

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) 19.5 Add avocado +5 Add hash brown +5	BLT w crispy bacon, fried green tomatoes, avocado, miso mayonnaise and potato skins 20
Phillippa's Apricot & Date Fruit Loaf , w butter & house-made jam (vg) 8.5	Only If You're Hungry thick-cut bacon, chorizo, baked beans, mushrooms, hash brown, free range eggs cooked your way on toast 23	Raw Beet Salad , red cabbage kimchi, cress, smoked almonds, soy beans and almond cream (vg, df, gf, n) 19 Add house cured Tasmanian salmon +5
Coconut Chia Pudding , summer fruits, burnt maple & coconut praline (vg, gf) 16	Hungry Vegan , hash brown, roasted tomato, baked beans, cashew fetta, mushrooms and kale on toast (vg, df, gfo) 23	Vegan Green Bowl w spiced avocado, kale, puffed grains, zucchini, sprouts, pickled cucumber, and pea panna cotta (vg, df, gf) 19.5 Add house cured Tasmanian salmon +5
House-Made Bircher Muesli w summer fruits, grains, berried yoghurt, chai crisp (v, dfo) 16.5		Hummus Bowl , creole spiced avocado, crispy chickpeas, raw beets, activated almonds & yoghurt flatbread (vgo, gfo, dfo) 19.5 Add house cured Tasmanian salmon +5 Add poached chicken breast +5
Smashed Avocado w panko egg, fetta, dukkah spice, garlic yoghurt, chilli oil (gfo, v, n) 21 Add hash brown +5 Add house cured Tasmanian salmon +5		
Peanut Butter French Toast , freeze dried custard, strawberry gel and peanut praline 18		
Tiramisu Hotcakes , mascarpone foam, coffee crumb and chocolate 18.5		
Breakfast Poke w miso tofu, corn, shiitake, hash bites, soba noodles, avocado and poached egg (v) 19		
The Brekky Burger w bacon, egg, smoked mozzarella, potato cake, tomato relish and aioli 21		
Chilli and Fetta Scrambled Eggs on toast (v, gfo) 18.5 Add thick-cut bacon +5 Add chorizo +5		
Eggs On Toast poached, scrambled, or fried (v, gfo) 11.5		
	 ALL DAY MENU	
	ADD ONS	
	Extra Poached, Scrambled or Fried Egg 2.5ea	Cajun Mushroom Burger w kale chimmi churri, slaw, aioli and smoked mozzarella on brioche. Served w beer battered chips (v, dfo) 20
	Baked Beans Roasted Cup Mushroom Roasted Tomato Fetta Sautéed Kale 4ea	The Cheeseburger w beef patty, bacon, relish, dill pickle, pickled onion and aioli on brioche. Served w beer battered chips 22
	Hash Brown Crushed Avocado & Fetta Avocado Thick-Cut Bacon Thin-Cut Bacon Chorizo Grilled Haloumi House cured Tasmanian Salmon Vegan Cashew and Macadamia Fetta 5ea	Crispy Buttermilk Chicken , shaved cabbage slaw, beer battered chips and aioli 21
	ON THE SIDE	Orecchiette w peas, fried cauliflower, chilli, almond cream, pangrattato and nasturtium oil (vg, n, dfo) 19.5
	Asian Cabbage Salad w spring onion, fried bean curd, carrot, nuts, seeds and soy dressing (v, df) 10	Steak and Eggs , 6+ wagyu beef, white anchovies, fried eggs, salsa verde and fried sourdough 24
	Green Salad w radishes and lemon (vg, gf) 8	
	Beer Battered Chips w malt vinegar, rosemary salt (v) 8	

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