

# Diggers

# Bistro

# MENU

**OPEN**

*7 Days a Week*

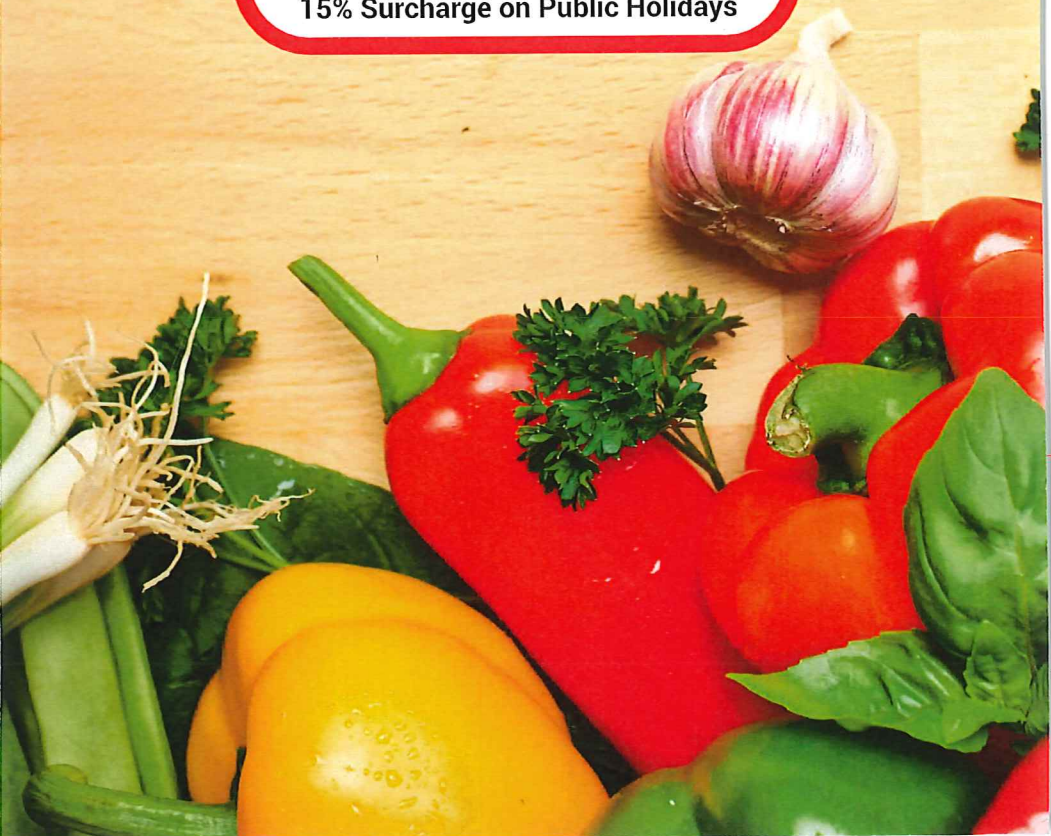
11.30am - 2.00pm ● 5.30pm - 8.00pm

*Sunday - Thursday*

11.30am - 2.00pm ● 5.30pm - 8.30pm

*Friday & Saturday*

15% Surcharge on Public Holidays





# STARTERS

Soup of the Day 8

Served with a Freshly Baked Dinner Roll

Cheesy Garlic Bread 8.50

Starter or Main

Salt & Pepper Calamari 13/19.50

On a bed of Garden Salad with  
Sweet Chilli Aioli

Share Plate for 2 30

Coconut Prawns with Curried Mango  
Aioli, Salt & Pepper Calamari, Chicken  
Wings, Prawn Twisters & Middle  
Eastern Beef Balls with Spiced Yoghurt



# SALADS

Caesar Salad 14

Gluten Free or Vegetarian on Request

Asian Warm Beef Salad 15

Seared Beef Strips with Cos Lettuce, Rice  
Noodles, Coriander, Peanuts & Chilli Jam

Nicoise Salad (GF) 19.50

Tomatoes, Tuna, Hard-boiled Eggs, Olives, Chat  
Potatoes, Green Beans, Cos Lettuce and  
Anchovies, Dressed with a Vinaigrette  
Vegetarian on Request

Add to any Salad

Salt & Pepper Calamari 5

Chicken 5

Prawn Skewer 6

GF - Gluten Free

V - Vegetarian

# GRILL

All Steaks are served with Salad & Chips or Vegetables  
Steaks cooked to your liking with your choice of sauce.  
Sauces: Pepper (GF), Mushroom (GF), Dianne (GF),  
Garlic (GF) and Red Wine Jus (GF)

250g Sirloin (GF)	30
300g Rib Fillet (GF)	34
300g Rump (GF)	27.50
200g Eye Fillet Mignon (GF)	32
Surf & Turf (GF)	36
300g Rump topped with Prawns and Calamari sauteed in a Creamy Garlic Sauce	
Add to any Steak	
Prawn Skewer	6
Salt & Pepper Calamari	5
Onion Rings	5

# PASTA

Homemade Beef Lasagne	19
Served with Chips & Salad or Seasonal Vegetables	
Chicken Carbonara with Pappardelle	18
Gluten Free on Request	
Spinach & Ricotta Tortellini (V)	20
Tossed with Baby Spinach Leaves, Button Mushrooms, Sun-Dried Tomatoes and finished with White Wine, Basil, Cream and Parmesan	



# MAINS

Chicken Schnitzel	16.50
Crumbed Chicken Breast	
Chicken Parmigiana	18
Crumbed Chicken Schnitzel topped with Champagne Ham, Napoli Sauce and Cheese	
Beer Battered Flathead	22
Succulent Fillets coated in a Golden Crunchy Batter, served with Homemade Tartare Sauce	
Pork Sirloin (GF)	23.50
Topped with Onion Jam, Crackling Crumble and Jus	
Seafood Basket	26
Selection of Crumbed & Battered Seafood served with Chips and Salad	
Rack of Lamb (GF)	34
Tender Rack of Lamb served with Ratatouille and Jus	
Grilled Chicken Breast (GF)	26
Wrapped in Bacon and topped with Avocado and Creamy Garlic Sauce	

All Mains are served with Salad &  
Chips or Seasonal Vegetables  
Unless Otherwise Stated



# EXTRAS

Basket of Fries with Aioli	7
Mashed Potato	5
Seasonal Vegetables	6
Garden Salad	4.50
Prawn Skewer	6
Salt & Pepper Calamari	5
Onion Rings	5
Gravy	1
Housemade Sauces	3
Pepper, Mushroom, Dianne, Garlic and Red Wine Jus - all Gluten Free	
Dinner Roll	1.50

# KIDS MEALS

Kids Meals 9.50  
(12 years & Under)

Chicken Nuggets & Chips

Spaghetti Bolognese

Hawaiian Pizza & Chips

Fish & Chips

All Kids Meals come with a 200ml soft drink,  
Ice-Cream Cup with Topping & Sprinkles  
Plus an Activity Pack

Add to any Kids Meal

Salad	4
Vegetables	4
Kids Activity Pack	2



# DESSERTS

Coconut Panacotta 9  
Served with Charred Mango Cheeks

Pavlova (GF) 9  
Served with Passionfruit Coulis, Fresh Cream & Strawberries

Tiramisu 9  
A Classic Italian Dessert with Layers of Sponge and Mascarpone Cream Cheese, Flavoured with Coffee & Amaretto Liqueur

Homemade Chocolate Mud Cake 8  
With Baileys Liqueur, Fresh Cream & Berry Compote

*Signature  
Dessert for  
Two*

## ANZAC CRUMBLE

Layers of French Custard, Warm Poached Apple, Anzac Wafers & Vanilla Ice-Cream topped with Crunchy Anzac Crumble & drizzled with Golden Syrup.

15

# BEVERAGES

	CUP	MUG
Flat White or Cappuccino	3.80	4.90
Skinnyccino	4.00	4.90
Mochaccino or Hot Chocolate	4.00	4.90
Café Latte		5.20
Short or Long Black	3.00	3.50
Pot of Tea (1)/ Pot of Tea (2)	3.00	3.50
English Breakfast, Earl Grey, Herbal, Orange, Green Tea, Darjeeling & Chamomile		
Iced Coffee, Chocolate or Mocha		6.00
Milkshakes		6.00
Chocolate, Vanilla, Banana, Strawberry or Caramel		
Soy Milk, Shot of Caramel or Chai Latte Syrup		0.70

