

WEEKEND BRUNCH

SATURDAY & SUNDAY 6:30am-4:00pm.

EST
2004
diggies

toast three mills sourdough, harvest grain, turkish, gluten free bread, country white marmalade vegemite peanut butter honey jam three mills orange and raisin fruit toast	6 8	buttermilk pancakes with maple syrup, fresh strawberries or banana add: bacon 5 / sweet ricotta 3.5	19
banana bread with sweet ricotta and honey	9 11	the big one (sorry no alterations)	23.5
sunrise (since 2004) fresh seasonal fruit salad, low fat yoghurt and north kiosk bircher muesli	15	big reg (sorry no alterations)	21.5
coconut and lychee pannacotta diggies granola and fresh summer berries	16	salt & pepper calamari with rocket salad and aioli	17
seasonal fruit bowl + natural yoghurt 2.5 house granola 4	12	classic fish n chips beer-battered barra, chunky tartare, lemon, pickles	24
meredith smalls meredith goats feta, avocado smash, cherry tomatoes and harvest grain toast add: poached egg 3 add bacon 5	16	diggies hamburger wagyu beef, cheddar, beetroot relish, tomato, lettuce, aioli on a soft bun with chips	21
savvy bowl roast pumpkin, kale, avocado, asparagus, harvest grain toast, nuts and toasted seeds + a poached egg	18 3	chilli crab & clam pasta linguini, cloudy bay clams, tomato, fresh herbs	25
benni with leg ham 19 semmi/ w smoked salmon 20 poached free range eggs on three mills sourdough with spinach and hollandaise	20	pan roasted humpty doo barramundi (NT) israeli cous cous, radish and soft herb salad	29
zucchini & sweet corn fritters mango chilli chutney, snow pea salad add: poached egg 3 add bacon 5	19	chef dans salmon nicoise grilled salmon, green beans, robertson potato, olives, herbs and kangaroo valley egg	23
oven baked salmon croquettes with poached eggs, goats feta, lemon hollandaise and micro herbs	21	grazing plate (to share) cured meats, olives, meredith feta, vintage cheddar, three mills sourdough, ravenous quinoa shards, house dips	27
EGGS: kangaroo valley local free range pastured poached, fried or scrambled with toast: three mills sourdough, harvest grain, turkish, country white or gluten free	12	SALADS + grilled haloumi 5 + grilled chicken 6 + crispy skin atlantic salmon 10	
SIDES: hash browns/ tomato relish/ hollandaise/ egg 3.5 mushies/ avocado/ meredith feta/ halloumi 5 bacon/ leg ham/ pork sausage 5 smoked salmon 7		blue lentils & pinenut salad (gf) roast cauliflower, Parsley, mint, pumpkin seeds, currants, honey cumin yoghurt	18
		buddah bowl (vgn/ gf/ df) quinoa, chickpeas, spinach, broccoli, pickled carrots, beetroot relish and lemon dressing	18

little extra for the table:

bread / three mills sourdough toast with evo	6
chips / with ketchup or aioli	7
garden salad	8

something sweet:

luxé muffins	6
cakes (please check the fridge) plus pastries, brownies and gf slices	