



De la Plage acknowledges that they operate their business on the traditional lands of the Larrakia people, we pay our respect to the traditional custodians of this land both past, present and emerging.

We recognise the special connection that the Larrakia people have with their country, we ask our customers to please be mindful and respect the beautiful space we share, do not leave any rubbish behind, use the bins provided. If you would like to get takeaway food and coffee/drinks please bring your keep cups/containers and get a discount, help us eliminate single use plastic!

No need to queue anymore,
use our QR code to order!



A 10% surcharge on Weekends and Public Holidays will apply.

HOT DRINKS

Espresso 4.2
Piccolo Latte 4.2
Short Macchiato 4.2
Long Macchiato 4.7
Long Black 4.7
Latte 4.7
Flat White 4.7
Cappuccino 4.7
Mocha 5.2
Hot Chocolate 4.7
Chai Latte 4.5
Dirty Chai 5.2
Turmeric Latte 4.7
Babyccino 1.5

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

add 50c Large
Vanilla Syrup
Caramel Syrup
Decaf

add \$1 Soy
Almond
Oat
Coconut
Lactose free

COLD DRINKS

Iced Coffee 9.5

Iced Latte 7

Iced Chocolate 9.5

Iced Mocha 9.5

Milkshakes 10

Kids size 6

Homemade syrups:

Chocolate

Strawberry

Caramel

Vanilla

Coffee

Fruit Frappe 10

Homemade Iced Tea 8.7

Smoothie of the day (vegan) 10

Check our fridge for more cold drink options.

BREKKIE

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 10

SMASHED AVOCADO TOAST on
sourdough with lemon, olive oil
and thyme 15

THE BREAKFAST ROLL with
bacon, fried egg, cheese, tomato,
rocket, homemade mayo & tomato
chutney on a toasted Turkish
roll from La Pala Bakery 17.5
add avo 3

SUPER FRESH BREAKFAST
with avocado, cherry tomato,
cucumber, feta, olives, free
range boiled eggs, sprouts,
raw almonds and toasted
sourdough 24

add bacon 5

prosciutto 5

smoked salmon 5

HOMEMADE KIMCHI with smashed
avo, poached egg, radish, snow
peas, snow pea sprouts and
a fresh herb garden on our
delicious homemade bread 22

add smoked salmon 5

roasted zucchini 5

BEETROOT SAUERKRAUT with
smashed avo, poached egg,
cucumber, snow peas, snow pea
sprouts and a fresh herb
garden on our delicious homemade
bread 22

add feta 5

haloumi 5

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

SIDE/EXTRA

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, local & organic:

Zucchini 5
Red Peppers 5
Beetroot 5

CHOICES 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

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

SAVOURY

THE REUBEN with homemade mayo, dijon; Eva Valley free range corned beef, swiss cheese, sauerkraut, pickled cucumber and maple syrup on sourdough 20

ROASTED VEGGIE SALAD with local and organic seasonal-veggies, homemade preserved lemon, olive tapenade, rocket, labneh, dukkah and thyme with toasted sourdough 26

WATERMELON SALAD with feta, kalamata olives, rocket, mint, cracked pepper, olive oil and nigella seeds with our delicious homemade coconut charcoal-bread 23
add prosciutto 5

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 25

MUSHROOM BURGER (vegan) with wasabi mayo, Asian greens, field + enoki mushrooms, pickled carrots, long red chilli & fresh coriander served on a pink pitaya bun with a side of fresh snow peas 25
add poached egg 3

HALOUMI BURGER with beetroot tzatziki, rocket, red peppers, cucumber, mint and smashed avo on a turmeric milk bun with a side of raw carrot and beetroot chips 25

FREE RANGE PULLED PORK BURGER with a pine nut slaw, fresh apple, coriander and long red chilli on a blue butterfly pea-flower milk bun with a side of oven roasted potato 25

BEEF BURGER with Eva Valley beef, mayo, rocket, camembert, pear, walnut, caramelised onion & fresh parsley on a coconut charcoal-milk bun with a side of oven roasted potato 25

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

SWEET

HOMEMADE CRANBERRY GRANOLA
(vegan) with seasonal fresh
fruit, coconut yogurt and
agave nectar 17

CHIA SEED PUDDING (vegan)
with coconut yogurt, fresh
seasonal fruit, pepitas,
sunflower seeds, sesame seeds
and agave nectar 17

SEASONAL FRUIT SALAD with
natural Greek yogurt and
honey 17

BELGIAN CHOCOLATE CREPE with
fresh strawberry and toasted
almonds 10
add mascarpone 3
ice cream 3

FRENCH TOAST with fresh
strawberries, mascarpone,
toasted almonds and maple
syrup 21

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

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

PLATTERS

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, green apple and homemade charcoal-bread 38

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, hummus and toasted sourdough 38

Dips of the day with
homemade bread 20

KIDS MENU

CHEESE TOASTIE 7
add tomato 1
add ham 1

BEEF BURGER with tomato, lettuce, cheese and tomato sauce on a La Pala milk bun 12

PANCAKES with maple syrup, fresh strawberries and ice cream 12

SEASONAL FRUIT SALAD with yogurt and honey 10

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

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

FRIDAY - FISH & CHIPS

from 6pm

WILD LOCAL GRILLED BARRAMUNDI

fillet served with homemade
tartare, chips and salad 27
add squid for 5

BARRA BURGER on a La Pala
Turkish roll with homemade
tartare, lettuce, tomato,
cucumber, fresh parsley and
chips 27

GLUTEN FREE SALT AND PEPPER

LOCAL SQUID served with
homemade tartare, chips and
salad 25

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

EVENTS

Fish & Chips

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 from 5:30pm.

Bar opens at 5pm on Friday and Sunday

Cultural Events

Check out our Facebook page or website to find out what's coming up.

Imagine Seaside Carnival

is an annual festival that celebrates the community and culture of the Top End. This new and exciting festival draws on the strength of community across generations, fostering collaboration, harmony, cultural and creative development invigorating creative expression in a celebration of place.

ABOUT US

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 delaplagecatering@gmail.com

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

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

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



OPENING HOURS

Mon 7am - 2pm

Tues 7am - 2pm

Wed 7am - 2pm

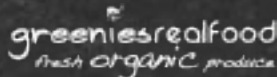
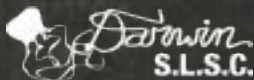
Thursday 7am - 2pm

Friday 7am - 8pm Bar opens at 5pm

Saturday 7am - 2pm

Sunday 7am - 8pm Bar opens at 5pm

WE SUPPORT LOCAL



ORGANIC AG

USING THE POWER OF LIFE TO GROW GREAT FOOD



foldback

NORTHERN TERRITORY MUSIC MAGAZINE



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out about our events
facebook.com/delaplage0810



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