

C · H · JAMES

Toast w house-made jam and marmalade (sourdough, multigrain, or gluten free (+1)) (vg, v)	7.5
Phillippa's Apricot & Date Fruit Loaf , w butter and house-made jam (v)	8.5
Spiced Maple Granola , yogurt pannacotta, mango and lychee (v, n)	17
Smashed Avocado w panko egg, fetta, dukkah spice, garlic yoghurt, chilli oil (gfo, v) Add hash brown +5.5 Add house cured Tasmanian salmon +5.5	21.5
Brioche French Toast , caramelised banana puree, maple pecans, toasted vanilla custard (n) Add thick-cut bacon +5.5	18.5
Matcha Waffles , black sesame cream, raspberry, caramelised white chocolate	19
Confit Pork Belly Benedict , cucumber kimchi, potato hash, poached eggs, chive hollandaise (gf)	20
The Brekky Burger , brioche bun, fried egg, bacon, crispy haloumi, tomato relish and aioli	21
Chilli and Fetta Scrambled Eggs on toast (v, gfo) Add thick-cut bacon +5.5 Add chorizo +5.5	18.5
Eggs On Toast poached, scrambled or fried (v, gfo)	11.5

Corn and Haloumi Fritters , poached eggs, romesco, charred leeks, salsa verde (gf, n) Add house cured Tasmanian Salmon +5.5	19.5
Only If You're Hungry , thick-cut bacon, chorizo, baked beans, mushrooms, hash brown, free range eggs cooked your way on toast Add hollandaise +5.5	23
Hungry Vego , hash brown, roasted tomato, baked beans, fetta, mushrooms, free range eggs cooked your way on toast (gfo) <i>Go Vegan with sautéed kale and vegan fetta (vg)</i>	23



ALL DAY MENU

ADD ONS

Extra Poached, Scrambled or Fried Egg	2.5ea
Baked Beans Roasted Cup Mushroom Roasted Tomato Fetta Sautéed Kale	4.5ea
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

Keto Bowl , zoodles, beetroot egg, heirloom tomato, cauliflower hummus, savoury granola (df, v) <i>Go Vegan with avocado (vg)</i> Add chargrilled jerk chicken +5.5	19
Sushi Bowl , black rice, slow cooked egg, avocado, Tasmanian salmon, sweet potato (df)	20
The Cheeseburger w beef patty, bacon, relish, dill pickle, pickled onion and aioli on brioche. Served w beer battered chips <i>Go Vego with roasted field mushroom and tomato (v)</i>	22
Chargrilled Jerk Chicken , green goddess slaw, beer battered chips	23
Strozzapreti Pasta , baby zucchini, ricotta delicata, cherry tomatoes, mint (v) <i>Go Vegan</i>	22
Chargrilled Tuna Loin , heirloom tomato, green goddess dressing, avocado, Sicilian olive, cured egg yolk (gf)	24

ON THE SIDE

Cucumber Kimchi Salad , sweet potato, sesame	8
Green Salad , French dressing, pickled radish, courtyard herbs (vg, gf)	8
Beer Battered Chips w rosemary salt (v)	8

Please advise your waiter of any dietary requirements

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

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