

# SUMMER BRUNCH

WEEKENDS 6:30AM TO 4:00PM

<b>TOAST</b>		<b>BUTTERMILK PANCAKES</b>	19
brasserie sourdough, harvest grain, turkish, gluten free	5.5	with sliced banana or fresh strawberries, maple syrup	
marmalade   jam   vegemite   peanut butter   honey		extra: crispy bacon 4 / sweet ricotta 3.5	
brasserie sour cherry fruit toast	7	<b>PRAWN ROLL</b>	22
banana bread 8.5   with sweet ricotta and honey	10	QLD jumbo tiger prawns, cos lettuce, celery heart,	
		chives, red onion and japanese mayo w/ potato crisps	
<b>COCONUT CHIA BOWL</b>	15	<b>DIGGIES CHEESE BURGER</b>	21
passionfruit, fresh berries, house granola and coconut		wagyu beef patty, jack cheese, tomato, pickles, mayo,	
<b>SEASONAL FRUIT BOWL</b>	11	ketchup, mustard on a luxe potato bun with chips	
+ natural yoghurt 2   house granola 3.5   bircher	3.5	<b>CLASSIC FISH AND CHIPS</b>	24
<b>AVO, FETA &amp; TOM</b>	14	beer-battered fish with chips and chunky tartare	
harvest grain with smashed avo, fresh tomato and feta		<b>CRAB &amp; CLAM SPAGHETTI (DF)</b>	24
add poached egg 3   add bacon 4		with tomato, chilli, garlic, white wine and fresh herbs	
<b>THE SAVVY FITNESS NOURISH BOWL</b>	18	<b>CRISPY SKIN CONE BAY BARRAMUNDI</b>	32
tri-coloured quinoa, spinach, avocado, green beans,		spiced quinoa, broccolini, carrot puree, goats cheese,	
sesame, pumpkin seeds, harvest grain with a poached egg		dukkah and micro herbs	
add: roast chicken	6	<b>SALADS</b>	
<b>WAGYU BEEF &amp; CHILLI FRIED EGGS (GF)</b>	21	+ ROAST CHICKEN (GF)	6
ground beef, charred corn, white bean puree,		+ CRISPY SKIN ATLANTIC SALMON	11
pickled spanish onion and green peas		+ PULLED PORK (GF/ DF)	8
<b>BENNI w leg ham 17 / SEMMI/ w smoked salmon</b>	18	<b>MISO EGGPLANT AND SOBA NOODLE SALAD (V/ GF)</b>	18
poached free range eggs set on brasserie sourdough		edamame, snow peas, carrot, sprouts and green nam jim	
with spinach and hollandaise		<b>KALE CAESAR SALAD</b>	18
<b>THE BIG ONE (sorry no alterations)</b>	24	shredded kale, cherry tomatoes, bacon, boiled egg,	
avocado, pork sausage, bacon, roast tomato and		chopped cos, parmesan crouton and caesar dressing	
roast mushrooms on sourdough toast with eggs		<b>MEXICAN BEAN SALAD (GF)</b>	18
<b>EGGS/ POACHED, SCRAMBLED OR FRIED</b>	11.5	bean mix, tomato, cucumber, chinese cabbage, radish,	
brasserie sourdough, harvest grain, turkish or gluten free		green beans, charred corn and yoghurt dressing	
<b>SIDES /</b>		<b>CAPRESE SALAD (to share)</b>	14
hash browns / house tomato relish/ hollandaise	3.5	fresh tomato, buffalo mozzarella, basil mayo and balsamic	
roasted or fresh tomato/ mushies/ avocado/ feta	4		
bacon/ sliced leg ham 5 / house pork sausage	5.5		
smoked salmon	7.5		
<b>TO SHARE</b>		<b>BREAD / brasserie sourdough toast with EVO</b>	5.5
<b>THE DIGGIES GRAZING PLATE (for 2ppl)</b>	28	<b>CHIPS / super crunch chips with aioli</b>	7
spanish prosciutto, cured salami, mediterranean salad,		<b>GARDEN SALAD</b>	8
house dips, dried fruits, sourdough and lavosh		<b>BAKED GOODS (please check the display)</b>	
<b>S&amp;P CALAMARI (GF/ DF)</b>	17	selection of luxe pastries, muffins, brownies, cupcakes,	
coriander, garlic mayo & lemon		donuts and cakes	

diggies

NORTH BEACH