



DARWIN NT

DRINKS

Double Espresso	4.3	POTS OF TEA	
Piccolo Latte	4.3	English Breakfast	5.6
Short Macchiato	4.3	Earl Grey	5.6
Long Macchiato	4.8	Chai Tea	5.6
Long Black	4.8	Fresh Mint	5.6
Latte	4.8		
Flat White	4.8	Butterfly Pea Flower Infusion	
Cappuccino	4.8	with lemon & honey	6.6
Mocha	5.3		
Hot Chocolate	4.8	Iced Long Black	5.8
Chai Latte	4.6	Iced Latte	5.8
Dirty Chai	5.3	Iced Coffee	9.6
Tumeric Latte	4.8	Iced Chocolate	9.6
Babyccino	1.6	Iced Mocha	9.6
		Smoothie of the day	10
add \$1 large		Homemade Iced Tea	8.8
vanilla syrup		Fruit Frappe	10
caramel syrup			
hazelnut syrup		Milkshakes	10
decaf		Kids	6
soy		Homemade Syrups: chocolate	
almond		vanilla	
oat		caramel	
coconut		strawberry	
		coffee	

10% SURCHARGE ON WEEKENDS - CLOSED ON PUBLIC HOLIDAY

BREKKIE

TOAST with butter:

Sourdough	8.2
Gluten Free	8.7
Coconut Charcoal Sourdough	8.7
Turmeric Sourdough	8.7
Fruit & spice sourdough	12.7
Plain Croissant	7.2
add vegemite	3
peanut butter	3
honey	3
jam	3
homemade Belgian chocolate spread	3

FRUIT & SPICE sourdough toast
with butter, ricotta, fresh
orange, honey and Cinnamon 16.7

CROISSANT with ham and
cheese 12

SMASHED AVOCADO on toasted
sourdough with baby vine
tomatoes, herb garden and
lemon olive oil-dressing 23.5

BREAKFAST ROLL with
bacon, fried egg, cheese, tomato,
rocket, homemade mayo & tomato
chutney on a toasted
Ciabatta 20
add avo 3

SUPER FRESH BREAKFAST

with avocado, cherry tomato,
cucumber, carrot, radish, snow
peas, feta, olives, free range
boiled eggs, sprouts,
raw almonds
and toasted sourdough 25.5
add bacon 5
 prosciutto 5
 smoked salmon 5

KIMCHI homemade with smashed
avo, poached egg, radish,
cucumber, snow peas, snow pea
sprouts, peas, fresh herb garden
on toasted turmeric/charcoal-
sourdough 25.5
add grilled zucchini 5
 smoked salmon 5

BETROOT SAUERKRAUT with
smashed avo, poached egg, radish,
cucumber, snow peas, snow pea
sprouts, peas, fresh herb garden
on toasted turmeric/charcoal-
sourdough 25.5
add feta 5
 haloumi 5

LUNCH/DINNER

MUSHROOM BURGER with wasabi mayo, Asian greens, shitake, enoki + button mushroom, pickled carrot, long red chilli & fresh coriander on a butterfly peaflower milk bun with a side of chips 26.5
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 26.5

BEEF BURGER with Eva Valley beef, vegan mayo, rocket, camembert, pear, walnut, caramelised onion & fresh parsley on a coconut charcoal milk bun with a side of chips 27.5

REUBEN with homemade mayo, dijon, Eva Valley free range corned beef, swiss cheese, sauerkraut, pickled cucumber and maple syrup on rye, side of herb garden, cucumber and cherry tomato salad 26

RATATOUILLE rich & herbaceous tomato based French classic with local & organic red pepper, zucchini and eggplant served with shaved parmesan, fresh herbs and toasted sourdough with butter 27
add poached egg 3
prosciutto 5

WATERMELON SALAD with feta, rocket, herb garden, marinated olives, preserved lemon, nigella seeds, cracked pepper and olive oil with homemade coconut charcoal bread 26
add prosciutto 5

BEEF PHO' with beef, rice noodles, fresh coriander, long red chilli, lime and beansprouts 20

FISH TACOS with local wild caught Spanish Mackarel, homemade vegan tartar, lettuce, slaw, cucumber, cherry tomato, raddish, fresh herbs, zesty dressing and a side of chips 27

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

GRAZING PLATTER with seasonal marinated veggies, dips, olives, pickles, selection of meats, cheeses, local seasonal fruits, 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
BURGER with tomato, lettuce, cheese and tomato sauce on a milk bun with a side of chips	15
PANCAKES with maple syrup, fresh strawberries and ice cream	15
SEASONAL FRUIT SALAD with yogurt and honey	15
BOWL OF CHIPS	8.5

SWEET

CHIA SEED PUDDING (vegan)
with coconut yogurt, fresh
seasonal fruit, pepitas,
sunflower seeds, sesame seeds
and agave nectar 18
add homemade cranberry
granola 5

SEASONAL FRUIT SALAD
with natural Greek yogurt
and honey 18
add homemade cranberry
granola 5

BELGIAN CHOCOLATE CREPE
with fresh strawberries,
toasted almonds and
vanilla ice cream 16

FRENCH TOAST with fresh
strawberries, mascarpone,
toasted almonds and
maple syrup 23

CARAMELISED APPLE PANCAKES
with toasted almonds, ice cream
and fresh green apple 24

BANANA AND WALNUT BREAD
with fresh banana,
Greek yogurt and honey 12

CAKE OF THE DAY 12

MUFFIN OF THE DAY 6

FRIDAY - FISH & CHIPS

LOCAL, WILD CAUGHT & GLUTEN FREE
from 5pm

GRILLED SPANISH MACKEREL
fillet served with homemade
vegan tartar, chips, salad
and fresh lemon 27
add squid 6

SPANISH MACKEREL BURGER
with homemade vegan tartar,
lettuce, tomato, cucumber,
slaw, fresh herbs and zesty
dressing on a milk bun with
a side of chips 27

SALT & PEPPER SQUID (NZ)
served with homemade vegan
tartar, chips, salad and
fresh lemon 26

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

SKIP THE QUEUE



You'll receive a text message
when your meals are ready
for pick up.

Please allocate 30min wait
on busy days.



DARWIN NT

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.



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

CLOSED ON PUBLIC HOLIDAYS

JANUARY - FEBRUARY

Mon 7am - 1pm
Tues 7am - 1pm
Wed 7am - 1pm
Thu 7am - 1pm
Fri 7am - 1pm
Sat 7am - 1pm
Sun 7am - 1pm

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

OCTOBER - NOVEMBER

(CLOSED DEC):

Mon 7am - 1pm
Tues 7am - 1pm
Wed 7am - 1pm
Thu 7am - 1pm
Fri 7am - 8pm
Sat 7am - 1pm
Sun 7am - 8pm

WE SUPPORT LOCAL



ORGANIC AG
USING THE POWER OF LIFE TO GROW GREAT FOOD



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