

## COFFEE - ST. JAMES BLEND

SHORT BLACK AND SHORT MACCHIATO 3.5  
BLACK COFFEE AND WHITE COFFEE 4  
BABY CHINO 2.5  
HOT CHOCOLATE 5  
SPICED CHAI LATTE/ FRESH LEAVES CHAI 5  
GOLDEN LATTE (Turmeric, Ginger and Cinnamon) 6  
ORGANIC ALMOND, COCONUT, SOY + 0.5  
OAT +1, MUG + 1

## COLD

COLD BREW 6  
ICED LATTE/ ICED LONG BLACK 4.5  
**SPARKLING** \$5 PER TABLE/ GLASS \$3

## ORGANIC TEAS BY TEA DROP 4.8

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

## HOUSE MADE 6

Lemonade, lemon grass ginger iced tea, Raspberry iced tea

## JUICES 7

freshly squeezed orange juice, Green juice

## KOMBUCHA BY REMEDY 6

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



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

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

## WINES

### **SPARKLING** Glass/Bottle

SALATIN PROSECCO 12/45 *Veneto Italy*

### **RED**

CLAYFIELD MASSIF SHIRAZ 12/40 *Grampians VIC*  
BAILLIEU PINOT NOIR 12/50 *Mornington Peninsula*

### **WHITE**

GREEN ACRES SAV BLANC 12/40 *Marlborough New Zealand*  
THE PRINCE CHARDONNAY 12/40 *Pyrenees VIC*

### **ROSE**

VIGNA BOTTIN - ROSATO 12/40 *McLaren Vale SA*

## BEERS

FURPHY, KIRIN 8

## COCKTAILS

ESPRESSO MARTINI, BLOODY MARY, MIMOSA 12



## *BREAKFAST*

### **TOAST 9.5**

Your choice of toast:

seeded sourdough, gluten free, sourdough, fruit toast or paleo

(cultivate organic butter, weekly jam, Nutella, Nest organic honey, Vegemite)

### **EGGS YOUR WAY 12.5**

Two free range eggs (fried, poached or scrambled) and your choice of toast

### **ON SIDE**

Sugar free nitrate bacon 5

Candied smoked salmon 5

Candied walnut sautéed kale 5

Avocado, sautéed broccoli with smoked almonds 5

Mushrooms, roasted tomatoes 4

Hot Salmon 8

Sweet potato Rosti 6.5

Waffle chips 8

## *SOMETHING SWEET*

### **APPLE, STRAWBERRY AND WILD HEMPNOLA BIRCHER 18**

Raspberry acai compote, kiwi, coconut crisp, passionfruit, vegan sorbet (GF, DF, V)

### **FRENCH TOAST \$21**

W/ fruit loaf soaked in almond milk, organic cinnamon, choc – orange ganache, poached peaches, raspberry gel and vegan strawberry sorbet (GF, DF, V)

### **BANANA FLOUR PANCAKE 21**

W/ organic banana flour, wild berries compote, almond, vegan cream anglaise sauce, banana chips and house made raspberry ice cream (GF, DF, VG)

### **MIDDLE EASTERN SHAKSHUKA 21**

Baked eggs in house made middle eastern tomato & capsicum sauce with lamb kofta, feta, zaatar, green harissa and side of laffa flat bread (GFO)

### **MIDDLE EASTERN CAULIFLOWER & SWEET POTATO FRITTERS 20**

W/ roasted chickpea, preserved lemon, mint, feta, sweet potato hummus, baked avocado and poached eggs (VG, GF, DFO)

### **BREAKFAST SALAD 23**

W/ pan fried salmon, asparagus, broccolini, kale, quinoa, paleo bread, avocado, beetroot hummus and smoked almonds, soft boiled egg and fresh lime dressing (VGO, GF, DF)

### **GO PRIMAL 24**

Free range eggs, bacon, slow cooked brisket, grilled tomatoes, sweet potatoes fritter, chilli jam, side of kale and served with choice of your bread (GFO, DF)

### **PORCHINI EGG 21**

W/ Jerusalem artichoke rosti nest, roast mushroom duxelles, wild greens, seared king mushroom, truffle oil and pea foam (egg of your choice) (VGO, GF, DF)

### **QLD BLACKMORE SLOW COOKED PASTRAMI BENEDICT 21**

W/ Brasserie bakery organic flour bread, pickled cucumber, red beetroot sauerkraut, poached eggs, waffle fries and sriracha hollandaise (GFO)

### **CHILLI & CHORIZO SCRAMBLED EGGS 21**

W/ green harissa, grilled halloumi, chilli jam with seeded sourdough and Asian herbs (GFO, DF)

### **SMASHED AVO AND HALLOUMI 21**

W/ seeded sourdough, medley cherry tomatoes, poached egg, chilli jam, lime dukkah, activated buckwheat and saffron labneh (GFO, DFO, VGO)

### **MEXICAN BREAKFAST SUMMER BOWL 23**

18hr braised duck leg with Vito farmer wild mushroom, soft shell taco, tomato, avocado and red kidney bean salsa, two fried eggs and chipotle dressing (GFO, DF)

## *LUNCH*

### **FRIED CHICKEN BAO 23**

Organic spiced flour fried chicken, Asian herb chilli jam, braised crisp Chinese broccolini slaw served with three steamed bao buns (GF)

### **DOWN TO EARTH MUSHROOM & BROWN RICE SUMMER BOWL 22**

W/ tofu, shaved cabbage, avocado, pineapple, shiso cress, kale, shimeji, oyster mushrooms, cucumber, edamame and miso dressing (GF, DF)

### **TANDOORI WILD CAUGHT ALBACORE TUNA SALAD 23**

W/Greek risoni grain, pickled pineapple, organic croutons, avocado, braised greens, chilli, halloumi and lemon vignettes (GF)

### **ALASKA OAT MILK TEMPURA SOFT SHELL CRAB BURGER 23**

W/ cabbage slaw, fermented chilli, cos lettuce, tartare sauce, toasted brioche bun and waffle chips (GFO)

### **REUBEN SANDWICH 23**

Slow cooked thin cut pastrami on sourdough, red sauerkraut, cheese, pickled cucumber, chilli fried egg and Russian dressing (GFO)

### **MARBLE WAGYU BURGER 23**

W/ corn chip crumb, herb slaw, chilli jam, cheddar cheese, grilled lime, brioche bun served with waffle chips and Nahm jim aioli (GFO)

#### Whole menu paleo/ paleo inspired

VG = VEGAN || DF = DAIRY FREE || VGO = VEGAN OPTIONS || GFO = GLUTEN FREE OPTIONS || GF = GLUTEN FREE ||

NOTE; A 10% SURCHARGE IS APPLICABLE ON PUBLIC HOLIDAYS AND SUNDAYS

