

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) (GF)

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) (GF)

PANCAKES 22

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

GO PRIMAL 23

Free Range Eggs, sausage, 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 coulis, walnut crumble, coconut yogurt and maple syrup
Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)
+ Add Bacon 4

ST. JAMES AVO 19

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

BAKED BEANS 19

Mixed beans baked in rich tomato sugo topped with kalamata olives, marinated feta and poached egg served with organic stoned baked sourdough

SIXTEEN 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) (GF)

HEIRLOOM TOMATO STACKS WITH BASIL OIL 19

Heirloom tomatoes, bocconcini, basil leaves, olive oil garnished with purple basil. (GF)

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 • Organic sourdough bread 3
- Cherry tomatoes • Free range egg
- Beetroot relish • Hot chilli jam
- Red sauerkraut • Beetroot / kale
- Nitrate free bacon • Avocado 4
- Wilted spinach or kale
- Sweet potato fritter/ potato hash
- Sautéed mushrooms
- Organic goats feta
- Sausage • Pulled pork • Organic smoked salmon 5

Available from 11am

SOMETHING SMALL

- 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

SALADS

PANZANELLA SALAD 19

Torn olive bread, roasted cherry tomatoes, Buffalo mozzarella, prosciutto, pistachios and stone baked fruit

CAESAR SALAD 19

Cos lettuce, bacon, Grana Padano, croutons, anchovies, poached egg with homemade Caesar dressing

CONFIT DUCK WITH LENTIL & ORANGE SALAD 21

Confit duck legs, brown lentils, watercress, red onions served with roasted orange.

APPLE, PEAR AND ARZOO SALAD 19

Served with crunchy walnuts. Parmesan cheese, honey and truffle dressing. (V)(GF)

QUINOA SALAD 19

With broccoli, spinach, roasted beetroot, pomegranates, dukkah with a lemon vinaigrette dressing (P)(GF)(V)

MAINS

PAN FRIED WILD SALMON 22

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

BLUE-EYE WITH SPANISH CRUMBS 21

Crumbed fish served with thick cut steak ships/salad with homemade tartar sauce

LAMB CUTLETS WITH MOROCCAN BEANS 23

Pan fried Lamb cutlets served with Moroccan beans, couscous and balsamic glaze.

SPINACH AND RICOTTA RAVIOLI 21

Homemade ravioli served in pinenuts, sage and butter sauce finished with Grana Padano

VEGETARIAN JOY BURGER 19

Mexican sauce, fresh tomato, mixed salad leaves, smash avo, vegetarian patty served with thick cut chips. (GF)(V)

CRUMBED CHICKEN/GRILLED CHICKEN BURGER 19

Homemade slaw, crumbed or grilled chicken, chipotle mayo and tasty cheese on black bun served with thick cut chips



P = Paleo | PI = Paleo Inspired | GF = Gluten Free | V = Vegetarian | VG = Vegan
NF = Nut Free | NRS = No Refined Sugars | LF = Lactose Free

Note: Strictly no changes to the menu on weekends or busy periods

A 10% Surcharge is applicable on public holidays

COFFEE - ST. JAMES BLEND

SHORT BLACK AND SHORT MACCHIATO	3.5
BLACK COFFEE AND WHITE COFFEE	4
BABY CHINO	1.5
MOFO HOT CHOCOLATE (NRS)	5
SPICED CHAI LATTE/ FRESH LEAVES CHAI	5
GOLDEN LATTE (Turmeric, Ginger and Cinnamon)	6
ORGANIC ALMOND, COCONUT, SOY MILK + 0.5 MUG + 1	

SINGLE ORIGIN

COLD BREW	6
COLD DRIP	6
ORGANIC TEAS BY TEA DROP English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger Green honey dew	4.8

FRESH JUICE 7

Fresh Orange Juice

ORGANIC SPARKLING DRINKS 6.5

Sparkling Water (500ml)

MADE IN HOUSE 6

Lemonade, Lemon grass ginger with cranberry iced tea
Raspberry iced tea

KOMBUCHA BY REMEDY 5.5

Original, Ginger and Lemon, Hibiscus Kiss, Apple Crisp

SMOOTHIES (V) (GF) (LF) (NRS) 11

SUNRISE
Grapefruit, Banana, Raspberries

BERRY BLISS
Blueberries, Almond Milk, Maple Syrup, Chia Seeds, Almonds

CHEEKY CHOC
100% Raw Cacao, Banana, Coconut Milk, Choc Protein

NOT BEFORE COFFEE
Double Espresso, Almond Milk, Banana,
Mesquite & Coconut Protein

WINES

SPARKLING

Glass/Bottle

SALATIN PROSECCO 12/45
Veneto Italy

RED

CLAYFIELD MASSIF SHIRAZ 10/40
Grampians VIC

BAILLIEU PINOT NOIR 12/50
Mornington Peninsula

CABERNET SAUVIGNON 10/40
France

WHITE

GREEN ACRES SAV BLANC 10/40
Marlborough New Zealand

THE PRINCE CHARDONNAY 10/40
Pyrenees VIC

ROSE

VIGNA BOTTIN - ROSATO 10/40
McLaren Vale SA

BEER

CORONA, ASAHI 8

MOUNTAIN GOAT ORGANIC STEAM ALE 9

CIDER

HILLS APPLE CIDER 9

SOMERSBY APPLE CIDER 8

COCKTAILS

ESPRESSO MARTINI, BLOODY MARY 12

MIMOSA 12

CHINOTTO COCKTAIL 12

VIRGIN MARY 7

SPIRITS

VODKA, GIN, SCOTCH, BOURBON, TEQUILA, RUM 9

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