



DARWIN NT

DRINKS

Espresso	4.2	POTS OF TEA	
Piccolo Latte	4.2	English Breakfast	5.5
Short Macchiato	4.2	Earl Grey	5.5
Long Macchiato	4.7	Chai Tea	5.5
Long Black	4.7	Fresh Mint	5.5
Latte	4.7		
Flat White	4.7	Butterfly Pea Flower Infusion	
Cappuccino	4.7	with lemon & honey	6.5
Mocha	5.2		
Hot Chocolate	4.7	Iced Long Black	5.7
Chai Latte	4.5	Iced Latte	5.7
Dirty Chai	5.2	Iced Coffee	10
Tumeric Latte	4.7	Iced Chocolate	10
Babyccino	1.5	Iced Mocha	10
		Smoothie of the day (vegan)	10
add \$1 large		Homemade Iced Tea	8.7
vanilla syrup		Fruit Frappe	10
caramel syrup			
decaf		Milkshakes	10
soy		Kids	6
almond		Homemade Syrups: chocolate	
oat		vanilla	
coconut		caramel	
		strawberry	
		coffee	

10% SURCHARGE ON WEEKENDS - CLOSED ON PUBLIC HOLIDAY

BREKKIE

TOAST with butter:

Sourdough	7.5
Gluten Free	8
Coconut Charcoal Sourdough	8.5
Turmeric Sourdough	8.5
Fruit & spice sourdough	12.5
Plain Croissant	6
add vegemite	2
honey	2
peanut butter	2
jam	3
homemade Belgian chocolate spread	3

FRUIT & SPICE sourdough toast
with butter, ricotta, fresh
orange, honey and Cinnamon 16.5

CROISSANT with ham and
cheese 10

SMASHED AVOCADO on toasted
sourdough with baby vine
tomatoes, herb garden and lemon
olive oil dressing 20

BREAKFAST ROLL with
bacon, fried egg, cheese, tomato,
rocket, homemade mayo & tomato
chutney on a toasted
Turkish roll 18.5
add avo 3

SUPER FRESH BREAKFAST

with avocado, cherry tomato,
cucumber, carrot, radish, feta,
olives, free range boiled eggs,
sprouts, raw almonds
and toasted sourdough 25
add bacon 5
 prosciutto 5
 smoked salmon 5

KIMCHI homemade with smashed
avo, poached egg, radish,
cucumber, snow peas, snow pea
sprouts and a fresh herb garden
on toasted turmeric/charcoal
sourdough 24
add grilled zucchini 5
 smoked salmon 5

BETROOT SAUERKRAUT with
smashed avo, poached egg, radish,
cucumber, snow peas, snow pea
sprouts and a fresh herb garden
on toasted turmeric/charcoal
sourdough 24
add feta 5
 haloumi 5

LUNCH/DINNER

MUSHROOM BURGER with wasabi mayo, Asian greens, field + enoki mushroom, pickled carrot, long red chilli & fresh coriander on a spirulina bun with a side of chips (vegan) 26
add poached egg 3

HALOUMI BURGER with beetroot tzatziki, rocket, red peppers, cucumber, fresh mint and smashed avo on a turmeric milk bun with a side of chips 26

PULLED PORK BURGER (free range) with a pine nut slaw, fresh apple, coriander and long red chilli on a butterfly pea-flower milk bun with a side of chips 26

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 chips 26

REUBEN with homemade mayo, dijon, Eva Valley free range corned beef, swiss cheese, sauerkraut, pickled cucumber and maple syrup on rye with a side of cucumber & rocket salad 25

VEGAN SALAD with sesame crusted sweet potato and quinoa balls, herb garden, rocket, green apple, orange, carrot, radish, cucumber, cherry tomato and a zesty avo dressing 25

WATERMELON SALAD with feta, rocket, herb garden, olive tapenade, preserved lemon, nigella seed, cracked pepper and olive oil with homemade coconut charcoal-bread 25
add prosciutto 5

GRAZING PLATTER with seasonal-marinated veggies, dips, olives, pickles, selection of meats, cheeses, black garlic, local-seasonal-fruit, nuts, dried fruit and toasted sourdough 50
(only available on Friday and Sunday from 5pm)

KIDS MENU

CHEESE TOASTIE	8
add tomato	1
ham	2
BEEF BURGER with tomato, lettuce, cheese and tomato sauce on a milk bun	13
PANCAKES with maple syrup, fresh strawberries and ice cream	13
SEASONAL FRUIT SALAD with yogurt and honey	12
BOWL OF CHIPS	8

SIDE/EXTRA

Avocado	5
Bacon	5
Smoked Salmon	5
Prosciutto	5
Ham	5
Feta	5
Haloumi	5
Homemade Kimchi	5
Beetroot Sauerkraut	5
Mushroom	5
Free Range Egg: boiled	3
poached	3
fried	3
Grilled Eggplant	5
Grilled Zucchini	5
Caramelised onion	3
Tomato chutney	3

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	FRENCH TOAST with fresh strawberries, mascarpone, toasted almonds and maple syrup	22
CHIA SEED PUDDING (vegan) with coconut yogurt, fresh seasonal fruit, pepitas, sunflower seeds, sesame seeds and agave nectar	17	CARAMELISED APPLE PANCAKES with toasted almonds, ice cream and fresh green apple	22
SEASONAL FRUIT SALAD with natural Greek yogurt and honey	17	BANANA AND WALNUT BREAD with fresh banana, Greek yogurt and honey	12
BELGIAN CHOCOLATE CREPE with fresh strawberry and toasted almonds	11	ORANGE ALMOND CAKE gluten free and dairy free served with coconut yogurt, toasted almonds and cinnamon syrup	12
add mascarpone	3		
ice cream	3		

FRIDAY - FISH & CHIPS

from 6pm

WILD LOCAL GRILLED BARRAMUNDI
fillet served with homemade
tartare, chips and salad 27
add squid for 5

BARRA BURGER (wild & local)
on a 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.
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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.

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.

CULTURAL EVENTS

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



DARWIN NT

ABOUT US

De la Plage acknowledges their business operates on Larrakia land, we pay our respects to the traditional custodians of this land both past, present and emerging.

Please respect the beautiful space we share, do not leave any rubbish behind.

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

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



DARWIN NT

MARCH - SEPTEMBER

Mon 7am - 2pm

Tues 7am - 2pm

Wed 7am - 2pm

Thu 7am - 2pm

Fri 7am - 8pm | Bar opens at 5pm

Sat 7am - 2pm

Sun 7am - 8pm | Bar opens at 5pm

CLOSED ON PUBLIC HOLIDAYS

OCTOBER - FEBRUARY (CLOSED DEC):

Mon 7am - 1pm

Tues 7am - 1pm

Wed 7am - 1pm

Thu 7am - 1pm

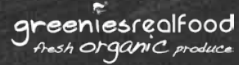
Fri 7am - 1pm

Sat 7am - 1pm

Sun 7am - 1pm

CLOSED ON PUBLIC HOLIDAYS

WE SUPPORT LOCAL



Sevan 0415 914 727

Claire 0403 623 363

delaplage0810@gmail.com

delaplagecatering@gmail.com



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