

## 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 4.8

English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger Green honey dew

### MADE IN HOUSE

Lemonade, lemon grass ginger with cranberry iced tea, Raspberry iced tea 6

freshly squeezed orange juice 7

### KOMBUCHA BY REMEDY 5.5

Original, Ginger and Lemon, Hibiscus Kiss, Apple Crisp, watermelon mint

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

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*

### 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/CIDER

FURPHY 8

ASAHI 8

CORONA 8

SOMERSBY CIDER 8

## COCKTAILS

EXPRESSO MARTINI, BLOODY MARY 12

MIMOSA 12

## SPIRITS

VODKA, GIN, SCOTCH, BOURBON, TEQUILA, RUM



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

# Available ALL DAY

## SPARKLING WATER 4pp

### 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, chorizo, 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, caramelised onion, aged parmesan cheese 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, roasted beetroot hummus, goats feta with a poached egg. • Organic Sourdough (PI) • Paleo bread (P) Gluten Free (GF)  
+ Add smoked salmon 5

### TERRACOTTA EGGS 22

Baked eggs in Napoli sauce, chorizo, garden vegetables and organic goats feta. • Organic sourdough (PI) • Paleo Bread (P) Gluten Free (GF)

### SIXTEEN HOUR PULLED PORK BENEDICT 21

Free range pulled pork, roasted beetroot & sweet potato, diced avocado served with grilled broccolini, a poached egg and silky hollandaise (P) (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
- Hot chilli jam • Red sauerkraut
- Beetroot / Kale 4
- Bacon • Avocado • Wilted spinach or kale • Sweet potato fritter/ Potato hash • Flat mushrooms • Organic goats feta • Chorizo • Pork • Organic smoked salmon 5

## 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

## 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, poached egg with homemade Caesar dressing.

### 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

### LAMB RAGÙ 22

Hearty lamb ragù with fettuccini pasta finished with Grana Padano

### VEGETARIAN BURGER 19

Vegan patty, lettuce, tomato, mushrooms, tobasco relish and coconut tzatziki. [GF][V]

### CRUMBED/GRILLED CHICKEN BURGER 19

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

### FISH OF THE DAY

Ask one of our friendly staff for today's catch.



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