**TUES PARMY NIGHTS** \$18 M | \$20 NM CHESSY PARMY WITH SALADS & FRIES

# ALL FOOD MENU THE SIDING BISTRO

### OPENING HOURS

LUNCH Mon - Sun llam - 3pm DINNER Sun to Thurs 5.30pm - 8.30pm Fri - Sat 5.30pm - 9.00pm

## FRIES / LOADED FRIES

CHUNKY FRIES, AIOLI (V)		\$11   \$12.5
HALOUMI FRIES, SWEET CHI	LI AIOLI (V)	\$14   \$15
SWEET POTATO FRIES, JALE	PENO AIOLI (V)	\$15 \$17
LOADED HALOUMI FRIES (V)		\$16    \$18
LOADED SWEET POTATO	tomato salsa topped with melted cheese, sour cream,	\$18   \$20
FRIES (V)	avocado puree, sweet chilli sauce	
LOADED POTATO FRIES	topped with DF melted cheese, roast	\$17   \$19
(VEGAN)	pumpkin black bean, avocado, tomato salsa	,,

## LITTLE DIGGERS AGED 12 AND BELOW FREE POPPER INCLUDED

CHICKEN DINOSAUR NUGGETS (6) & FRIES	\$13   \$14
BEEF CHEESE BURGER & FRIES	\$13 \$14
SPAGHETTI BOLOGNESE	\$13   \$14
FRIED FISH COCKTAILS (3PC) & FRIES	\$13   \$14
9 INCH MARGHERITA PIZZA	\$13   \$14
9 INCH BBQ MEATLOVERS PIZZA	\$13   \$14
9 INCH HAWAIIAN PIZZA	\$13   \$14

## **BAO BUNS** SERVED WITH FRIES

BAO MI SALMON	teriyaki salmon in a steamed bun, crispy Asian noodle salac caramelized onion, sriiracha aioli	l, \$22	\$24
KAARAGE CHICKE	N fried Korean chicken in a steamed bun, kim chi aioli, coriander, rainbow coleslaw, fried onion rings	\$20	\$22
	lt pepper crispy soft shell crab, Japanese style beansprouts, rrot-snow pea slaw-coriander. Asian crispy noodle salad	\$22	\$24

## MEXICAN EL LOCO

QUESADILLA BEEF	tortilla filled mex beef, cheese, topped with sour cream,	\$25   \$28
	BBQ corn salsa	

PORK CARNITA (3) soft taco, crispy carnita pulled pork, chipotle aioli, coleslaw \$24 | \$27

TERIYAKI SALMON TACO (3) soft taco, avocado, kim chi aioli, rainbow coleslaw \$24 | \$74

- MUSHROOM PESTO TACO (3) soft taco, garlic field mushroom, roast cherry \$22 | \$24 tomatoes, peppers, avocado, pesto garlic aioli (V)
- OUESADILLA PUMPKIN (V) spinach tortilla filled roast pumpkin, black beans, \$24 | \$27 coriander, topped with corn salsa

### ALL MEALS ABOVED - SERVED WITH SWEET POTATO FRIES

PUMPKIN HARVEST NACHOS (VEGAN) (GF)

\$23 \$25 toasted corn chips, topped vegan cheese, roast pumpkin, black beans, tomato herb sauce, avocado, field mushroom, roast peppers

#### CHILLI BEEF NACHOS (GF)

\$25 \$28 toasted corn chips, topped melted cheese, chilli beef con carne, topped sour cream, avocado, tomato salsa

V - VEGETARIAN | GF - GLUTEN FREE | VEGAN - VEGAN

" Changes to the dishes will impact the timing of food prepared please take this into consideration "

#### PLATFORM BURGERS SERVED ON A MILK BUN WITH LETTUCE, **TOMATO & FRIES**

SZECHUAN CRISPY CRAB szechuan coated soft shell crab. Asian coleslaw.wasabi aioli \$23	5
BLT SCHNITTY CHICKEN schnitty chicken breast, double bacon, tasty cheese, garlic aioli \$24   \$2 on a ciabatti roll	7
PRIME RUMP prime rump 200g steak, bbq onions, avocado, beetroot, tomato \$24   \$2 relish, mustard aioli, pickles, fried onion rings on a ciabatti roll	27
MACATTACK wagyu beef pattie 200g, gherkin mac aioli, melted cheese, \$20   \$2 grilled pineapple, fried onion rings	22
NAKED MEXICAN IN A BOWL chargrill chicken breast, chili con carne, cheese, pumpkin black bean \$22   \$2 salsa, topped with sour cream, corn chips, avocado puree	24
MIAMI wagyu beef pattie 200g, beetroot relish, saute onion, fried onion rings, BBQ & tomato chutney	22
PORTUGUESE POLLO grilled oregano Portuguese chicken breast, bacon, haloumi, roast capsicum, peri aioli \$20   \$	
BACONATER wagyu beef pattie 200g, fried egg, bacon, melted cheese, butter \$23 \$ pickles, fiery BBQ aioli	25
NAKED PATTIE IN A BOWL wagyu beef pattie 200g or chickpea , zucchini pattie (v) with field \$20   mushroom, haloumi , sweet onion, fried onion rings, chipotle aioli	\$22
<b><u>PITA PLATES</u></b> SERVED WITH FRIES & HERB PITA BREAD	
GRILLED SEAFOOD (2) skewered seafood, black garlic aioli, roast cherry tomatoes, \$30   5 Ceasar salad	
SAGANAKI PRAWNS (5) $$ pan fried prawns in a tomato chilli sauce, crumbled feta, Greek salad $$ $$ $$ $$ $$ $$	\$33
SKEWERED LAMB (3) skewered lamb chunks mainated, haloumi, tzatziki , Greek salad \$30	\$33
SKEWERED CHICKEN (2) skewered chicken breasts marinated, black garlic aioli, mixed \$30   leaf quinoa, cherry tomato, feta salad	\$33
<b>PAN TO PLATE</b> GLUTEN FREE PENNE PASTA AVAILABLE - NO CHARGE	
SPAGHETTI KING PRAWN chilli infused prawn, crabmeat, broccoli in a lemon olive sauce, \$29  \$3 topped with crumbled feta	2
TORTELLINI BOLOGNESE classic meat ragu, herb ricotta cream in a basil tomato sauce \$25   \$2	27
SPAGHETTI FUNGHI grilled chicken, mushroom shallot, parmesan pesto cream sauce \$25   \$2	7
FOUR CHEESE RAVIOLI (V) roast pumpkin, spinach, pine nut, field mushroom, burnt sage \$25   \$ butter sauce	27
PRAWN PEA RISOTTO sauteed prawns, semi dried tomato, crushed pea puree folded in a \$28   \$ creamy risotto, garnished with fried zucchini flower	\$31
WOK HONEY PRAWNS (5) tossed in a honey sauce, crispy noodle salad, steamed Chinese \$29 \$ greens, baby oyster mushrooms, rice	32
CHILLI CHICKEN NOODLES Singapore noodles, mushroom, buk choy, baby corn, bean \$26   \$2 sprouts	29
TERIYAKI LAMB (GF) stir fried baby corn, snow pea, sprouts, tossed with flat rice \$26  \$2	29
PAD THAI CHICKEN noodles, teriyaki sauce oyster flavoured chicken, coriander sprout, shredded egg, \$26   \$ flat rice noodles, toasted peanuts, lemon	29

"ORDER BY SCANNING THE CODE ON YOUR TABLE "



WITH

SALAD & FRIES

# 

KIDS EAT FREE under 10 EVERY MONDAY TO WEDNESDAY FROM 5.30PM with every adult meal over \$24

# FRESH FROM THE GARDEN

PUMPKIN QUINOA (V) (GF)	diggers house favourite, roast pumpkin, crumbled feta, \$20   \$22 quinoa, pine nut, cherry tomato, eggplant spread, mixed leaf
CAULIKALE (V)	chopped kale lettuce, roast cauliflower florets, cous cous, shaved \$20 $ $ \$22 fennel, cherry tomato, crispy chickpeas, hummus, lemon and tahini dressing
ASIAN CHICKEN POKE	poached satay chicken, shredded vegetables, brown rice, $$20 \mid $22$ pickled ginger and seaweed, satay dressing, tapioca cracker
WASABI TOFU (V)	wasabi ponzu, tofu sriracha meatballs, cucumber, edamame, \$20   \$22 avocado, shredded beetroot, snow pea sprouts, sesame seeds, wasabi peas, brown rice
BEETROOT CREATOR (V) , (GF)	beetroot and carrot arancini, grilled zucchini with beetroot \$20 \$22 hummus, avocado, semi dried tomato, parmesan, mixed leaf
CAESAR SALAD	classic cos lettuce, crispy bacon shards, parmesan crackling, \$20   \$22 garlic aioli, croutons, boiled egg
GREEK SALAD	mixed lettuce, tomato, cucumber, red onion, capsicum, black $$20 \mid $22$$ olives, lemon vinaigrette
ADD GRILLED CHICKEN BR	REAST (GF) 150G \$10 ADD FRIED PRAWNS (4) \$12
ADD GRILLED SALMON FILI	LET (GF) 200. \$14 ADD GRILLED LAMB SKEWERS (2) (GF) \$12
<u>PIZZA PIZZA</u>	12 INCH PIZZA - CUT INTO 8 PIECES

GLUTEN FREE PIZZA AVAILABLE @ \$3 PER PIZZA

	OLOTENTI NEL TILLETTI VIIILI DEL @ 33 TENTI LETT	
HAWAIIAN	ham shredded, sweet pineapple	\$22   \$24
PEPPERONI	fresh hand made tomato sauce, sliced pepperoni	\$22 \$24
MARGHERITA	fresh hand made tomato sauce, oregano, mozzarella	\$20 \$22
<b>BBQ MEATLOVERS</b>	chicken, pepperoni, ham, fiery smoky aioli	\$24   \$27
TANDOORI CHICKEN	tandoori chicken, onion, cherry tomato, tzatziki yoghurt	\$24 \$27
THREE LITTLE PIGS	chorizo, pulled pork, bacon, sweet onion, pepper, smoky aioli	\$25   \$28
SUPREME	pepperoni, ham, capsicum, onion, mushroom, olives	\$23   \$25
SPICY PRAWN	mushroom, chorizo, chilli prawns, cherry tomato , aioli	\$25   \$27
PERI CHICKEN	peri chicken, avocado, roast capsicum, onion, peri aioli	\$24   \$27
HARVEST PESTO (V)	pesto, grilled vegetables, mushroom, olives, roast peppers, DF mozzarella	\$23   \$26
BBQ CHICKEN	bbq base, chicken, red onion, mushroom, mozzarella	\$24   \$27
GROUND EARTH (V)	garlic base, roasted potato, pumpkin, DF mozzarella, wilted rocket leaves	\$22   \$24



## <u>STARTERS</u>

CRUSTY SOFT GARLIC BREAD (3) \$8   \$8.8 BRUSHETTA TOMATO & BASIL	(3) \$13   \$15
GARLIC & CHEESE BREAD (3) \$10  \$11 GARLIC CHEESE PIZZA	\$15  \$17
CHORIZO & CHEESE BREAD (3) $  _{12}$ BLACK OLIVE CHEESE PIZZA	\$16   \$18
DIGGERS CLASSIC OPTION 1 - GARDEN SALAD & FRIES	
OPTION 2 - MASH POTATO & STEAMED VI	EGETABLES
SAL T & PEPPER CALAMARI sweet chilli aioli, lemon	\$25   \$28
BAKED CHICKEN FILO house made, crumbed avocado, bacon, mushroom cream	\$26   \$29
CRISPY TEMPURA FISH FILLET traditional tartare, lemon	\$24   \$26
CRUMBED CHICKEN SCHNITZEL 300G house made gravy (gf)	\$24   \$26
SCHNITZEL 100% VEGAN BASED tomato basil sauce (gf)	\$24   \$26
CHARGRILLED SCOTCH FILLET 300G (GF)acks Creek , lemon	\$39   \$43
CHARGRILLED SIRLOIN 300G (GF) Jacks Creek , lemon	\$36   \$39
GRILLED SALMON FILLET (GF) hollandaise , lemon	\$33   \$35
LOAD UP YOUR MEAL - SAUTE PRAWNS (3) WITH SPINACH (GF)	\$12
LOAD UP YOUR MEAL - FRIED SALT & PEPPER CALAMARI	\$10
HOUSE ROAST OF THE DAY (GF) ha	lf \$21   \$23
roast root vegetables, steamed vegetables, gravy (gf)	full \$26   \$29
EXTRA GLUTEN FREE SAUCE - 100ML	
GRAVY   PEPPER    DIANNE   MUSHROOM   HOLLANDAISE \$4	2
<u>EXTRA SIDES - 50G</u>	
SOUR CREAM   AIOLI   GUACAMOLE   FRESH CHILLI   PARMESAN $\$i$ .	5
LOADED PARMIGIANAS	
<b>OPTION 1 - GARDEN SALAD &amp; FRIES</b>	
	TADI DO

# OPTION 2 - MASH POTATO & STEAMED VEGETABLES

SAGANAKI PARMIGIANA MEXICANA PARMIGIANA CLASSIC PARMIGIANA BUSHMANS PARMIGIANA OUTBACK PARMIGIANA ABC PARMIGIANA VEGAN PARMIGIANA (V)

NAKED PARMIGIANA (GF)

	mozzarella, panfried prawns in a chilli sauce, feta	\$29   \$32
	chilli con carne, mozzarella, sour cream, corn chips	\$27   \$29
	mozzarella, ham, basil napolitana sauce	\$26   \$28
A	mozzarella, fried egg, bacon rasher, tomato	\$29   \$31
	mozzarella, bbq sauce, grilled prawns and bacon	\$31   \$34
	mozzarella, avocado puree, bacon, hollandaise	\$28   \$31
	100% not schnitznel topped avocado, field mushroom, dairy free mozzarella	\$28   \$31
3)	grilled chicken breast, mozzarella, with your choice of topping above (dairy free cheese is optional)	\$28  \$31

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