



DARWIN NT

DRINKS

Double Espresso	4.7	POTS OF TEA	
Piccolo Latte	4.7	English Breakfast	6
Macchiato	5.2	Earl Grey	6
Long Black	5.2	Chai Tea	6
Latte	5.2	Fresh Mint	6
Flat White	5.2		
Cappuccino	5.2	Butterfly Pea Flower Infusion	
Mocha	5.7	with lemon & honey	6.8
Hot Chocolate	5.2		
Chai Latte	5.2	Iced Long Black	6
Dirty Chai	5.7	Iced Latte	6
Tumeric Latte	5.2	Iced Coffee	10
Babyccino	2.0	Iced Chocolate	10
		Iced Mocha	10
add \$1		Smoothie of the day	11
large		Homemade Iced Tea	9
vanilla syrup		Fruit Frappe	11
caramel syrup			
hazelnut syrup		Milkshakes	11
decaf		Kids	6
soy		Homemade Syrups: chocolate	
almond		vanilla	
oat		caramel	
coconut		strawberry	
		coffee	

10% SURCHARGE ON WEEKENDS - CLOSED ON PUBLIC HOLIDAY

BREKKIE

BREAKFAST AVAILABLE FROM 7AM - 3PM

TOAST with butter:

Sourdough	8.2
Coconut Charcoal Sourdough	8.7
Plain Croissant	7.2
add vegemite	3
peanut butter	3
honey	3
jam	3
gluten free	3

FRUIT & SPICE sourdough toast with butter, ricotta, fresh orange, honey and Cinnamon	17
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CROISSANT with cheese and tomato	12
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BREAKFAST ROLL with bacon, fried egg, cheese, tomato, lettuce, homemade mayo & tomato chutney on a toasted Ciabatta	22
add avo	4

SMASHED AVOCADO on toasted sourdough with baby vine tomatoes, fresh herbs and lemon olive oil dressing	24.5
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SUPER FRESH BREAKFAST with avocado, cherry tomato, cucumber, carrot, radish, feta, olives, free range boiled eggs, sprouts, walnuts and toasted sourdough	25.5
add bacon	6
prosciutto	6
smoked salmon	6

BEETROOT SAUERKRAUT with smashed avo, poached egg, radish, cucumber, snow pea sprouts, peas and fresh herbs on toasted coconut charcoal sourdough	25.5
add feta	6
haloumi	6

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

LUNCH/DINNER

HALOUMI BURGER with beetroot tzatziki, lettuce, red peppers, cucumber, fresh mint and smashed avo on a turmeric milk bun with a side of chips 26.5

BEEF BURGER with local & grass-fed beef from Eva Valley, homemade vegan mayo, lettuce, camembert, pear, walnut, caramelised onion & fresh parsley on a coconut charcoal milk bun with a side of chips 27.5

REUBEN with local & grass-fed beef from Eva Valley, homemade vegan mayo, dijon, swiss cheese, sauerkraut, pickled cucumber and maple syrup on rye bread with a side of fresh cucumber and preserved lemon salad 26.5

WATERMELON SALAD with feta, cucumber, lettuce, fresh herbs, marinated olives, preserved lemon, seeds, cracked pepper and olive oil with toasted coconut charcoal sourdough 26.50
add prosciutto 6

BEEF PHO (eva valley) with rice noodles, fresh coriander, long red chilli, beansprouts and sliced sirloin 24

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

Gluten free & vegan options available.
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SIDE/EXTRA

Avocado	6
Bacon	6
Smoked Salmon	6
Prosciutto	6
Feta	6
Haloumi	6
Beetroot Sauerkraut	6
Mushroom	6
Free Range Egg:	
Boiled	3.5
Poached	3.5
Fried	3.5
Scrambled	7
Caramelised onion	3
Tomato chutney	3

KIDS MENU

CHEESE TOASTIE	10
add tomato	2
BEEF BURGER with local & grass fed beef from Eva Valley, homemade vegan mayo, lettuce, tomato, tasty cheese & tomato sauce on a milk bun with a side of chips	18
PANCAKES with maple syrup, fresh strawberries and ice cream	18.5
BOWL OF CHIPS	10

Gluten free & vegan options available.
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SWEET

CHIA SEED PUDDING (vegan)
with coconut yogurt, fresh
seasonal fruit, pepitas,
sunflower seeds, sesame seeds
and agave nectar 20
add granola 6

SEASONAL FRUIT SALAD with
natural Greek yogurt 22
and honey
add granola 6

FRENCH TOAST with orange
blossom, strawberries,
fresh orange, mascarpone,
toasted almonds and
maple syrup 26

CARAMELISED APPLE PANCAKES
with toasted almonds, ice cream
and fresh green apple 25

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

MUFFIN OF THE DAY 7



Gluten free & vegan options available.
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FRIDAY - FISH & CHIPS

LOCAL, WILD CAUGHT
from 5pm

GRILLED SPANISH MACKEREL
fillet served with homemade
vegan tartar, chips, salad
and fresh lemon 28
add squid 7

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 27

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SKIP THE QUEUE



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

Please allocate 30min wait
on busy days.



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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.

CULTURAL EVENTS

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



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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



Sevan 0415 914 727
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out about our events
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