

LUNCH

Oven Baked "Diggers" Loaf

Plain or garlic butter

HALF	\$6.00
WHOLE	\$10.00

Seafood Chowder (GFA if required)

A bounty of seafood bound in a creamy fish stock, fresh herbs and served with our own diggers bread

\$17.50

Wedges (GFA)

plain with sour cream

with melted cheese

with cheese and bacon

extra sour cream

\$10.00

\$12.00

\$13.00

\$1.00

Omelette (GFA)

3 egg omelette with your choice of 3 fillings; bacon, mushrooms, cheese tomato, onion, bell peppers. Served with fresh salad and roast potato

\$15.00

Veg Salad (GF plant based + GF)

Roast pumpkin, kumara on top of salad greens with seasonal fruit baked walnuts and Italian glaze

Suggested wine pairing: Wither Hills Early Light Sauv

\$18.00

Baked Ham on the Bone (GFA)

Served with salad greens, roasted herb potatoes, seasonal vegetables with gravy

Suggested wine pairing: Wither Hills Chardonnay

\$20.00

Diggers Lamb Shank

Oven roasted lamb shank tender and juicy served with potato mash and seasonal vegetables topped with gravy

Suggested wine pairing: Wither Hills Pinot Noir

WITH TWO SHANKS

\$20.00

\$27.00

Braised Steak (GFA)

Slow cooked prime beef in our own diggers gravy, creamy potato mash topped with caramelised onions streaky bacon served with diggers bread

Suggested wine pairing: The Ned Pinot Noir

\$19.00

Fish (Catch of the day)

Locally sourced fish, beer battered with salad, fries and tartare sauce

Suggested drink pairing: Emersons Pilsner

WITH TWO FRIED EGGS

\$20.00

\$22.00

Pan Fried Fish of the day

Served with salad, herb potatoes and the chefs topping of the day - check out our special board for the fish of the day

Suggested wine pairing: Wither Hills Sauv

\$21.00

LUNCH

Beef Schnitzel (Dig Fav)

Beef schnitzel, lightly crumbed with diggers gravy, caramelised onions, salad and fries

\$18.00

Prawn Salad

Pan fried prawns in garlic butter, sweet chilli, lemon served with salad greens, seasonal fruit, garlic croutons and our own seafood sauce

Suggested wine pairing: Wither Hills Riesling

\$23.00

Chicken and Ham Salad (GFA)

Chicken tenders, oven baked in a pinot noir reduction, baked ham & cashew nuts, seasonal fruit salad greens topped with basil pesto

Suggested wine pairing: Wither Hills Rose

\$18.00

Mix Grill

Steak, sausage, bacon x 2, eggs x 2, onions and fries

\$19.00

Porterhouse Steak

Served with 2 eggs, onions and fries

\$21.00

Lamb Fillet Schnitzel

Topped with a parmesan & panko breadcrumb, gravy & mint glaze
Served with herb potatoes & salad greens

\$22.00

Ribeye Steak

250g ribeye cooked to your liking served with salad, fries and your choice of toppings - mushroom sauce, peppercorn sauce, gravy or garlic butter

Suggested wine pairing: Mt Difficulty Roaring Meg Pinot Noir

\$27.50

Filo Parcel

Chicken, bacon and soft cheese in a filo pastry, topped with homemade aioli, salad greens, tomato chilli jam and roasted herb potatoes

Suggested drink pairing: Speight's Summit Ultra - Low Carb Lager

\$22.00

Vegetarian Filo

Spinach, garlic, red peppers, soft cheese in a filo pastry topped with basil pesto - served with roast herb potatoes and green salad

Suggested drink pairing: Speight's Gold Medal Ale

\$18.00

SIDES

Egg \$2

Bread Slice \$2

Mushroom \$4

Onions \$3

Side Salad \$6

Bacon \$4

Extra Sour Cream \$2.50

Extra Fries \$3

Extra Sauce \$2

Extra Fish \$6

SEE OUR DAILY SPECIALS BLACKBOARD FOR OTHER OPTIONS

We do our best to ensure that our GFA menu items are accurately represented. We use wheat products in our kitchen, so we cannot guarantee that cross-contamination has not occurred. If you have a food allergies, please discuss this with our wait staff.

(GFA) gluten free available

(Dig Fav) diggers favourite



DINNER

Oven Baked "Diggers" Loaf

Plain or garlic butter

HALF | \$6.00
WHOLE | \$10.00

Seafood Chowder (GFA if required)

A bounty of seafood bound in a creamy fish stock, fresh herbs and served with our own diggers bread

\$17.50

Wedges (GFA)

plain with sour cream

with melted cheese

with cheese and bacon

extra sour cream

\$10.00
\$12.00
\$13.00
\$1.00

Baked Ham on the Bone (GFA)

Served with salad greens, roasted herb potatoes, mashed potato, seasonal vegetables with gravy

Suggested wine pairing: Wither Hills Chardonnay

\$23.00

Diggers Lamb Shank

Oven roasted lamb shank tender and juicy served with creamy mashed potatoes and seasonal vegetables topped with diggers gravy

Suggested wine pairing: Wither Hills Pinot Noir

\$22.00
WITH TWO SHANKS | \$28.00

Veg Salad (GF plant based + GF)

Roast pumpkin, kumara on top of salad greens with seasonal fruit baked walnuts and Italian glaze

Suggested wine pairing: Wither Hills Early Light Sauv

\$21.00

Braised Steak

Slow cooked prime beef in our own diggers gravy, creamy potato mash topped with caramelised onions streaky bacon served with diggers bread

Suggested wine pairing: The Ned Pinot Noir

\$21.00

Fish (Catch of the day)

Locally sourced fresh fish, beer battered with salad, fries and tartare sauce

Suggested drink pairing: Emersons Pilsner

\$25.00
WITH TWO FRIED EGGS | \$28.00

Pan Fried Fish of the day

Served with salad, herb potatoes and the chefs topping of the day - check out our special board for the fish of the day

Suggested wine pairing: Wither Hills Sauv

\$26.00

DINNER

Beef Schnitzel (Dig Fav)

Beef schnitzel, lightly crumbed with diggers homemade gravy, caramelised onions, salad and fries

\$23.50

Prawn Salad

Pan fried prawns in garlic butter, sweet chilli, lemon served with salad greens, seasonal fruit, garlic croutons and our own seafood sauce

Suggested wine pairing: Wither Hills Riesling

\$26.00

Chicken and Ham Salad (GFA)

Chicken tenders, oven baked in a pinot noir reduction, baked ham on a bed of salad, seasonal fruit, cashew nuts topped with basil pesto

Suggested wine pairing: Wither Hills Rose

\$25.00

Vegetarian Filo

Spinach, garlic, red peppers, soft cheese, pine nuts in a filo pastry topped with basil pesto - served with salad green and herb roast potatoes

Suggested drink pairing: Speight's Gold Medal Ale

\$25.00

Filo Parcel

Chicken, bacon and soft cheese in a filo pastry, topped with homemade aioli, tomato chilli jam, salad greens and roasted herb potatoes

Suggested drink pairing: Speight's Summit Ultra - Low Carb Lager

\$27.00

Porterhouse Steak

Served with garlic & sweet chilli prawns, herb potatoes and salad

\$27.00

Lamb Fillet Schnitzel

Topped with a parmesan & panko breadcrumb, gravy & mint glaze served with herb potatoes & salad greens

\$29.00

Ribeye Steak

250g prime angus ribeye cooked to your liking served with salad, fries and choice of toppings - mushroom sauce, peppercorn sauce, gravy or garlic butter

Suggested wine pairing: Mt Difficulty Roaring Meg Pinot Noir

\$31.50

Salmon

Baked salmon cooked in white wine, topped with honey lemon zest, high herb crust and served with salad green and roasted herb potatoes

Suggested wine pairing: Wither Hills Pinot Gris

\$33.00

SIDES

Egg \$2

Bread Slice \$2

Mushroom \$4

Onions \$3

Side Salad \$6

Bacon \$4

Extra Sour Cream \$2.50

Extra Fries \$3

Extra Sauce \$2

Extra Fish \$6

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(Dig Fav) diggers favourite



CHILDREN'S MENU

Homemade Mini Pizza Topped with ham, cheese and tomato - served with salad greens and fries	\$10.00
Crumbed Chicken Tenders Served with salad greens and fries	\$10.00
Battered Hot Dog Hot dog with salad greens and fries	\$10.00
Beef Schnitzel Lightly crumbed schnitzel with diggers gravy, salad greens and fries	\$10.00
Beef Sausage Beef sausage, diggers gravy, salad greens and fries	\$10.00
Fish of the Day Battered fish, salad greens and fries	\$10.00
Children's Combo Your choice of one of the Children's mains, dessert and a soft drink or juice	\$15.00

DESSERTS

Ice Cream in a Tub A tip top tub of fun with DIY surprises	\$8.00
Homemade Chocolate Fondue	\$8.00
Cookie Sundae Warm chocolate chip cookie topped with ice cream, chocolate, caramel sauce and cream	\$8.00

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DESSERT

Lemon Meringue Pie Served with lemon curd cream and fruit garnish	\$13.00
Fruit Crumble Seasonal fruit in a light crumble topping with custard, ice cream and cream	\$12.50
Ice Cream Sundae Your choice of flavourings; chocolate, maple syrup, caramel, strawberry or raspberry	\$11.00
Homemade Cheesecake Ask your waitress for today's flavour	\$15.00
Banoffie Pie Served with ice cream, cream and fruit garnish	\$15.00
Chocolate Mud-cake with Eskimo Surprise With decadent chocolate sauce and cream	\$14.00
Snickers Slice (Vegan and GF) Served with fruit	\$14.00
Homemade Sticky Date Topped with butterscotch sauce, served with hokey pokey ice cream and cream	\$13.50

CHECK OUT OUR CHEESE & WINE MATCHING OF THE WEEK

HOT DRINKS

Long Black	sm \$3.50	Lg \$4.00	Irish Coffee	\$7.50
Flat White	sm \$4.50	Lg \$5.00	Hot Chocolate	\$5.00
Latte	sm \$4.50	Lg \$5.00	Tea	\$3.50
Cappuccino	sm \$4.50	Lg \$5.00	Fluffy w/ marshmallow	\$2.00
Mocha	sm \$5.00	Lg \$5.50	Chai Latte	\$5.00
Tiora Brand Tea Selection		\$4.00		

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TAP BEER and CIDER _____ PINT/HANDLE

Speight's Gold Medal	\$8.00
Speight's Old Dark	\$8.00
Speight's Mid Ale 2.5%	\$7.00
Amstel Light 2.5%	\$7.00
DB Draught	\$8.00
Emerson Pilsner	\$10.00
Summit Ultra Low Carb	\$8.50
Monteiths Crushed Apple Cider	\$9.00

BOTTLED BEER _____ 330ml

Steinlager Pure	\$8.00
Steinlager Classic	\$7.50
Corona	\$8.50
Heineken	\$8.00
Heineken Light 2.5%	\$7.00
Heineken 00%	\$6.50
Guinness 440ml Can	\$10.50
Spitfire Amber Ale (UK) 500ml	\$13.00

RTD'S _____

Gordon's G & T	\$9.50
Smirnoff Ice Red 5%	\$9.50
Smirnoff Ice Double Black 7%	\$10.00
Coruba & Cola	\$9.50
McKenna & Cola	\$9.50
Jim Beam & Cola	\$9.50
Jack Daniels & Cola	\$9.50

SPIRITS _____ SINGLE

Whiskey	\$4.00
Rum	\$4.00
Gin	\$3.50
Bombay Blue Gin	\$4.00
Vodka	\$3.50
Bourbon	\$4.00
Brandy	\$4.00
Barcardi	\$4.00
Ouzo	\$4.00
Jack Daniels	\$4.50
Pimms	\$4.50
Canadian Club	\$4.50
JW Black Label	\$7.00
Appleton Estate Rum	\$6.50
7oz Post Mix Splash Extra	.50
12oz Post Mix Splash Extra	\$1.00

LIQUEURS _____ SINGLE

Baileys	\$5.00
Cointreau	\$5.00
Drambuie	\$5.00
Jagermeister	\$5.00
Malibu	\$4.50
Opel Nero Sambucca	\$5.50
Southern Comfort	\$5.00
Kahlua	\$5.00
Tequila	\$5.50
Port	\$3.50
Sherry	\$3.50



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WINE _____

SPARKLING _____ 200ml

Lindauer Piccolo Sauv Blanc	\$9.50
Lindauer Piccolo Fraise	\$9.50
Lindauer Piccolo Brut	\$9.50

WHITE _____ GLASS BOTTLE

Kopiko Bay Sauvignon Blanc	\$8.00	-
Wither Hills Sauvignon Blanc	\$9.50	\$35.00
Stoneleigh Sauvignon Blanc	\$9.50	\$35.00
Wither Hills Light Sav Blanc	\$8.50	\$32.00
Kopiko Bay Chardonnay	\$8.00	-
Wither Hills Chardonnay	\$9.50	\$32.00
Kopiko Bay Pinot Gris	\$8.00	-
Wither Hills Pinot Gris	\$10.50	\$35.00
Wither Hills Riesling	\$9.50	\$35.00

RED _____ GLASS BOTTLE

Kopiko Bay Merlot	\$8.00	-
Wither Hills Merlot	\$10.50	\$40.00
Stoneleigh Merlot	\$9.50	\$40.00
Ned Pinot Noir	\$10.50	\$40.00
Mt Difficulty Roaring Meg Pinot Noir	\$15.00	\$46.00
Wither Hills Syrah	\$10.50	\$40.00
Wither Hills Rose	\$10.50	\$35.00

NON-ALCOHOLIC _____

Bundaberg Range	\$5.00
Ginger Beer, Diet Ginger Beer, Peach, Mango	
Phoenix 275ml Juices	\$6.00
Apple Mango Passionfruit, Apple Peach Rasp.	
Red Bull 250ml	\$6.00
Tomato Juice 360ml	\$6.00
Orange, Apple Pineapple Juice 360ml	\$6.00
Post Mix Range 360ml	\$5.00
Coke, Diet Coke, Lemonade, Ginger Ale, Soda, Tonic, Lemon Lime & Bitters	

HOT DRINKS _____ SMALL LARGE

Espresso	\$3.50	-
Flat White	\$4.50	\$5.00
Latte	\$4.50	\$5.00
Cappuccino	\$4.50	\$5.00
Mochaccino	\$5.00	\$5.50
Long Black	\$3.50	\$4.00
Chai Latte	\$5.00	\$5.50
Irish Coffee	\$7.50	
Hot Chocolate		\$5.00
Fluffy with Marshmallow	\$2.00	

TEA SELECTION _____

English Breakfast	\$3.50
Earl Grey	\$3.50
Tiora Brand Selection	
Breakfast	\$4.00
Earl Grey & Lemon Grass	\$4.00
Green Tea	\$4.00
Peppermint & Spearmint	\$4.00
Summer Fruit Medley	\$4.00