

WINTER MENU



EST. 2019

DIGGIES

K I A M A



Whale watching season...

BRUNCH

Fruit & Grains

HOUSE MADE GRANOLA (DF, N) 18
Berry coyo and house made granola with
seasonal fruit, pistachio and cacao

SEASONAL FRUIT BOWL (GF, VG) 15
+ House made granola and yoghurt 8

WARM BUCKWHEAT PORRIDGE (GF, VG) 17
Toasted buckwheat, sweet tahini and poached persimmon

Toasts, Eggs & Sides

TOASTED BANANA BREAD 14
with sweet ricotta

TOAST 9
Miche or white sourdough /
Nonies gluten free (GF) / Fruit toast

SPREADS
Butter / Strawberry rose jam / Peanut butter /
Marmalade / Vegemite / Nutella / Pistachio Papi / Honey

TWO EGGS 14
(Kangaroo Valley pastured eggs)
poached, fried or scrambled & served with toast of
choice, topped with chives

ADD ONS
Hollandaise 3 / Tomato relish 3 / Extra egg 4 /
Confit cherry tomatoes 4 / Avocado 5 / Halloumi 7 / Herb
roasted mushrooms 4 / Hashbrown 4 /
Bacon 6 / Smoked ham 6 / Smoked salmon 10
Sweet ricotta 5 / Feta 5 / Chorizo 6

PASTRIES & SWEETS
Croissant 8 / Almond Croissant 10 / Berry Muffin 8 /
Carrot Cake 8 / Banana & Honeycomb Cake (VG, GF) 8 /
Brownie (GF) 7 / Lamington 9 / Apple Danish 9 /
Rhubarb Danish 9

+ butter & jam .50 + cream .50 + ice cream 2

Brunch Classics

CHAY'S AVO TOAST (V, GFO) 22
Smashed avocado on Sonoma miche, stracciatella,
preserved grapes, fennel, toasted seeds and herb oil

BUTTERMILK PANCAKES (V) 25
Buttermilk pancakes served with seasonal
fruit, Canadian maple syrup and honeycomb butter
+ bacon 6 + sweet ricotta 5

CLASSIC B&E (GFO) 16
Bacon & egg on a milk bun with tomato or bbq sauce
and a hashbrown

SWISS BABY CARLOS (GFO) 24
Sausage patty, bacon, Swiss cheese, smokey bbq relish,
chipotle aioli and a fried egg on a milk bun with a hash
brown on the side

HUEVOS À LA FLAMENCIA (V, GFO) 27
Spanish fried eggs, sobrasada, confit fennel, manchego and
grilled focaccia

SALMON CROQUETTES 25
House made salmon croquettes, two poached eggs,
smoked salmon, hollandaise and feta

WINTER HARVEST BOWL (VG, GF) 23
Roasted falafel, edamame hummus, chickpeas, seasonal
winter veg, 64°egg, onion sprouts and meyer lemon dressing
+ Avocado 5 + Smoked salmon 10

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

BIG REG (V, GFO) 26
Eggs your way with spinach, confit cherry tomato, roasted
king brown mushrooms, halloumi, hash brown, tomato relish,
avocado and miche sourdough

BIG ONE (GFO) 28
Eggs your way with hash brown, bacon, ham, chorizo, confit
cherry tomato, roasted king brown mushrooms, tomato relish
and 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.

LUNCH

Small Plates

TUNA TARTARE 25

Tuna tartare with tostadas, pineapple, jalapeño aioli, fingerlime and coriander

SCALLOPS 26

Wild caught half shell scallops, chorizo butter, charred corn and pickled daikon

SALT & PEPPER SQUID (GF, DF) 24

Australian squid with yuzu aioli, coriander and lime

Toasties

HAM, CHEESE & TOMATO (GFO) 14

Smoked ham, sliced tomato and cheese on sourdough

THE TOASTIE SITUATION (GFO) 16

Sandwich special of the day

HAM & CHEESE CROISSANT 10

Salads

BRUSSELS SPROUT SALAD (V, GF) 24

Brussels sprouts, guindilla, globe artichokes, capers, Perelló olives, rocket, spinach, avocado and pepita dressing

CAESAR SALAD 21

Cos lettuce, garlic bread crumb, crispy bacon, parmesan, caesar dressing, caper berry and lemon

WARM SUNCHOKESALAD (V, GF,) 24

Roasted Jerusalem artichokes, beetroot yoghurt, almonds, quinoa, mojo verde and kale chips

ADD ONS

Poached egg 4 / Halloumi 7 / Smoked Salmon 10 / Feta 5 / Chorizo 6 / Grilled chicken 7 / Tuna sashimi 12 / Fried Chicken 10 / Cantabrian Anchovies 12

Big Plates

DIGGIES PRAWN ROLL (GFO) 24

Australian tiger prawns, red onion, aioli, celery and dill on a long roll with potato crisps

BEER BATTERED MARKET FISH & CHIPS (DF) 27

Classic beer battered market fish with chips, tartare and a lemon wedge

GRILLED SWORDFISH 38

Grilled Australian swordfish steak with café de paris butter and frites

BEEF RAGU 36

12 hour braised beef shin ragu with fresh pappardelle and pecorino

TENNESSEE TENNIS CLUB (GFO) 26

Nashville fried chicken thigh, pickles, iceberg, ranch and American cheese on brioche, served with chips

BEACH BURGER (GFO) 26

Beef patty, crispy bacon, American cheese, iceberg, beetroot, pineapple fritter, jalapeño tequila relish, aioli on a milk bun with chips
+ fried egg 4 + double patty 8

Sides

SAVOY CABBAGE (V) 16

Roasted savoy cabbage with kombu butter, fennel and chives

LEAF SALAD (VG, GF) sml 8 / reg 10

Fresh greens and house dressing

CHIPS (VG) sml 7 / reg 9

With tomato sauce or aioli



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

DRINKS

Fresh Juices

WEAPON 7

Ginger shot with a dash of south oj 4oz

SOUTH O.J. 10

Freshly squeezed orange juice

THE KOOL-AID 12

Watermelon, mint, pineapple, lime

SUNKISSED 12

Orange, pineapple, strawberry

BIG C 12

Orange, apple, carrot, lemon

THE GREENIE 12

Apple, celery, lemon, ginger

KICK START 13

Apple, beetroot, celery, carrot, ginger

Smoothies

ENDLESS SUMMER 12

Mango, passionfruit, pineapple, orange

SESSION 12

Pineapple, mango, strawberry, banana

MANGO LASSI 13

Mango, coconut milk, coconut yoghurt and cardamom

HARRY 13

Banana, almond milk, oats, cinnamon, chia seeds

*** add protein powder to your smoothie +2*

Sparkling

MODA SPARKLING (750ml) 8

STRANGE LOVE MINERAL WATER 6

Still / Sparkling

STRANGE LOVE LO-CAL SODA 6

Lemon squash / Pear & cinnamon / Yuzu

SOFT DRINKS 5

Pepsi / Pepsi max / Lemonade / Solo
Lemon, lime & bitters / Ginger beer

Specialties

CHERRY BLOSSOM MATCHA CLOUD 9

Ceremonial grade matcha, milk, cherry blossom and vanilla cold foam

PISTACHIO HOT CHOCOLATE 6 | 7

Pistachio papi, chocolate and milk

LONDON SUNRISE 7

Earl grey brewed on milk with vanilla and lavender

SOOTHER 6

Ginger, lemon, honey, mint and hot water

Shakes

Chocolate / Caramel / Strawberry / Vanilla 7

Coldies

DIGGES ICED TEA 7

Peach / Watermelon / Lemon

ICED MATCHA 8

Ceremonial grade matcha and milk over ice
add honey, vanilla or butterfly pea +1

BURNT MAPLE SALTED COLD BREW 9

St Ali cold brew with maple cold foam

CLASSICO ICED COFFEE / CHOCOLATE 9

with cream and ice cream

Café

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

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

Tea

english breakfast / earl grey / chamomile /
lemongrass and ginger / sencha green /
peppermint / chai 5

Milk brewed sticky chai 6