

# spring lunch

12:00pm - 3:00pm • monday > friday

## start sharing

<b>summer mezze</b> marinated beets, pancetta, sopressa, pickles, olives, feta and toasted turkish	16.50
<b>herb and garlic pita</b> w/ eggplant and chick pea dip.	6.00
<b>roasted pumpkin and quinoa salad</b> (organic). with asparagus, walnuts and confit lemon vinaigrette	12.00
<b>salt and pepper squid.</b> with fresh lemon and aioli	13.00
<b>fried dumplings</b> with soy and green chilli dipping sauce pork or veg	10.00

## lunch time

<b>baby beet</b> , roasted eggplant, danish feta and balsamic mixed leaf salad	16.50
<b>poached chicken &amp; vermicelli noodle salad</b> with bean shoot, green chilli salad and crispy shallots	18.50
<b>beer battered fish &amp; chips</b> served with lemon aioli	20.00
<b>grilled market fish</b> served with hand cut chips, caper mayo, and lemon	23.50
<b>steak sandwich</b> scotch fillet, beetroot relish, tomato, lettuce and aioli on turkish extr/ shoe string fries. 18.00	15.50
<b>pan fried ocean trout</b> with corn fritter, asparagus and tomato, saffron salsa	25.00
<b>salad of fresh prawns</b> with lemon aioli and a baby gem, turkish crouton and chive salad	21.50
<b>pulled pork sandwich</b> slow roasted pulled pork & granny smith apple slaw on sourdough with crackling	17.00
<b>marinated spring lamb rump</b> , tabouli, harissa yogurt and crisp tortillas	26.00
<b>diggies sausage roll</b> with shoe string fries, diggies tomato relish and dressed leaves	16.00

## sides

baby gem & goats feta salad. 8.00 / shoe string fries. 6.00

## brunch

<b>sunrise.</b> north bircher muesli, fresh seasonal fruit salad and low fat yoghurt	12.00
<b>ricotta hotcakes.</b> with fresh strawberries, sweet ricotta & maple syrup or fresh banana, sweet ricotta & honey butter extra/ crispy bacon. 18.50	16.50
<b>croque monsieur.</b> thick white toasted sandwich w/ béchamel, leg ham, gruyere, french mustard & diggies tomato relish with pickles	16.50
<b>madame.</b> w/ egg. 18.00	
<b>house smoked ocean trout croquettes</b> with fresh watercress, poached eggs, goat's feta and a thick lemon hollandaise	16.50
<b>big one</b> (sorry, no alterations). bacon, two eggs, diggies house sausage, spiced chats & grilled mushrooms on turkish toast	18.00

## with lunch

**vale dry . 750**  
australian lager

**rare breed seedy goat . 6.00**  
long neck of indian  
pale ale & coffee

**pipsqueek cider . 6.00**  
little creatures

## from the vine

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

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

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

**jeds malbec** b. 38.00  
uco valley mendoza,  
argentina

## sweet things baked goods.

muffins. 4.50  
friands. 3.80  
brownies. 4.00  
cookies. 4.00

+  
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