

brunch

6.30am - 4:00pm

* Prices include weekend surcharge *

LIGHT & EARLY

toast turkish bread, sourdough, mixed grain or gluten-free. with condiments
wholemeal turkish fruit toast or **crumpets** with ricotta & honey
banana bread lightly toasted w/ marscarpone & honey
ravensthorpe muesli (gluten-free)
with mango, summer fruits, honey and yoghurt
sunrise
north bircher muesli, fresh seasonal fruit salad and low fat yoghurt

BRUNCH TIME

corned wagyu hash with poached eggs, diggies tomato relish and rocket
benni poached eggs set on sourdough with smoked ham, spinach and hollandaise
eggs any way served on your choice of toast
with eggs bacon/ diggies house sausage/ smokey beans. 4.20/ house smoked trout 5.00
hash browns/ spiced potatoes/ mushrooms/ avocado/ diggies tomato relish/ sweet ricotta 3.50
croque monsieur 17.00/**madame** with egg
thick white toasted sandwich with béchamel, leg ham, gruyere, french mustard
and diggies tomato relish with pickles
ricotta hotcakes
with fresh strawberries, sweet ricotta and maple syrup or
fresh banana, sweet ricotta and honey butter
meredith shroom
avocado, mushrooms, baby romas, merediths goats feta & spicy potatoes on grain toast
fresh angel hair pasta with crab, chilli rocket lemon and shaved parmesan
house smoked ocean trout croquettes
with fresh watercress, poached eggs, goats feta and a thick lemon hollandaise
bobby burrito
smokey house made beans, spicy avocado salsa, toasted pita and a fried egg
big one (sorry, no alterations)
bacon, two eggs, diggies house sausage, spiced chats and grilled mushrooms on turkish
roasted eggplant and quinoa salad
with baby beetroot, cherry tomatoes, danish feta and balsamic mixed lettuce
poached chicken & vermicelli noodle salad
with bean shoot, green chilli salad and crispy shallots
beer battered fish & chips served with lemon aioli
pan fried ocean trout with a green bean, chat potato,
toasted almond salad and salsa verde
prawn avocado and mango salad
with baby gem lettuce, grape tomatoes and a lemon vinaigrette
pulled pork sandwich
slow roasted pulled pork and granny smith apple slaw on sourdough with crackling
marinated spring lamb backstrap, tabouli, harissa yoghurt and crisp tortillas

SHARE PLATES (served from 12 noon)

summer mezze
marinated beets, pancetta, sopressa, pickles, olives, feta and toasted turkish
dips n bread
with beetroot relish and eggplant chick pea
salt and pepper squid
with fresh lemon and aioli
fried dumplings with soy and green chilli dipping sauce
pork or veg

ON THE SIDE

5.00 baby gem lettuce and
6.50 goats feta salad. 9.00
11.00 shoe string fries. 7.00
14.50

13.00
with
brunch

16.10 **bloody mary.** 9.50
17.00 traditional cocktail
9.50 with a taste of diggies

mimosa. 7.50
sparkling prosscoco
19.50 with freshly squeezed oj

vale dry. 7.50
18.00 australian lager

pipsqueak cider. 6.00
18.00 little creatures

cross breed
seedy goat. 12.00
25.00 long neck of indian
19.00 pale ale & coffee

17.25

20.00
from the
vine

18.00 **rogers & rufus rosé**
barossa, sa -
21.25 g. 6.50/ b. 32.00

23.00 **chain of ponds** b. 36.00
25.00 black thursday
sauvignon blanc
adelaide hills, sa

23.50 **kangarilla road sangiovese**
mclaren vale, sa -
18.00 g. 8.00/ b. 38.00

28.00

sweet things

19.00 baked goods.

9.00 muffins. 4.50
frians. 3.80
14.50 brownies. 4.00
choc coconut
balls. 2.50

12.00 +
cakes (baked by fika)
please check the display
for the days selection

need to know. byo. wine only. corkage \$10 per bottle/ cakeage \$1 per person/ no bill splitting.

functions: breakfast, lunch & cocktail. see website for more details

www.diggies.com.au/ follow diggies on twitter & LIKE diggies on facebook