

AVAILABLE ALL DAY

ST. JAMES BIRCHER 16

Berries, bircher muesli with organic coconut yogurt, chia, flaxseeds, organic raw nuts, poached pear. (P)(GF)(VG)

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)(VG)

PANCAKES 22

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

CORN AND BEETROOT 21

Corn fritters, earthy beetroot patty served with crunchy chickpeas, bacon and basil sour cream. (PI)(GF)

GO PRIMAL 24

Free range eggs, bacon, chorizo, grilled tomato, hash brown, avocado served with a side of house made chilli jam. (PI)
Organic Sourdough (PI) • Paleo Bread • Gluten Free Bread

BLUE SWIMMER CRAB OMELETTE 23

Oven baked crab omelette, Asian herbs, caramelized onion, aged parmesan cheese with house made chilli jam (P)(GF)
+ 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 • Gluten Free Bread
+ Add Bacon 4

ST. JAMES AVO 19

Smashed avocado, cherry tomatoes, mint, lemon, dukkah & pumpkin seeds, roasted beetroot hummus, goat's feta, with a soft-boiled egg. (PI)(V)
Organic Sourdough (PI) • Paleo Bread • Gluten Free Bread
+ Add smoked salmon 5

TERRACOTTA EGGS 23

Baked eggs in Napoli sauce, chorizo, garden vegetables and organic goat's feta. (PI)
Organic sourdough (PI) • Paleo Bread • Gluten Free Bread

PAN FRIED WILD SALMON 24

Crispy skin salmon fillet, cherry tomatoes, asparagus, broccolini, roasted potatoes served with green chutney. (P)(GF)
+ Add a poached egg 3

EGGS AND BACON ON TOAST 15

2 free range eggs, poached, fried or scrambled with organic bacon.
Organic Sourdough (PI) • Paleo Bread • Gluten Free Bread

TOAST

• Organic sourdough (PI) 7.5
• Fruit (GF) • Paleo • Gluten free 8.5
Served with your choice of preserves:
• organic butter • organic honey • berry jam • vegemite

MAKE YOUR OWN AT ST JAMES (SIDES)

• paleo bread • gluten free bread • organic sourdough 3
• cherry tomatoes • free range egg
• Hot chilli jam • red sauerkraut
• Earthy beetroot patty • kale 4
• bacon • avocado • wilted spinach • potato hash
• flat mushrooms • organic goat's feta • chorizo • organic smoked salmon 5

SOMETHING SMALL

CRUNCHY EGGPLANT CHIPS 14

Crumbed eggplant served on a balsamic reduction with aioli. (V)(GF)

BOWL OF CHIPS 9

Sweet potato chips with organic chilli sauce. (GF)(VG)
Steak cut potato chips with organic tomato sauce. (GF)(V)

CRUNCHY BRUSCHETTA 14

Grilled organic sourdough, tomatoes, Spanish onion, garlic, basil, shaved parmesan, balsamic reduction. (V)(PI)

SALADS

WARM BUDDAH BOWL 19

Roasted cauliflower & kale served with chickpeas, spinach, wild rice, cranberries hash brown and burnt orange dressing. (GF)(V)

CHICKEN CAESAR SALAD 19

Cos lettuce, bacon, grana padano, croutons, poached egg with homemade caesar dressing. (GFA)

WARM COUS-COUS 22

Warm cous-cous served with roasted sweet potatoes, cherry tomatoes, spinach and crumbed chicken

MAINS

WAGYU MEATBALLS

Wagyu meatball in roasted tomato sugo with fettuccini pasta finished with grana padano (GF)

LAMB RAGÙ 22

Hearty lamb ragù with fettuccini pasta finished with grana padano (GF)

SLOW BRAISED EGGPLANT 21

Slow braised eggplant, potato and spinach curry topped with broccolini served with organic sourdough and tabbouleh. (GF)(VG)

CRUMBED CHICKEN/GRILLED CHICKEN BURGER 19

Homemade slaw, crumbed (GF) or grilled chicken, chipotle mayo and tasty cheese in a seeded bun served with thick cut chips (GFA)

P = Paleo | PI = Paleo Inspired

GF = Gluten Free | GFA = Gluten Free Adaptable

V = Vegetarian | VG = Vegan

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

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 2.5

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

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 6

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

SMOOTHIES 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

RED

THE PRINCE SHIRAZ 10/40

SALATIN PINOT NOIR 12/50

WHITE

LITTLE VESPA PINOT GRIGIO 12/45

GREEN ACRES SAV BLANC 10/40

ROSE

LITTLE VESPA - ROSATO 10/45

BEER/CIDER

FURPHY 8

KIRIN MEGUMI 8

WHITE RABBIT DARK ALE 9

COCKTAILS

EXPRESSO MARTINI, BLOODY MARY 12

MIMOSA 12

SPIRITS

VODKA, GIN, SCOTCH, BOURBON, TEQUILA, RUM

