

LUNCH

Oven Baked "Diggers" Loaf

Plain or garlic butter

HALF	\$7.00
WHOLE	\$12.00

Seafood Chowder (GFA if required)

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

\$22.50

Wedges (GFA)

plain with sour cream

\$13.00

with melted cheese

\$15.00

with cheese and bacon

\$16.00

extra sour cream

\$3.00

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

\$22.50

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

\$21.50

Baked Ham on the Bone (GFA)

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

Suggested wine pairing: Wither Hills Chardonnay

\$25.00

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

\$26.00

\$33.50

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

\$24.50

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

\$27.00

\$29.50

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

\$29.50

Any changes will incur a \$2.50 charge



LUNCH

Beef Schnitzel (Dig Fav)

Beef schnitzel, lightly crumbed with diggers 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

\$29.50

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

\$24.00

Mix Grill

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

\$25.00

Porterhouse Steak

Served with 2 eggs, onions and fries

\$27.50

Lamb Fillet Schnitzel

Topped with a parmesan & panko breadcrumb, gravy & mint glaze

Served with herb potatoes & salad greens

\$27.50

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

\$35.00

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

\$27.00

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

\$23.50

SIDES - Available with main meals

Egg \$3

Bread Slice \$2.50

Mushroom \$5

Onions \$3.50

Side Salad \$8

Bacon \$5

Extra Sour Cream \$3

Extra Fries \$3

Extra Sauce \$2

Extra Fish \$8

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	\$7.00
WHOLE	\$12.00

Seafood Chowder (GFA if required)

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

\$22.50

Wedges

plain with sour cream

\$13.00

with melted cheese

\$15.00

with cheese and bacon

\$16.00

extra sour cream

\$3.00

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

\$28.00

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

	\$28.50
WITH TWO SHANKS	\$35.00

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

\$28.50

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

\$27.00

Fish (Catch of the day)

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

Suggested drink pairing: Emersons Pilsner

	\$33.50
WITH TWO FRIED EGGS	\$36.50

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

\$37.00

Butterfield Chicken Breast

Served with honey mustard and walnut cream sauce, salad greens and homemade kumara fries

\$31.50

Any changes will incur a \$2.50 charge



DINNER

Beef Schnitzel (Dig Fav)

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

\$30.00

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

\$34.00

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

\$32.00

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

\$32.00

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

\$33.00

Porterhouse Steak

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

\$35.00

Lamb Fillet Schnitzel

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

\$36.50

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

\$38.50

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

\$41.00

SIDES - Available with any main meal

Egg \$3	Bread Slice \$2.50	Mushroom \$5	Onions \$3.50	Side Salad \$8
Bacon \$5	Extra Sour Cream \$3	Extra Fries \$3	Extra Sauce \$2	Extra Fish \$8

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DESSERT

Lemon Meringue Pie

Served with lemon curd cream and fruit garnish

\$14.00

Fruit Crumble

Seasonal fruit in a light crumble topping with custard, ice cream and cream

\$13.50

Ice Cream Sundae

Your choice of flavourings; chocolate, maple syrup, caramel, strawberry or raspberry

\$12.00

Homemade Cheesecake

Ask your waitress for today's flavour

\$16.00

Banoffie Pie

Served with ice cream, cream and fruit garnish

\$16.00

Chocolate Mud-cake with Eskimo Surprise

With decadent chocolate sauce and cream

\$15.00

Snickers Slice (Vegan and GF)

Served with fruit

\$15.50

Homemade Sticky Date

Topped with butterscotch sauce, served with hokey pokey ice cream and cream

\$15.00

Affogato an alternative to a dessert

Ask about adding a liqueur (extra cost)

\$8.00

CHECK OUT OUR WEEKLY DESSERT SPECIAL BOARD

HOT DRINKS

Long Black

Lg \$4.00

Flat White

sm \$4.50

Lg \$5.00

Latte

sm \$4.50

Lg \$5.00

Cappuccino

sm \$4.50

Lg \$5.00

Mocha

Lg \$5.50

Tiora Brand Tea Selection

\$4.00

Irish Coffee

\$8.50

Hot Chocolate

\$5.00

Tea

\$4.00

English Breakfast, Earl Grey, Bell,
Peppermint, Green Tea

Fluffy w/ marshmallow

\$2.50

Chai Latte

\$5.00

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CHILDREN'S MENU

12 YEARS AND UNDER

Homemade Mini Pizza

Topped with ham, cheese and tomato - served with salad greens and fries

\$11.00

Crumbed Chicken Tenders

Served with salad greens and fries

\$11.00

Battered Hot Dog

Hot dog with salad greens and fries

\$11.00

Beef Schnitzel

Lightly crumbed schnitzel with diggers gravy, salad greens and fries

\$11.00

Beef Sausage

Beef sausage, diggers gravy, salad greens and fries

\$11.00

Fish of the Day

Battered fish, salad greens and fries

\$11.00

Children's Combo

Your choice of one of the Children's mains, dessert and a soft drink or juice

\$16.00

DESSERTS

Ice Cream in a Tub

A tip top tub of fun with DIY surprises

\$8.50

Homemade Chocolate Fondue

\$8.50

Cookie Sundae

Warm chocolate chip cookie topped with ice cream, chocolate, caramel sauce and cream

\$8.50

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