

SAINT JAMES

MENU

ALL DAY BRUNCH

Sourdough Toast , choice of strawberry jam, marmalade or Vegemite. White, multigrain or gluten free by the GF Precinct	\$8
Eggs on sourdough , free range Burd Eggs, poached, fried or scrambled	\$11
Sides: roasted tomato, thyme-buttered mushrooms, homemade ricotta \$4 each Streaky bacon, avocado & green pea smash, Rob's black pudding, spiced beans \$5 each House cured ocean trout \$6	
House made Bircher Muesli , raspberries, passionfruit labne, almond, quinoa, toasted coconut and fresh passionfruit	\$16 v
Breakfast Bowl , red quinoa, kale, avocado, broccolini, house made ricotta, hazelnuts, cranberries, peas, mint, pomegranate, poached egg Add house cured ocean trout \$6	\$18.5 v, GF, VGO
Rob's Black Pudding , spiced beans, homemade ricotta, poached egg, salsa verde	\$19.5
Strawberries and Cream Pikelets , vanilla creme fraiche, meringue gems, fresh strawberries, coffee & chocolate soil	\$18 v
Granola , toasted oats, macadamia, puffed rice, mixed seeds, berries, fresh apple, strawberries and honey and cinnamon yoghurt.	\$15.5 v
Port glazed wild mushrooms , poached egg, house made ricotta, tarragon, sourdough	\$16 v
Chilli Scrambled Eggs , with house cured ocean trout, sambal, crispy shallots, fresh coriander and lime	\$19.5 VO, GFO, DFO
Avocado and green pea smash , poached egg, radish, ruby murry dukkah, salsa verde, sourdough Add streaky bacon, extra \$5	\$17 v, VGO, DF, GFO
Saint Benedict , berkshire pork shoulder, fresh apple, poached eggs, beurre noisette hollandaise on toasted sourdough	\$19.5 GFO

LUNCH

Fish 'n' Chips , white market fish, salt and vinegar kipfler chips, crushed peas, pickled pepper dressing and charred lime.	\$22 GF
Poached chicken salad , shredded carrot, cucumber, crispy noodles, red cabbage, fresh coriander, mint, chilli peanuts, fried shallots, vietnamese dressing	\$20 DF, GFO
Carrot Bruschetta , carrot and cumin smash, honey glazed carrots, fried cauliflower, red pepper hummus, pistachios on multigrain bread.	\$19 GFO, DF, V, VG
Brown Ale Braised Beef Brisket , chickpeas, kale, roast cauliflower, pomegranate, chilli, house made flatbread, curried yoghurt.	\$22 GFO
Pulled Pork Sarnie , brioche bun, apple slaw, jalepeño and apple sauce, aioli	\$16 GFO
Fish finger butty , market fish, crushed pea aioli, dill & cabbage salad on fresh white bread	\$16 GFO

GLOSSARY

GF Gluten Free
GFO Gluten Free Option
V Vegetarian

VO Vegetarian Option
VG Vegan
VGO Vegan Option

DF Dairy Free
DFO Dairy Free Option

S:J

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M E N U

D R I N K S

Espresso Coffee , the brew we all know & love	\$4
BonSoy, extra \$0.5	
Almond milk co, extra \$1	
Decaf, extra \$0.5	
Swiss water treated organic, ground to order	
French Press , rotating single origins	\$6
Cold Brew , rotating single origins, served over ice	\$4
Chai Latte by Prana , brewed to order	\$4.8
Mörk Hot Chocolate	\$4
Iced Coffee, Iced Chocolate	\$6
Organic teas by Chamellia ; served pressed, second infusions available. For best results, please allow recommended steeping time. English Breakfast, Earl Grey, China Sencha Green, Peppermint, Lemongrass & Ginger, Chamomile	\$4.2
Reserve Tea Selection	
Green tea ; Yuzu Kukicha, Nishi Farm. Kagoshima, Japan	\$4.6
Oolong tea ; Xiang Si Teng, Meng Family Tea, Garden Nantou County, Taiwan	\$4.6

F R E S H L Y S Q U E E Z E D J U I C E S

Classic OJ	\$7.5
Purple Power , carrot, celery, beetroot, orange, ginger	\$7.5
Melon Delight , apple, watermelon, mint	\$7.5
A Touch of Passion , pineapple, orange, passionfruit, apple	\$7.5
Minty Greens , kale, apple, cucumber, mint	\$7.5

M A K E B R U N C H , N O T W A S T E .

Food from raw ingredients, using every part. Organic waste to compost, not to landfill. Seasonal, local produce with all free-range meat and eggs. Reducing packaging, where possible (with help from our suppliers).

Thanks for dining with us! Please share, like, follow and poke us at your will:
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