

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 pear (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, crunchy granola (P)

PANCAKES 22

Banana pancakes served with coconut yogurt, banana nice-cream, compote berries, roasted almonds, fresh strawberries, organic maple syrup (P)

GO PRIMAL 23

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

BLUE SWIMMER CRAB OMELETTE 22

Oven baked crab omelette, Asian herbs, with house made chilli jam (P)

+ Add red Sauerkraut 3

ST. JAMES FRENCH TOAST 19

French toast with poached pear, strawberry colouis, walnut crumble, coconut yogurt and maple syrup

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

+ Add Bacon 4

AVOCADO ON TOAST 17

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

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

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 21

Smashed avocado, cherry tomatoes, mint, lemon, pumpkin seeds, goats feta with a poached egg

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

+ Add smoked salmon 5

16 HOUR PULLED PORK BENEDICT 21

Free range pulled pork, roasted beetroot & sweet potato, diced avocado 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) 3

- Paleo bread • Gluten free bread

- Organic sourdough bread

- Cherry tomatoes • Free range egg

- Beetroot relish • Hot chilli jam

- Red sauerkraut

- Beetroot / kale

- Nitrate free bacon • Avocado

- Wilted spinach or kale

- Sweet potato fritter

- Sauteéd mushrooms

- Organic goats feta

- Grass fed steak • Pulled pork

- Organic smoked salmon

ALL DAY MENU

RAW TREATS

ASK OUR STAFF OR REFER TO OUR FRIDGE DISPLAY

JUST FOR KIDS

PANCAKES 11

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

EGGS AND BACON ON TOAST 11

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

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

FRUIT SALAD 11

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

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

BOWL OF CHIPS 9

– Sweet Potato Chips with organic chilli sauce (GF)

– Steak Cut Potato Chips with organic tomato sauce (GF)

CRUNCHY BRUSCHETTA 12

Grilled organic sourdough, tomatoes, Spanish onion, garlic, basil, shaved Parmesan, balsamic reduction and e.v.o.o

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, roasted beetroot, pomegranates, dukkah with a lemon vinaigrette dressing (P)

+ Add free range poached chicken 5

THAI BEEF SALAD 24

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

GRILLED CHICKEN SALAD 22

Tender free range chicken tenderloins, cherry tomatoes, cucumber, Spanish onion, warm kipfler potatoes, mesclun salad with house made mayonnaise

JUST FOR KIDS

KIDS MINI SCHNITZELS AND CHIPS 14

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

Kids Spaghetti with Meatballs 14

Cooked in our house made organic tomato sugo with fresh basil (GF)

Kids Crumbed Fish Fillets with Chips 14

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

PASTA AND RISOTTO

TRADITIONAL SPAGHETTI WITH MEATBALLS 25

Cooked in our house made tomato sugo, served with fresh basil (GF) (DF) (NF)

SPAGHETTI AMATRICIANA 25

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

FETTUCCINE MARINARA 26

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

CHICKEN RISOTTO 24

Free range grilled 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

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)

GRILLED STEAK SANDWICH 24

Grass fed minute steak, sliced tomato, beetroot relish, crushed feta, onion rings and chips

CHICKEN SCHNITZEL WITH CHIPS 24

Free range crumbed chicken breast served with Mediterranean salad 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

VEGGIE 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 RIB EYE ON BONE 38

Char grilled rib eye (350g) cooked to your liking, served with 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

English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger	4.8
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FRESH JUICE

Fresh Orange Juice	7
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ORGANIC SPARKLING DRINKS BY PARKERS

Cola, Ginger Beer, Lemonade, Lemon, Lime and Bitters	4.8
Antipodes Sparkling Water (500ml)	6.5
Nakula Organic Coconut Water	6

ORGANIC SPARKLING JUICES BY PARKERS

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

KOMBUCHA BY REMEDY

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

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

SUNRISE	11
Grapefruit, Banana, Raspberries	
BERRY BLISS	11
Blueberries, Almond Milk, Maple Syrup, Chia Seeds, Almonds	
CHEEKY CHOC	11
100% Raw Cacao, Banana, Coconut Milk, Choc Protein	
NOT BEFORE COFFEE	11
Double Espresso, Almond Milk, Banana, Mesquite & Coconut Protein	

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	12 / 45
- Veneto Italy	
The Prince NV Sparkling	12 / 45
- Pyrenees VIC	

RED

Clayfield Massif Shiraz	10 / 40
- Grampians VIC	
Arlewood Cab Merlot	10 / 40
- Margaret River WA	
Baillieu Pinot Noir	12 / 50
- Mornington Peninsula	
The Prince Merlot	10 / 40
- Pyrenees VIC	
Querceto "CINQUE" Sangiovese	10 / 40
- Toscana Italy	

WHITE

Green Acres Sav Blanc	10 / 40
- Marlborough NZ	
Little Vespa Pinot Grigio	10 / 40
- King Valley VIC	
The Prince Chardonnay	10 / 40
- Pyrenees VIC	
Little Vespa Moscato	10 / 40
- King Valley VIC	

ROSE

Vigna Bottin - Rosato	10 / 40
- McLaren Vale SA	

BEER

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

CIDER

Hills Apple Cider	9
Somersby Apple Cider	8

COCKTAILS

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

SPIRITS

Vodka, Gin, Scotch, Bourbon, Tequila, Rum	9
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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
- No Grainer 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

