

Available from 7:30am – 3:30pm

TOAST

- Organic Sourdough (PI) 7.5
 - Fruit (GF) • Paleo (P) • Gluten Free (GF) 8.5
- Served with your choice of preserves:
• Organic butter • Organic honey • Berry jam • Vegemite

ST. JAMES BIRCHER 15

Berries, bircher muesli with coconut organic yogurt, chia, flaxseeds, organic raw nuts, poached apple (P)

FRUIT HEAVEN 16

Seasonal organic fruit salad with coconut crisps and coconut organic yogurt (P)

ACAI POWER BOWL 17

Antioxidant - loaded coconut protein Acai berry sorbet served with almond milk, mixed berries, banana, kiwi, toasted coconut flakes, crunch granola (P)

PANCAKES 22

Banana pancakes served with coconut yogurt, banana ice-cream, berries, roasted almonds, fresh strawberries, organic agave (P)

GO PRIMAL 23

Free Range Eggs, grass fed sirloin, bacon, Roma tomatoes, sweet potato fritter, wilted spinach served with a side of house made chilli jam
Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)

THE VEGGIE OMLETTE 22

Oven baked roasted balsamic vegetable omllette – zucchini, capsicum, red onion, asparagus, served on an avocado puree with roasted tomatoes, crisp kale and crumbed feta

+ Add red Sauerkraut or white cabbage 3

ST. JAMES FRENCH TOAST 19

French toast with caramelised banana, strawberry colouis, walnut crumble, coconut yogurt and agave
Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)
+ Add Bacon 4

AVOCADO ON TOAST 15

Avocado tossed with feta, lemon and mint, garnished with pumpkin seeds, black sesame seeds, cracked pepper and Himalayan salt

TERRACOTTA EGGS 20

Baked eggs in a Napoli sauce, chorizo, garden vegetables and organic goats feta
Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)

ST. JAMES WAY 20

Smashed avocado, roasted Roma tomatoes, mint, lemon, pumpkin seeds, goats feta with a poached egg
Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)
+ Add smoked salmon 6

16 HOUR PULLED PORK BENEDICT 21

Free range pulled pork, roasted beetroot & sweet potato, diced avocado, red onion served with grilled broccolini, a poached egg and a silky hollandaise (P)

PAN FRIED WILD SALMON 24

Crispy skin salmon fillet, asparagus, kale, avocado, broccolini, quinoa salad served with a saffron labna (P)
+ Add a poached egg 3

EGGS AND BACON ON TOAST 15

2 free range eggs, poached, fried or scrambled with organic bacon (nitrate free)
Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)

MAKE YOUR OWN AT ST. JAMES (SIDES)

• Paleo bread • Gluten free bread 3

• Organic sourdough bread

• Roasted tomato • Free range egg

• Beetroot chutney • Hot chilli jam

• Red sauerkraut • White cabbage

• Beetroot / kale

• Nitrate free bacon • Avocado 4

• Wilted spinach or kale

• Sweet potato fritter

• Sauteéd mushrooms

• Organic goats feta

• Grass fed sirloin • Pulled pork 6

• Organic smoked salmon

ALL DAY MENU

RAW TREATS

ASK OUR STAFF OR REFER TO OUR FRIDGE DISPLAY

FOR LITTLE ONES

PANCAKES 9

Banana pancakes served with house made banana ice-cream, berries, roasted almonds, fresh strawberries, organic maple syrup (P)

EGGS AND BACON ON TOAST 9

1 free range egg, poached, fried or scrambled with organic bacon (nitrate free)

Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)

FRUIT SALAD 9

Seasonal fruit with organic coconut yogurt and coconut crisps (P)

P = Paleo | PI = Paleo Inspired | GF = Gluten Free | V = Vegetarian | VG = Vegan | NF = Nut Free | NRS = No Refined Sugars | LF = Lactose Free | A = Available on request | Note: Strictly no changes to the menu on weekends or busy periods | A 10% Surcharge is applicable on public holidays | No split bills on weekends and public holidays

Available from 12pm

SOMETHING SMALL

SOUP OF THE DAY 14

Served with char grilled organic sourdough bread

CRUNCHY EGGPLANT CHIPS 14

Housemade Parmesan, gluten free crumbed eggplant served on a balsamic reduction with aioli (V)

BOWL OF SWEET POTATO CHIPS 9

With organic sweet chilli tomato sauce (V)

BOWL OF POTATO CHIPS 9

With organic tomato sauce (V)

SALT AND PEPPER CALAMARI 14

Lightly dusted and fried, served with a lemon wedge and a garlic aioli (GF)

SALADS

TRIO QUINOA SALAD 18

With broccoli, spinach, charred corn, roasted beetroot, dukkah with a lemon vinaigrette dressing (P)
+ Add lamb fillets 7

THAI BEEF SALAD 24

Grass fed beef, Roma tomatoes, cucumber, carrots, Spanish onion, fresh mint, coriander and a Thai Dressing

GRILLED CHICKEN SALAD 22

Tender free range chicken tenderloins, Roma tomatoes, cucumber, Spanish onion, warm kipfler potatoes, mesclun salad with housemade mayonnaise

FOR LITTLE ONES

KIDS MINI SCHNITZELS AND CHIPS 12

Choose from potato or sweet potato chips served with organic tomato sauce (GF)

Kids Penne Napoli 12

Served in an organic Napoli sauce with parmesan cheese (GF)

Kids Crumbed Fish Fillets with Chips 12

Choose from potato or sweet potato chips served with organic tomato sauce (GF)

PASTA AND RISOTTO

PENNE AMATRICIANA 22

Pan fried bacon, roasted red capsicum, kalamata olives, garlic with a hint of hot chilli, Napoli sauce and shaved Parmesan cheese (GF)

LINGUINE MARINARA 26

Served with calamari, mussels, scallops, prawn, fish meat tossed in fresh garlic, chilli, e.v.o.o and Roma tomatoes (GF) (DF)

CHICKEN RISOTTO 24

Free range oven roasted chicken, mushrooms, semi dried tomatoes, baby spinach, arborio rice and shaved Parmesan cheese (GF)

PUMPKIN AND SPINACH RISOTTO 22

Oven baked pumpkin, baby spinach, semi dried tomatoes, arborio rice, feta cheese and shaved Parmesan cheese (V) (GF)

+ Add Chicken 5

PRAWN AND CALAMARI RISOTTO 24

Green prawns, calamari rings, semi dried tomatoes, baby spinach, arborio rice, fresh chilli, Napoli sauce

MAINS

FISH AND CHIPS 24

Crumbed fish fillets, lemon wedge, tartare sauce, mixed leaf salad and chips (GF)

SALT AND PEPPER CALAMARI 24

Lightly dusted in arrowroot and fried, tartare sauce, lemon wedge, served with a mixed leaf salad and chips (GF)

OPEN STEAK SANDWICH 22

Grass fed minute steak, onion rings, roasted vegetable topped with crushed feta and chips

CHICKEN SCHNITZEL WITH CHIPS 22

Free range crumbed chicken breast served with coleslaw and chips (GF)

BEEF OR CHICKEN BURGER WITH CHIPS 22

Choice of grass fed beef pattie or free range chicken with lettuce, tomato, beetroot, bacon, egg and mayonnaise

VEGIE BURGER 22

Sweet potato, red kidney beans, walnuts, zucchini, mushroom, onion, pattie served in a brioche bun with mix leaf and smashed avocado, served with sweet potato chips and organic sweet chilli sauce (V)

GRASS FED PORTERHOUSE STEAK 32

Char grilled to your liking and served on a sweet potato mash, roasted vegetables and beef jus (GF)

ST JAMES



COFFEE - ST. JAMES BLEND

| | |
|--|-------|
| Short Black | 3.5 |
| Short Macchiato | 3.5 |
| Long Macchiato | 4 |
| Long Black | 4 |
| Flat White | 4 |
| Latte | 4 |
| Cappuccino | 4 |
| Baby chino | 1 |
| MOFO Hot Chocolate (NRS) | 5 |
| Spiced Chai Latte | 5 |
| Golden Latte (Turmeric, Ginger and Cinnamon) | 6 |
| Organic Almond or Coconut Milk | + 1 |
| Soy Milk | + 0.7 |
| Mug | + 1 |

ORGANIC TEAS BY TEA DROP

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|--|-----|
| English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger | 4.8 |
|--|-----|

FRESH JUICE

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| Fresh Orange Juice | 7 |
|--------------------|---|

ORGANIC SPARKLING DRINKS BY PARKERS

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|---|-----|
| Cola, Ginger Beer, Lemonade, Lemon, Lime and Bitters | 4.8 |
| Antipodes Sparkling Water (500ml) | 6 |

ORGANIC SPARKLING JUICES BY PARKERS

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|---------------------|-----|
| Apple and Lime | 5.5 |
| Mango and Orange | 5.5 |
| Blood Orange | 5.5 |
| Guava and Cranberry | 5.5 |

KOMBUCHA BY REMEDY

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|------------------|-----|
| Original | 5.5 |
| Ginger and Lemon | 5.5 |
| Hibiscus Kiss | 5.5 |
| Apple Crisp | 5.5 |

SMOOTHIES (V) (GF) (LF) (NRS)

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|--|----|
| SUNRISE Grapefruit, Banana, Raspberries | 10 |
| BERRY BLISS Blueberries, Almond Milk, Maple Syrup, Chia Seeds, Almonds | 10 |
| CHEEKY CHOC 100% Raw Cacao, Banana, Coconut Milk, Choc Protein | 10 |
| NOT BEFORE COFFEE Double Espresso, Almond Milk, Banana, Mesquite & Coconut Protein | 10 |

OUR STORY

AT ST. JAMES WE BELIEVE IN
THE HEALING POWER OF FOOD.

We've personally seen the benefits
of eating whole unprocessed foods,
fresh pesticide-free vegetables, nuts,
fruits, grass-fed meat, pastured
free-range poultry and wild-caught fish.

We've created a delicious paleo inspired
menu so that our customers can enjoy
eating out while still maintaining
their health goals.

We hope you enjoy your
St. James experience.

WINES

SPARKLING

| | |
|---|---------|
| Salitin Prosecco - Veneto Italy | 10 / 40 |
| The Prince NV Sparkling - Pyrenees VIC | 11 / 45 |

RED

| | |
|---|---------|
| Clayfield Massif Shiraz - Grampians VIC | 9 / 40 |
| Arlewood Cab Merlot - Margaret River WA | 9 / 40 |
| Baillieu Pinot Noir - Mornington Peninsula | 11 / 45 |
| The Prince Merlot - Pyrenees VIC | 9 / 40 |
| Querceto "CINQUE" Sangiovese - Toscana Italy | 9 / 40 |

WHITE

| | |
|--|--------|
| Green Acres Sav Blanc - Marlborough NZ | 9 / 40 |
| Little Vespa Pinot Grigio - King Valley VIC | 9 / 40 |
| The Prince Chardonnay - Pyrenees VIC | 9 / 40 |
| Little Vespa Moscato - King Valley VIC | 9 / 40 |

ROSE

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|--|--------|
| Vigna Bottin - Rosato - McLaren Vale SA | 9 / 40 |
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BEER

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|---------------------------------|---|
| Saint Coq Pale Ale (Victoria) | 9 |
| Corona, Peroni, Asahi | 8 |
| Carlton Draught | 7 |
| Cascade Premium Light | 7 |
| Mountain Goat Organic Steam Ale | 9 |

CIDER

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|----------------------|---|
| Hills Apple Cider | 9 |
| Somersby Apple Cider | 8 |

COCKTAILS

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|-------------------------------|----|
| Espresso Martini, Bloody Mary | 12 |
| Virgin Mary | 7 |
| Mimosa, Bellini Cipriani | 12 |

SPIRITS

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| Vodka, Gin, Scotch, Bourbon, Tequila, Rum | 9 |
|--|---|

WE ARE PROUD OF THE COMMITMENT
AND SUPPORTING LOCAL SUSTAINABILITY
AND FAIR TRADE PRACTICES FROM THE
FOLLOWING SUPPLIERS:

- Coffee roasted by St. James Roasters
- Tea Drop for our organic tea selection
- The Canadian Way (100% Wild Seafood)
- Tim and Terry Seafood for our fish
- About This Life for our Paleo Bread
- Meadowbrook for our grass fed meats
- GF Precinct for our gluten free breads
- Virgona Provedoring for fruit and veg
- Feel Good Foods for our dry goods
- Coyo for our organic yogurt and ice-cream



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