

C · H · JAMES

Toast w house-made jam and marmalade (sourdough, multigrain, or gluten free (+1)) (vg, v)	7.5	Corn and Haloumi Fritters w poached eggs, garlic yoghurt, grilled haloumi and herb hummus (v, gf) Add avocado +5 Add hash brown +5	19.5	Master Stock Braised Pork Belly w Japanese okonomiyaki pancake, smoked eggplant, pickled shiitake, tonkatsu mayonnaise and a poached egg (df)	19.5
Wood-Fired Fruit Loaf, Cannibal Creek VIC w butter & house-made jam (vg)	8.5	Eggs On Toast poached, scrambled, or fried (v, gfo)	11.5	Seafood and Pea Risotto w mascarpone and parmesan (dfo, gf)	23.5
Spiced Rice Porridge w charred fruits, almonds, berries & crystallised coffee (v, gf, n)	16	Only If You're Hungry thick-cut bacon, chorizo, baked beans, mushrooms, hash brown, free range eggs cooked your way on toast	23	Vegan Green Bowl w spiced avocado, kale, puffed grains, zucchini, sprouts, pickled cucumber, and pea panna cotta (vg, df, gf) Add house-cured King Ora salmon +5	19.5
House-Made Bircher Muesli w poached autumn fruits, grains, berried yoghurt, chai crisp (v, dfo)	16.5	Hungry Vego hash brown, roasted tomato, baked beans, fetta, mushrooms, free range eggs cooked your way on toast	23	Vegetarian Japanese Okonomiyaki Burger w tonkatsu mayonnaise, braised cabbage and a fried egg on brioche. Served w chips (v)	20
Smashed Avocado w panko egg, fetta, dukkah spice, garlic yoghurt, chilli oil (gfo, v, n) Add hash brown +5 Add house cured King Ora salmon +5	19.5			The Cheeseburger w beef patty, bacon, relish, dill pickle, pickled onion and aioli on brioche. Served w chips	22
Brioche French Toast w thick-cut bacon, maple syrup and berries	17.5			Chicken Schnitzel w caraway braised red cabbage, aioli, parmesan and chips	21
Buttermilk Hotcakes w mascarpone foam, citrus, pepita and black sesame praline (v)	18.5	ADD ONS Extra Poached Egg 2.5ea		Pasta Carbonara w house made pancetta, black pepper and parmesan foam	19.5
Breakfast Poke w miso tofu, corn, shiitake, hash bites, soba noodles, avocado and poached egg (v)	19	Baked Beans Roasted Cup Mushroom Roasted Tomato Fetta Sautéed Kale 4ea		Buckwheat Noodles w miso broth, master stock pork belly, daikon, edamame and poached egg (df)	21.5
The Brekky Burger w bacon, egg, smoked mozzarella, potato cake, tomato relish and aioli	21	Hash Brown Crushed Avocado & Fetta Avocado Thick-Cut Bacon Thin-Cut Bacon Chorizo Grilled Haloumi House cured King Ora Salmon 5ea		Chermoula Braised Lamb Shoulder w fried eggs, hash brown, garlic yoghurt and spiced tomatoes on sourdough toast (gfo, dfo)	23
Crumbed Ham Hock w pea panna cotta, fried egg, pork jus and crispy sourdough	20.5	ON THE SIDE Warm Braised Red Cabbage w fetta (v, gf, n) 9 Green Salad w radishes and lemon (vg, gf) 8 Beer Battered Chips w malt vinegar, rosemary salt (v) 8			
Chilli and Fetta Scrambled Eggs on toast (v, gfo) Add thick-cut bacon +5 Add chorizo +5	18.5				



ALL DAY MENU

Please advise your waiter of any dietary requirements

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