



HOT DRINKS

Espresso 4
Piccolo Latte 4
Short Macchiato 4
Long Macchiato 4.5
Long Black 4.5
latte 4.5
Flat White 4.5
Cappuccino 4.5
Mocha 5
Hot Chocolate 4.5
Chai Latte 4.5
Dirty Chai 5
Turmeric Latte 4.5

Babyccino 1

Pots of Tea
English Breakfast 5.5
Earl Grey 5.5
Chai Tea 5.5
Fresh mint 5.5

Butterfly Pea Flower Infusion
with Lemon & Honey 6.5

Gulbarn Infusion 6.5
Hand picked by indigenous
families from wild crops
in Alawa country

COLD DRINKS

Iced Coffee with homemade syrup
and ice cream 8.5
Iced Chocolate 8.5
Iced Mocha 8.5
Iced Latte 6

Milkshakes with homemade syrups 9
Kids size 5
Chocolate
Strawberry
Caramel
Vanilla
Coffee

Fruit Frappe 9.5

Homemade Iced Tea 8.5

Smoothie of the day
with yoghurt and honey 8.5

add 50c Large
Vanilla Syrup
Caramel Syrup
Decaf

add \$1 Soy
Almond
Coconut

SOURDOUGH TOAST with butter 6
add Vegemite 1
Honey 1
Peanut Butter 1
Jam 1
Homemade Belgian chocolate
spread 2

HOMEMADE RAISIN TOAST with
butter, cinnamon sugar and fresh
orange 12.5

CROISSANT with ham and
cheese 9.5

SMASHED AVOCADO TOAST on
sourdough with lemon, olive oil
and thyme 14.5

THE BREAKFAST ROLL with
bacon, fried egg, cheese, tomato,
rocket, homemade mayo & tomato
chutney on a Ruby G's toasted
Turkish roll 16.5
add avo 3

SUPER FRESH BREAKFAST with
avocado, cherry tomato, cucumber,
feta, olives, free range boiled
eggs, sprouts and toasted
sourdough 22

HOMEMADE KIMCHI with smashed
avocado, poached egg, radish,
snow pea sprouts and fresh
coriander on our delicious
homemade bread 20

SIDES

Avocado 5
Bacon 5
Smoked Salmon 5
Prosciutto 5
Ham 5
Feta 5
Haloumi 5
Beetroot Sauerkraut 5
Mushroom 5
Free Range Egg: boiled, poached or fried 3

Homemade:

Hummus 5
Kim chi 5
Caramelised onion 3
Tomato chutney 3

Roasted, marinated, local & organic:

Eggplant 5
Zucchini 5
Red Peppers 5
Beetroot 5
Pumpkin 5

CHOICE OF BREAD

Gluten Free bread
add an extra 2

Homemade colourful bread
add an extra 2

Black Coconut charcoal-
Detoxifying

Yellow Turmeric
Anti-Inflammatory

Pink Pitaya
Boost Immunity

Green Spirulina
High in Protein & Vitamins

Blue Butterfly pea flower
Increase Vitality

THE REUBEN with homemade mayo, dijon, Eva Valley free range corned beef, swiss cheese, sauerkraut, pickled cucumber and maple syrup on sourdough 19

BOLOGNESE tagliatelle pasta with free range beef from Eva Valley, shaved parmesan, fresh parsley and cracked pepper 20

ROASTED VEGGIE SALAD with local and *organic eggplant, zucchini, red peppers, pumpkin, beetroot, garlic, feta, Kalamata olives, sunflower seeds, rocket, thyme, dressed with homemade sticky balsamic, side of hummus & toasted sourdough 25

*seasonal

WATERMELON SALAD with feta, rocket, mint, sunflower seeds, olive oil, cracked pepper and homemade charcoal-bread 21

VEGAN BURGER with a sweet potato and quinoa patty, hummus, rocket, cucumber, roasted beetroot, carrot, sprouts, mint and smashed avocado on a homemade spirulina bun with a side of fresh radish and green apple 24

MUSHROOM BURGER (vegan) with wasabi mayo, Asian greens, field + enoki mushrooms, pickled carrots, long red chilli & fresh coriander served on a homemade pitaya bun 24
add a poached egg 3

HALOUMI BURGER with beetroot tzatziki, rocket, red peppers, cucumber, mint and smashed avo on a turmeric bun with a side of raw carrot and beetroot chips 24

FREE RANGE PULLED PORK BURGER with a pine nut slaw, fresh apple, coriander and long red chilli on a blue butterfly pea-flower bun with a side of oven roasted potato 24

BEEF BURGER with Eva Valley beef, mayo, rocket, camembert, pear, walnut, caramelised onion & fresh parsley on a coconut charcoal-bun with a side of oven roasted potato 24

SUNSET PLATTERS from 5pm only on Friday and Sunday

CHEESE PLATTER with vintage cheddar, creamy blue vein, goats cheese with honey & thyme served with dried figs, local-organic black garlic, walnuts, grapes, poached red wine pear and homemade charcoal-bread 35

ANTIPASTI PLATTER with prosciutto, olives, pickled cucumber, pickled onion, sundried tomato, feta, local and organic house marinated eggplant, zucchini, pumpkin, beetroot, red peppers, sticky balsamic in olive oil, hummus and toasted sourdough 35

CRANBERRY GRANOLA with fresh fruit, coconut yogurt & rice malt syrup - vegan 16.5

CHIA SEED PUDDING with coconut yogurt, fresh fruit, pepitas, sunflower seeds, sesame seeds and rice malt syrup - vegan 16.5

FRUIT SALAD with natural-Greek yogurt and honey 16.5

WATERMELON AND STRAWBERRY SALAD with mascarpone, homemade Belgian chocolate sauce and toasted almonds 18.5

BELGIAN CHOCOLATE CREPES with fresh strawberries and toasted almonds 10
add mascarpone or ice cream 3

FRENCH TOAST with fresh strawberries, mascarpone, toasted almonds and maple syrup 20

CARAMELISED APPLE PANCAKES with toasted almonds, ice cream and fresh green apple 22

BANANA AND WALNUT BREAD with fresh banana, Greek yogurt and honey 10

ORANGE AND ALMOND CAKE gluten and dairy free served with coconut yogurt, toasted almonds, orange & cinnamon syrup 10

Muffin of the day 6

KIDS ONLY MENU

CHEESE TOASTIE 6
add tomato 50c
add ham 1

BOLO PASTA 10

FRUIT SALAD with yogurt & honey 10

LUNCH BOX with carrot and cucumber sticks, hummus, beetroot tzatziki, rice crackers, banana and juice 12

Gluten free and vegan options available.
Please let us know if you have any allergies.

EVENTS

Fish & Chips with local wild caught Barra
Every Friday night from 6pm.

Sunday Sessions

De la Plage and The Surf Club provide a free event for the community supporting local artists and musicians every Sunday evening.

Street Food

Embracing different cultures from around the world, on the first Sunday of every month from 6pm.

Bar opens at 5pm on Friday and Sunday

All our food is prepared fresh on the premises and we try our best to use local and organic ingredients.

We cater for all occasions, please enquire with one of our staff or email us on delaplage0810@gmail.com

Please NO BYO food or beverage, the Surf Club is a fully licenced premises.

Receive a 10% discount from the De la Plage menu if you are a Darwin Surf Life Saving Club or Alliance Française member. Please visit their website to find out more on how to become a member.

www.darwinsurfclub.com.au | www.afdarwin.org

There is a 1.5% surcharge on Eftpos transactions.

We are mindful of and respect the beautiful space we share at the Darwin Surf Life Saving Club. Please do not leave any rubbish behind, use the bins provided. Help us to reach our goal to eliminate our use of plastic. If you would like to get take away please bring your own keep cups and containers for food and we will give you a 50c discount.



OPENING HOURS

Mon 7am - 2pm

Tues 7am - 2pm

Wed 7am - 2pm

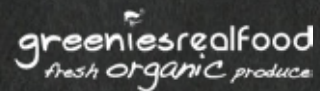
Thursday 7am - 2pm

Friday 7am - 8pm Bar opens at 5pm

Saturday 7am - 2pm

Sunday 7am - 8pm Bar opens at 5pm

WE SUPPORT LOCAL



WWW.DELAPLAGECAFE.COM.AU

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