

BRUNCH MENU

Fruit & Grains

HOUSE MADE GRANOLA (VG, DF, N) 18
seasonal fruit, 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 14

(kangaroo valley eggs)
poached, fried or scrambled
served with toast of choice

ADD ONS

hollandaise 3 / tomato relish 3 / fresh spinach 4 /
confit tomatos 4 / herb & garlic mushrooms 4 /
goat feta 5 / halloumi 5.5 / smashed avocado 5 /
poached egg 3.5 / hashbrowns (2) 6 /
slow cook ham 6 / bacon 6 / chorizo 6 /
pork & fennel sausage 6 / smoked salmon 10



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

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, confit cherry tomatos, kale, quinoa, smashed
avocado, black sesame, beetroot hummus, toasted almonds
+ poached egg 3.5 + halloumi 5.5 + chicken 7 + salmon 10

SLOW COOK HAM BAGEL 24
beer and maple braised ham, cream cheese, cheddar,
roasted mushrooms, spinach, grainy mustard mayo and
sunny side up egg on a seeded bagel

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 bbq sauce + hash brown 17

BIG REG (V) 24
two eggs, smashed avocado, roasted king mushroom,
hashbrown, grilled halloumi, confit cherry tomato and wild
arugula on miché sourdough

BIG ONE 28
two eggs, slow cook ham, bacon, pork & fennel sausage,
confit cherry tomato, roasted king mushrooms on sourdough

EGGS BENNI with slow cooked 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



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, pickled cabbage,
chipotle mayo and lemon

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

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

POKE BOWL (V) 23
sushi rice, marinated ginger, wakame, edamame,
smashed avocado, radish, cucumber,
chive and roasted sesame dressing
+ tuna sashimi 12 + smoked salmon 8.5 + prawns 9

SUMMER TOMATO SALAD (V) 17
bocconcini, basil, red onion,
pangrattato, evo and balsamic glaze

CAESAR SALAD 21
cos lettuce with garlic bread crumb, crispy
bacon, grated parmesan, caesar dressing,
caper berry, fresh lemon and a boiled egg
+ chicken 7 + fresh prawns 9 + smoke 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 patty, bacon, American cheese, pickles, cos lettuce,
onion, burger sauce, potato bun with chips
+ extra patty 9

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

MUSHROOM PAPPADELLE 26
roasted portobello, truffle broth, lemon butter,
wild arugula and australian parmesan
+ crumbed chicken 8

FISH N CHIPS 29
beer battered market fish with tartare,
lemon and chips
or **grilled spring creek barramundi** 35

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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