

# C · H · JAMES

## ALL DAY MENU

<b>Toast</b> w house-made jam and marmalade (sourdough, multigrain, or gluten free (+1)) (vg, vo)	7.5	<b>Eggs On Toast</b> poached, scrambled or fried (vg, gfo)	11.5	<b>Buddha Bowl</b> , red sorghum, lupin beans, avocado, house harissa, buckwheat, poached egg (vg, vo)	19
<b>Empire's Fruit Loaf</b> , w butter and house-made jam (vg, vo)	8.5	<b>Beetroot and Haloumi Fritters</b> , almond dukkha, poached eggs, shaved beets, upland cress (vg, n) Add house cured Tasmanian salmon	19.5 +5.5	<b>The Cheeseburger</b> w beef patty, bacon, relish, dill pickle, pickled onion and aioli on brioche. Served w beer battered chips	22
<b>Almond Milk Oat Porridge</b> , braised rhubarb, sour apricots, bloomed currants (vg, vo, dfo)	17	<b>Only If You're Hungry</b> , thick-cut bacon, chorizo, baked beans, mushrooms, hash brown, free range eggs cooked your way on toast (gfo) Add hollandaise	23 +5.5	<b>The Vego Burger</b> w roast mushroom, tomato, relish, dill pickle, cheese, pickled onion and aioli on brioche Served w beer battered chips	22
<b>Smashed Avocado</b> w panko egg, fetta, dukkha spice, garlic yoghurt, chilli oil (gfo, vg) Add hash brown Add house cured Tasmanian salmon	21.5 +5.5 +5.5	<b>Hungry Vego</b> , hash brown, roasted tomato, baked beans, fetta, mushrooms, free range eggs cooked your way on toast (vg, gfo) <i>Go Vegan with sautéed kale and vegan fetta (v)</i>	23	<b>Green Gnocchi</b> , brussels sprouts, spinach, lemon, ricotta salata (vg, gfo)	22
<b>Brioche French Toast</b> , caramelised banana puree, maple pecans, toasted meringue (n, vg) Add thick-cut bacon	18.5 +5.5	<b>ADD ONS</b>		<b>Coconut Beef Brisket Curry</b> , eggplant pickle, smoked yoghurt, Sri Lankan hopper	24
<b>Buttermilk Waffles</b> , maple candied walnuts, whipped coconut, brûléed banana (n, vg)	19	Extra Poached, Scrambled or Fried Egg	2.5ea	<b>Torched Salmon</b> , soft braised greens, lemon curd, bitter lettuce (gf)	24
<b>Eggs Benedict</b> , pressed smoked hock, English muffin, cucumber kim chi, choron hollandaise	21	Baked Beans   Roasted Cup Mushroom   Roasted Tomato   Fetta   Sautéed Kale	4.5ea	<b>ON THE SIDE</b>	
<b>The Brekky Burger</b> , brioche bun, fried egg, bacon, grilled haloumi, tomato relish and aioli (vgo)	21	Hash Brown   Crushed Avocado & Fetta   Avocado   Thick-Cut Bacon   Thin-Cut Bacon   Chorizo   Grilled Haloumi   House Cured Tasmanian Salmon   Vegan Cashew and Macadamia Fetta   Hollandaise	5.5ea	<b>Green Salad</b> , French dressing, pickled radish, courtyard herbs (v, gf)	8
<b>Chilli and Fetta Scrambled Eggs</b> on toast (vg, gfo) Add thick-cut bacon Add chorizo	18.5 +5.5 +5.5			<b>Beer Battered Chips</b> w rosemary salt (v)	8

Please advise your waiter of any dietary requirements

v - vegan | vo - vegan option | vg - vegetarian | vgo - vegetarian option | gf - gluten free | gfo - gluten free option | df - dairy free | dfo - dairy free option | n - contains nuts

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## WINE

### SPARKLING

NV Sunnycliff Sparkling	Multi-regional, Aus	8	40
NV Pizzini Prosecco	King Valley, VIC	9	45
NV Laurent-Perrier Champagne	Tours-Sar Marne, Fr	N/A	125

### WHITE

2018 Hesketh Art Series Sauvignon Blanc	Yarra Valley, VIC	8	40
2018 Paxton Pinot Gris	McLaren Valley, SA	9	45
2015 Maddens Rise Chardonnay	Yarra Valley, VIC	10	50

### ROSE

2018 Maddens Rise	Yarra Valley, VIC	9	45
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### RED

2017 Hesketh Art Series Shiraz	Yarra Valley, VIC	9	45
2016 Paxton the Guesser Tempranillo Blend	McLaren Valley, SA	10	45
2016 Kuku Pinot Noir	Marlborough, NZ	10	50

## BEER & CIDER

Two Birds Brewery Golden Ale, VIC	9	Napoleone & Co. Apple or Pear Cider, VIC	9
Two Birds Brewery Trail Blazer Lager, VIC	9	Hargreaves Hill Brewery Junior Ale VIC,	9
Hargreaves Hill Brewery Pale Ale, VIC	9	KEO LAGER, CYPRUS	9



## HOT DRINKS

### COFFEE by Small Batch Roasters Co.

Regular / Large	4 / 4.5	Decaf / Extra Shot / Bonsoy	+5
Mörk Hot Chocolate	4.5	Milk Lab Almond Milk	+1
House-Made Chai Latte	4.5	Ice cream	+5

### SPECIALTY RANGE

Batch Brew	6
Espresso Orange Drop	8

### RETAIL

Small Batch Beans	20
Golden Ticket Blend, 250g	

### ORGANIC TEA by Chamellia 4.5

English Breakfast   Earl Grey   Peppermint   Rooibos   Sencha Green   Chamomile   Our Fresh Lemon, Ginger & Honey Tea	
House-Made Chai Tea	5

### RESERVE RANGE TEA 6

w two infusions	
Jasmine Dragon Pearls - medium bodied w inviting floral tones	



## COLD DRINKS

ORGANIC JUICE 6	MILKSHAKES 7
Orange   Apple   Pineapple   A mix of your choice	Vanilla   Chocolate   Strawberry   Salted Caramel

SOFT DRINKS 4.5	SMOOTHIES 9
by Soda Press Co. Blonde Cola   Lemonade   Ginger Beer Pink Grapefruit   Raspberry Mint	Peanut Butter Oat w peanut butter, oats, honey, banana, Greek yoghurt, Milk Lab Almond Milk & cinnamon (n)

ICED DRINKS w ice cream 6	Green w kiwi, banana, spinach, fresh mint, chia seeds & honey (df, n)
Iced Coffee   Iced Chocolate   Iced Chai   Iced Mocha   Iced Tea	Berry w seasonal berries, banana, coconut yoghurt, 70% Mörk Chocolate & Milk Lab Almond Milk (v) (n)

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