

## BREAKFAST MENU

AVAILABLE FROM 8AM - 10.30AM  
MONDAY - FRIDAY  
WEEKENDS OUR BUFFET  
BREAKFAST APPLIES

M/N

### CONTINENTAL BREAKFAST 9/10

A selection of cereals, toast & condiments with fruit juice, tea & coffee.

### BACON & EGGS 8.50/9.50

Eggs with grilled bacon on wholemeal toast.

### BIG BREAKFAST 16/17

Eggs with grilled bacon & tomato, hash brown, sautéed mushrooms & chipolata, served on wholemeal toast.

### OMELETTE 9/10

With cheese, mushroom, tomato & onion.

### EGGS BENEDICT 10.50/11.50

Poached eggs with grilled ham on a toasted English muffin topped with hollandaise sauce.

### BACON & EGG ROLL 8/9

Fried eggs with grilled bacon in a toasted panini with BBQ sauce.

### PANCAKES 9/10

Traditional pancakes dusted with powdered sugar  
Served with vanilla ice cream & maple syrup.

### VEGETARIAN 8.50/9.50

Grilled tomato, sauteed mushrooms, spinach, hash brown on toast.

### ADDITIONAL ITEMS 3 EACH

# DIGGERS

### KIDS BREAKFAST FREE

A continental breakfast plus pancake with ice cream & maple syrup. Available for kids under 12 years.

## COFFEE

4 CUP  
5 MUG

ESPRESSO  
ESPRESSO MACCHIATO  
LONG MACCHIATO  
LATTE  
CAPPUCCINO  
FLAT WHITE  
LONG BLACK

CHAI LATTE 4.20 CUP  
5.50 MUG

HOT CHOCOLATE 4.15 CUP  
with marshmallows 5.20 MUG

ADD SOY MILK .60

## TEA

3 CUP  
3.50 MUG

BLACK TEA  
ENGLISH BREAKFAST  
EARL GRAY  
CHAMOMILE  
PEPPERMINT

POT OF TEA 5  
ADD SOY MILK .60

## LUNCH MENU

AVAILABLE FROM 11.30AM- 4PM

M/N

### STARTERS

**BREAD ROLL** 1/1.10

**GARLIC BREAD** 4.50/5

2 slices toasted with garlic butter. (V)

**GARLIC & CHEESE PIZZA** S 5.50/6 L 9/10

(V)

**SOUP OF THE DAY** 7/8  
served with dinner roll.

**CONE OF CHIPS** 7/8

**CONE OF WEDGES** 8/9  
with sour cream and sweet chilli sauce.

### MEALS

**TOASTED HAM AND CHEESE SANDWICH** 8/9

Served with beer battered chips.

**CRUMBED CHICKEN WRAP** 12.50/14.50

Tender coated chicken breast in a tortilla wrap with tomato, lettuce, tasty cheese and mayonnaise.

# DIGGERS

M/N

**OPEN STEAK SANDWICH** 15/17

Using the best of meat served on toasted bread with crisp lettuce, caramelized onion, tasty cheese, fresh sliced tomato, egg, mayonnaise & grilled mushrooms, with beer battered chips.

**CHEESE AND BACON BURGER** 12.50/14.50

Tender meat pattie on a toasted hamburger bun with bacon, crisp lettuce, double tasty cheese, mayonnaise and tomato relish. Served with beer battered chips.

**BBQ PULLED PORK FOCACCIA** 12.50/14.50

Succulent pulled pork cooked in a tangy bbq sauce, with coleslaw, crispy noodles and swiss cheese on a toasted focaccia bun.

**WARM BEEF SALAD** 17/19

Warm pan fried tender beef tossed with a old asian vegetable salad and crispy fried egg noodles and finished off with a soy dressing.

## LUNCH MENU

AVAILABLE FROM 11.30AM- 4PM

	M/N
<b>BEER BATTERED FISH AND CHIPS</b> Our famous beer battered fish served with your choice of beer battered chips & traditional side salad or seasonal vegetables with lemon and tartare.	18/20
<b>CHICKEN SCHNITZEL</b> Lightly crumbed. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.	20/22
<b>CHICKEN PARMIGIANA</b> Breast schnitzel topped with napoli sauce, smoked ham & golden melted cheese. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables.	23/25
<b>PORTERHOUSE 200G</b> Served with your choice of beer battered chips & traditional side salad or seasonal vegetables. Accompanied with your choice of sauce.	26/28 GF
<b>ROAST OF THE DAY</b> Served with seasonal vegetables & gravy.	19/21 GF

# DIGGERS

	M/N
<b>SENIORS MEALS</b> All meals served with your choice of either soup or a dessert from our cake cabinet.	16/18
<b>2 COURSE ROAST</b> Our roast of the day served with seasonal vegetables & gravy.	
<b>2 COURSE FISH</b> Our famous beer battered fish served with your choice of beer battered chips & traditional side salad or seasonal vegetables with lemon and tartare.	
<b>WARM BEEF SALAD</b> Warm pan fried tender beef tossed with a cold asian vegetable salad and crispy fried egg noodles and finished off with a soy dressing.	
<b>CHICKEN SCHNITZEL</b> Lightly crumbed. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.	



## LUNCH MENU

AVAILABLE FROM 11.30AM - 4PM

M/N

### PIZZA

#### MEAT LOVERS

Fresh leg ham, seasoned chicken, mild salami, sausage & cheese.

S 8/9  
L 15/16

#### BBQ CHICKEN

Spiced chicken, pineapple, mushroom BBQ sauce & cheese.

S 8/9  
L 15/16

#### FIRE BREATHER

Fresh leg ham, calabrese salami, fresh chilli, spanish onion, fresh sliced capsicum, Jalapenos and cheese.

S 8/9  
L 15/16

#### MARGHERITA

Sliced tomato, cheese & oregano.

S 7/8  
L 12/13

#### VEGETARIAN

Marinated capsicum, kalamata olives, mushrooms, spanish onion, honey roasted pumpkin, oregano and cheese.

S 8/9  
L 15/16

#### TROPICANA

Fresh shaved leg ham, cut pineapple and cheese.

S 8/9  
L 15/16

#### TRADITIONAL AUSSIE

Fresh shaved leg ham, cheese and topped with a farm fresh cracked egg.

S 8/9  
L 15/16

ADDITIONAL INGREDIENTS 2

25CM GF PIZZA BASE 2.50

# DIGGERS

### KIDS MENU

7.50

Children 12 year & under.  
All meals served with chips.  
Includes post mix soft drink.

#### FISH & CHIPS

#### ROAST OF THE DAY

Choice of chips or vegetables.

#### CHICKEN NUGGETS

#### TROPICAL PIZZA

#### CHEESEBURGER

#### SPAGHETTI BOLOGNAISE

## DINNER MENU

AVAILABLE FROM 5PM

M/N

### STARTERS

**DINNER ROLL** 1/1.10

**GARLIC BREAD** 4.50/5

2 slices toasted with garlic butter.

**GARLIC & CHEESE PIZZA** S 5.50/6  
L 9/10

**BRUSCHETTA** 7/8

2 slices toasted with garlic butter topped with a basil bruschetta mix.

**CORN BREAD WITH MAPLE BUTTER** 8/9

Traditional New Orleans style corn bread. Served with whipped sweet maple butter.

**SOUP OF THE DAY** 7/8

Served with garlic bread.

**GARLIC SCALLOPS** 12/14

Oven baked scallops with the roe on, served with rich garlic sauce and a fragrant rice.

**DUCK SPRING ROLLS** 13/14

Asian style spring rolls, lightly fried and served with an asian plum sauce.

**MEZZE PLATE** 12/13

Warm Rich Glen olives prosciutto, mild salami and semi dried tomato. Served with 2 chefs chosen dips and balsamic oil, with flat bread.

# DIGGERS

M/N

### MAIN MEALS

**CAESAR SALAD** 17/19

Crispy bacon, anchovies, oven baked croutons & a par boiled egg, tossed through crisp cos lettuce & finished with our chefs dressing & grated parmesan.

ADD SPICED CHICKEN. 4

**WARM BEEF SALAD** 18/20

Warm pan fried tender beef tossed with a cold asian vegetable salad and crispy fried egg noodles and finished off with a soy dressing.

**SEAFOOD PLATTER FOR 1** 31/33

Beer battered fish, tempura scallops, battered samurai prawns, garlic prawns and salt and pepper squid. Served with house made tartare, lemon. Accompanied with beer battered chips & traditional side salad.

ADD FOR 2 PEOPLE. 42/44

**PINE NUT AND PARMESAN SALMON** 26/28

Oven baked and finished with a dill and lemon cream sauce. Served with garlic greens.

**BBQ PLUM PORK RIBS** 25/27

Rack of tender ribs in the chefs own marinade and served with house made coleslaw and crispy fries.

## DINNER MENU

AVAILABLE FROM 5PM

	M/N
<b>CHICKEN SCALOPPINI</b> Tender pan fried sliced chicken breast finished in a rich masala, bacon and wild mushroom cream sauce. Served on a buttery vegetable pappardelle.	27/29
<b>CHARGRILLED VEGETABLE TART</b> Warm stone oven baked tart filled with an array of marinated chargrilled vegetables, finished with a gratin and persian feta. Accompanied with a roquette and pine nut salad, drizzled with a light basil oil.	25/27 V
<b>SMOKY CALZONE</b> Tender marinated smoked pulled pork in a calzone crust with spanish onion, red capsicum, tomato, and a melted duo of cheese. Finished with a drizzle of balsamic glaze.	23/25
<b>SEARED LAMB</b> Tender lamb shoulder Loin chop, Pan seared and oven finished. Resting on a bed of sweet potato mash and broccolini. Drizzled with a sweet rosemary jus.	26/28 GF

# DIGGERS

	M/N
<b>ROAST OF THE DAY</b> Served with vegetables or chips and gravy.	19/21
<b>BEER BATTERED FISH AND CHIPS</b> Our famous beer battered fish served with your choice beer battered chips & traditional side salad or seasonal vegetables with lemon and tartare.	18/20 GF
<b>CHICKEN SCHNITZEL</b> Lightly crumbed. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables with gravy.	20/22
<b>CHICKEN PARMIGIANA</b> Lightly crumbed schnitzel topped with napoli sauce, smoked ham & golden melted cheese. Served with your choice of beer battered chips & traditional side salad or seasonal vegetables.	23/25
<b>BEEF LASAGNA</b> Traditional recipe smothered in a cheese sauce. Served with beer battered chips and traditional side salad.	18/20

## DINNER MENU

AVAILABLE FROM 5PM

M/N

### FROM THE CHARGRILL

#### SCOTCH FILLET STEAK 300G 32/34

Cooked to your liking, served with beer battered chips and salad or vegetables and your choice of a sauce.

GF

#### PORTERHOUSE 200G 26/28

Served with your choice of beer battered chips & traditional side salad or seasonal vegetables. Accompanied with your choice of a sauce.

GF

#### EYE FILLET 150G 27/29

Served with your choice of beer battered chips & traditional side salad or seasonal vegetables. Accompanied with your choice of a sauce.

GF

### SAUCES

MUSHROOM PEPPER  
TRADITIONAL GRAVY  
MUSTARD  
GARLIC BUTTER  
TOMATO  
TARTARE  
ADDITIONAL SAUCES 3

# DIGGERS

M/N

### SIDES

BEER BATTERED CHIPS 7/8

SEASONAL VEGETABLES (GF) 6/7

TRADITIONAL SIDE SALAD 5/6

SWEET POTATO MASH 5/6

WEDGES AND SOUR CREAM 8/9

### KIDS MENU

7.50

Children 12 year & under.  
All meals served with chips.  
Includes post mix soft drink.

#### FISH & CHIPS

#### ROAST OF THE DAY

Choice of chips or vegetables

#### CHICKEN NUGGETS

#### TROPICAL PIZZA

#### CHEESEBURGER

#### SPAGHETTI BOLOGNAISE

## DINNER MENU

AVAILABLE FROM 5PM

M/N

### PIZZA

#### MEAT LOVERS 15/16

Fresh leg ham, seasoned chicken, mild salami, sausage & cheese.

#### BBQ CHICKEN 15/16

Spiced chicken, pineapple, mushroom BBQ sauce & cheese.

#### FIRE BREATHER 15/16

Fresh leg ham, calabrese salami, fresh chilli, spanish onion, fresh sliced capsicum, Jalapenos and cheese.

#### MARGHERITA 12/13

Sliced tomato, cheese & oregano.

#### VEGETARIAN 15/16

Marinated capsicum, kalamata olives, mushrooms, spanish onion, honey roasted pumpkin, oregano and cheese.

#### TROPICANA 15/16

Fresh shaved leg ham, cut pineapple and cheese.

#### TRADITIONAL AUSSIE 15/16

Fresh shaved leg ham, cheese and topped with a farm fresh cracked egg.

#### ADDITIONAL INGREDIENTS 2

#### 25CM GF PIZZA BASE 2.50

# DIGGERS

M/N

### SENIORS MEALS

Served with either soup or a dessert from our cake cabinet. 16/18

#### 2 COURSE ROAST

Roast of the day served with vegetables & gravy.

#### 2 COURSE FISH

Beer battered fish served with your choice chips & side salad or vegetables with lemon and tartare.

#### WARM BEEF SALAD

Warm pan fried tender beef tossed with a cold asian vegetable salad and crispy fried egg noodles and soy dressing.

#### CHICKEN SCHNITZEL

Served with your choice of chips & side salad vegetables with gravy.

#### SPAGHETTI BOLOGNAISE

With spaghetti pasta and fresh shaved parmesan cheese.

### DESSERT

#### HOMEMADE CAKES

See out cabinet display.

#### COLD STONE ICE 9.50/10.50

#### CREAM SMASH

Mixed together 2 flavours of ice cream & a bite size treat topped with chocolate fudge syrup.

#### WARM STICKY DATE 9.50/10.50

#### PUDDING

With lashings on butterscotch and a dollop of double cream.



## DRINKS MENU

# DIGGERS

### WHITE WINE

<b>DE BORTOLI LORIMER CHARDONNAY</b> Bilbul, NSW	6G/22
<b>DE BORTOLI LORIMER SEMILLON SAUVIGNON BLANC</b> Bilbul, NSW	6G/22
<b>DE BORTOLI WILLOWGLEN MOSCATO</b> Riverina, NSW	6G/22
<b>GAPSTED RIESLING</b> King Valley, VIC	6.50G/23
<b>BROWN BROTHERS CROUCHEN RIESLING</b> Milawa, VIC	6.80G/23
<b>RICHLAND SAUVIGNON BLANC</b> Riverina, VIC	23
<b>RUTHERGLEN MOSCATO</b> Rutherglen, VIC	25
<b>RUTHERGEN MOSCATO PICCOLO 330ML</b> Rutherglen, VIC	6G
<b>RUTHERGLEN SAUVIGNON BLANC</b> Rutherglen, VIC	25
<b>BROWN BROTHERS MOSCATO</b> Milawa, VIC	7.50G/26
<b>DE BORTOLI WINDY PEAK PINOT GRIGIO</b> King Valley, VIC	7.80G/28
<b>T'GALLANT CAPE</b> SCHANCK PINOT GRIGIO Morning Peninsula, VIC	28
<b>MARLBOROUGH OYSTER BAY CHARDONNAY</b> Malborough, NZ	32
<b>STANTON AND KILLEEN CHARDONNAY</b> Malborough, NZ	30
<b>MARLBOROUGH SECRET STONE SAUVIGNON BLANC</b> NZ	31

**MARLBOROUGH SECRET  
STONE PINOT GRIS**  
NZ 31

**MARLBOROUGH OYSTER  
BAY SAUVIGNON BLANC**  
NZ 8.50G/32

### SPARKLING WINES

<b>BROWN BROTHERS NV PROSECCO PICCOLO</b> Milawa, VIC	6G
<b>YELLOWGLEN YELLOW PICCOLO</b> Nuriootpa, SA	7.50G
<b>T'GALLANT PROSECCO</b> Main Ridge, VIC	25
<b>YELLOWGLEN YELLOW</b> Nuriootpa, SA	28
<b>JANZ PREMIUM CUVÉE SPARKLING</b> Pipers Brook, TAS	35
<b>MAISON DE GRAND ESPIRIT CHAMPAGNE</b> France	49
<b>WILLOWGLEN CHAMPAGNE</b> Bilbul, NSW	6G/22

### FORTIFIEDS

<b>MORRIS CLASSIC TAWNY</b>	5.60G
<b>MORRIS CLASSIC TOKAY</b>	5.80G
<b>CLUBMULWALA VINTAGE PORT</b>	4G
<b>HANDWOODS GRAND TAWNY</b>	5.60G
<b>ROYAL RESERVE</b>	2.30G

### RED WINES

<b>DE BORTOLI LORIMER SHIRAZ</b> Bilbul, NSW	6G/22
<b>LAMBRUSCO DELL'EMILIA</b> Italy	6G/22
<b>DE BORTOLI LORIMER CABERNET MERLOT</b> Bilbul, NSW	6G/22
<b>RICHLAND CABERNET</b> Riverland, NSW	23

## DRINKS MENU

<b>RUTHERGLEN SHIRAZ</b>	<b>25</b>
<b>DURIF</b> Bilbul, NSW	
<b>WOLF BLASS RED LABEL</b>	<b>7.50G/26</b>
<b>SHIRAZ CABERNET SAUVIGNON</b> Nurioopa, SA	
<b>BULLER BEVERFORD</b>	<b>7.30G/27</b>
<b>MERLOT</b> Beverford, VIC	
<b>ROSEMOUNT ESTATE</b>	<b>27</b>
<b>CABERNET MERLOT</b> Nuriootpa, SA	
<b>BROWN BROTHERS TEN</b>	<b>7G/31</b>
<b>ACRES SHIRAZ</b> Heathcote, VIC	
<b>CLARE VALLEY ANNIE'S</b>	<b>8G/31</b>
<b>LANE SHIRAZ</b> Clare Valley, SA	
<b>JAMIESONS RUN</b>	<b>8G/31</b>
<b>CABERNET SHIRAZ</b> <b>MERLOT</b> Coonawarra, SA	
<b>CAMPBELLS SHIRAZ</b>	<b>35</b>
<b>DURIF</b> Rutherglen, VIC	
<b>STANTON &amp; KILLEEN</b>	<b>35</b>
<b>SHIRAZ DURIF</b> Rutherglen, VIC	
<b>CAMPBELLS BOBBIE</b>	<b>36</b>
<b>BURNS SHIRAZ</b> Rutherglen, VIC	
<b>MORRIS CABERNET</b>	<b>36</b>
<b>SAUVIGNON</b> Rutherglen, VIC	
<b>BAILEY'S OF GLENROWAN</b>	<b>37</b>
<b>SHIRAZ</b> Glenrowan, VIC	
<b>SALTRAMS PEPPERJACK</b>	<b>39</b>
<b>SHIRAZ</b> Barossa valley, SA	
<b>GAPSTED HIDDEN STORY</b>	<b>23</b>
<b>CABERNET SAUVIGNON</b> Myrtleford, VIC	

# DIGGERS

## BEER ON TAP

CARLTON DRAUGHT  
HAHN PREMIUM LIGHT  
JAMES SQUIRE ONE FIFTY  
LASHES  
FIVE SEEDS CIDERS  
HAHN SUPER DRY  
XXXX GOLD

## STUBBIES

ABBOTSFORD STOUT  
CORONA  
CROWN LAGER  
VICTORIA BITTER  
CARLTON DRY  
CASCADE PREMIUM LIGHT  
JAMES SQUIRE:  
- ONE FIFTY LASHES PALE ALE  
- NINE TALES AMBER ALE  
- FOUR WIVES PILSENER

## CIDERS

SOMERSBY  
-APPLE  
-PEAR

## PRE-MIX

BUNDABURG RUM & COLA  
CANADIAN CLUB & DRY  
JIM BEAM & COLA  
JOHNNY WALKER RED & COLA  
CANADIAN CLUB & COLA  
JACK DANIELS & COLA  
LEMON RUSKI  
SMIRNOFF ICE DOUBLE BLACK  
UDL:  
-VODKA PINEAPPLE  
-VODKA RASPBERRY  
-WODKA LIME SODA

## DRINKS MENU

# DIGGERS

### COCKTAILS

MOCKTAIL	4
FRUIT TINGLE	12
ESPRESSO MARTINI	15
ILLUSION	12
PINA COLADA	12
MARGARITA	12
BLOODY MARY	12
LONG ISLAND ICED TEA	15

### SPIRITS

AKROPOLIS OUZO
BAILEY'S IRISH CREAM
BUNDABERG RUM
COINTREAU
GALLIANO SAMBUCA BLACK
JACK DANIELS
JOHNNY WALKER BLACK
KAHLUA COFFEE LIQUEUR
MALIBU
SOUTHERN COMFORT
TEQUILA
VANILLA VODKA
WILD TURKEY
BACARDI RUM
BLACK DOUGLAS
CANADIAN CLUB WHISKY
GALLIANO VANILLA
JIM BEAM
JOHNNY WALKER RED
KARLOFF VODKA
MIDORI MELON
ST REMY BRANDY
TIA MARIA
VICKERS GIN

### SOFT DRINK

PEPSI
PESPI MAX
LEMON SQUASH
DRY GINGER ALE
LEMONADE
SODA WATER
SUNKIST
RASPBERRY LEMONADE
BUNDABERG GINGER BEER
SOLO
COCA COLA
DIET COCA COLA
BOTTLE WATER
TONIC WATER
MINERAL WATER
BITTER LEMON

### JUICES

3.50

ORANGE
APPLE
PINEAPPLE
TOMATO

### COCKTAILS

MOCKTAIL

### MILK DRINKS

ICED COFFEE/CHOCOLATE	5.20
MILKSHAKES	5
THICKSHAKES	6.20
ADD SOY MILK	.60

## MEAL DEALS

# DIGGERS

## MONDAY M/N

### STEAK NIGHT 12/15

200g porterhouse steak, served with beer battered chips and traditional side salad or seasoned vegetables, and your choice of sauce.

## TUESDAY 12/15

### PORK RIB NIGHT 12/15

American style marinated pork ribs, served with beer battered chips, coleslaw and corn.

## WEDNESDAY 12/15

### SCHNITZEL NIGHT 12/15

Chicken schnitzel lightly crumbed, served with beer battered chips and traditional side salad or seasoned vegetables.

### ADD PARMIGIANA 16/20

- Traditional
- Aussie
- Tropical
- Texan
- Mexican

## THURSDAY 7.50/9

### OYSTER NIGHT 7.50/9

Half dozen natural or kilpatrick oysters, served with lemon.

## FRIDAY M/N

### LUNCH TIME STEAK 10/12.50

### SANDWICH & SCHOONER

Tender steak served on toasted bread with lettuce, caramelized onion, tasty cheese, tomato, egg, mayonnaise & grilled mushrooms, with beer battered chips.

Served with your choice of a schooner beer or soft drink.

### FISH AND CHIP NIGHT 10/13

Our famous beer battered fish served with your choice beer battered chips & traditional side salad or seasonal vegetables with lemon and tartare.

## SATURDAY

### BUFFET BREAKFAST 20/22

### LUNCH TIME STEAK 10/12.50

### SANDWICH & SCHOONER

Tender steak served on toasted bread with lettuce, caramelized onion, tasty cheese, tomato, egg, mayonnaise & grilled mushrooms, with beer battered chips.

Served with your choice of a schooner beer or soft drink.

## SUNDAY

### BUFFET BREAKFAST 20/22

### 2 COURSE ROAST 14/17