 + salmon fillet 12

PROTEIN BOWL (GF, DF) 28
house-made hummus, heirloom cherry tomato, sliced
avocado, grilled chicken, spinach, brown rice, quinoa,
pickled cabbage and dukkah

Big Plates

BEER BATTERED FLATHEAD AND CHIPS (DF) 27
classic beer battered flathead with chips,
tartare, and a lemon wedge

GRILLED BARRAMUNDI (GFO, DFO) 30
pan grilled barramundi served with crispy chat potatoes,
baby herb salad, and a herbed lemon caper butter

STEAK FRITES (GF) 30
250g sirloin steak with red wine jus, chips and salad

SALMON AND NOODLES (DF) 32
crispy skin salmon over chilled egg noodles with chilli, asian
cabbage, sweet chilli soy glaze, shallots & toasted sesame seeds

Burgers

TENNIS CLUB (DF, GFO) 25
grilled chicken with crispy bacon, baby cos, sliced roma
tomato, house-made diggies sauce, pickles on
a ciabatta roll and a side of chips

BEEF BURGER (GFO) 25
milk bun, crispy bacon, wagyu beef patty, swiss cheese,
baby cos lettuce, sliced roma tomato, house-made
diggies sauce, pickles and a side of chips

K-TOWN FISH BURGER 27
milk bun, fresh battered fish, lettuce, cheese,
and tartare with a side of chips

STEAK SARNIE (GFO, DF) 26
sirloin steak on a ciabatta roll with rocket, tomato,
relish and caramelised onion served with chips

DIGGIES PRAWN ROLL 24
fresh king prawns, red onion, aioli, celery,
chives on a long roll with potato crisps

**** Open for Summer dinners every Friday & Saturday Night ****

– BOOKINGS ONLINE –

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

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