

# C · H · JAMES

<b>Toast</b> w house-made jam and marmalade (sourdough, multigrain, or gluten free (+1)) (vg, v)	<b>7.5</b>
<b>Phillippa's Apricot &amp; Date Fruit Loaf</b> , w butter & house-made jam (v)	<b>8.5</b>
<b>Warm Quinoa Pudding</b> , raw cacao, strawberries, coconut, toasted almonds (gf, vg, n)	<b>16</b>
<b>Creamed Oats</b> , slow roasted quince, strawberries, Gingerbread Streusel (v)	<b>17</b>
<b>Smashed Avocado</b> w panko egg, fetta, dukkah spice, garlic yoghurt, chilli oil (gfo, v)	<b>21.5</b>
Add hash brown	+5.5
Add house cured Tasmanian salmon	+5.5
<b>French Toast</b> , maple glazed bacon, blueberries, pecan butter (n)	<b>18</b>
<b>Strawberries and Cream Hotcakes</b> , caramelised white chocolate, macerated strawberries, cheesecake foam (v)	<b>18.5</b>
<b>Bulgogi Beef Benedict</b> , potato hash, gochujang hollandaise, kimchi slaw, poached eggs	<b>19</b>
<b>The Brekky Burger</b> , brioche bun, fried egg, bacon, crispy haloumi, tomato relish and aioli	<b>21</b>
<b>Chilli and Fetta Scrambled Eggs</b> on toast (v, gfo)	<b>18.5</b>
Add thick-cut bacon	+5.5
Add chorizo	+5.5
<b>Eggs On Toast</b> poached, scrambled, or fried (v, gfo)	<b>11.5</b>

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

Go vegan with sautéed kale and vegan fetta



## ALL DAY MENU

### ADD ONS

Extra Poached, Scrambled or Fried Egg	<b>2.5ea</b>
Baked Beans   Roasted Cup Mushroom   Roasted Tomato   Fetta   Sautéed Kale	<b>4.5ea</b>
Hash Brown   Crushed Avocado & Fetta   Avocado Thick-Cut Bacon   Thin-Cut Bacon   Chorizo   Grilled Haloumi   House cured Tasmanian Salmon   Vegan Cashew and Macadamia Fetta   Gochujang Hollandaise	<b>5.5ea</b>

<b>Vegan Green Bowl</b> , hummus, sautéed greens, edamame, dukkah avocado, crispy quinoa, salt and vinegar kale (vg, gf)	<b>19.5</b>
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<b>Hummus Bowl</b> , creole spiced avocado, crispy chickpeas, raw beets, activated almonds & yoghurt flatbread (vgo, gfo, dfo, n)	<b>19.5</b>
Add house cured Tasmanian salmon	+5.5
Add poached chicken breast	+5.5

<b>The Cheeseburger</b> w beef patty, bacon, relish, dill pickle, pickled onion and aioli on brioche. Served w beer battered chips	<b>22</b>
<b>Go Vego</b> with roasted field mushroom and tomato (v)	

<b>Cajun Fried Chicken</b> , braised greens, beer battered chips, roast chilli aioli	<b>22</b>
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<b>Slow Cooked Beef Chuck</b> , pappardelle, pecorino, pangrattato (dfo)	<b>23</b>
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<b>Pan Roasted Tasmanian Salmon</b> , whipped fetta, Jerusalem artichoke, poached egg, salsa verde (gf, n)	<b>23.5</b>
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### ON THE SIDE

<b>House made Kimchi Salad</b> , fried tofu, sesame, pea shoots (v)	<b>10</b>
<b>Green Salad</b> , French dressing, pickled radish, courtyard herbs (vg, gf)	<b>8</b>
<b>Beer Battered Chips</b> w malt vinegar, rosemary salt (v)	<b>8</b>

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  
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