



JAMES SAID BREAKFAST

SERVED FROM 7.30AM - 11.30AM

BENEDICT

Poached Egg, Smoked Salmon, English Muffin, Baby Spinach & Citrus Hollandaise Sauce

(Can be GF) 21

FIELDS OF MUSHROOMS

Textures of Mushroom, Whipped Ricotta, Spanish Sherry Vinegar, Pistachio & Sour Dough

(Veg / Can be Vegan / Can be GF) 21

OCEAN'S BREEZE

Maple Smoked Yogurt, Torched Ocean's Salmon Golden Beets & Poached Egg

(Carbs Free) 23

CHIA & CHAI

Chia Pudding, Texture of Coconut, Chai Tea & Pomegranate

(Carbs Free) 16

I'M CEREAL

Homemade Espresso Granola, Cinnamon & Honey, Poached Pear & Yoghurt

(Carbs Free / Veg) 18

GREEN WITH ENVY

Broccolini, Spinach, Kale, Asparagus, Avocado, Micro Herbs & Pouched Egg

(GF / Carbs Free / Can be Vegan) 20

ITS STANDARD

Eggs Your Way, Sour Dough &

(Can be GF) 13

ADD ONS

Smoked Bacon 6 Avocado Fresh 5 Cured Salmon 7 Mushroom 5

Tomato 4 Egg Poached 3 GF Bread 4 Goats Cheese 4

#livelove jamesaid

JAMES SAID

BISTRO

LUNCH MENU

SERVED FROM 12.PM TO 2.30PM

LITE & BRIGHT

OYSTERS	<i>Natural w/Mignonette Sauce</i>	4 Each
CAPRESE SALAD	<i>Texture of Tomato, Basil Vinaigrette & Local Burrata (Veg)</i>	20
BEEF TARTARE	<i>Quail Egg Yolk, Petite Herbs, Cornichons</i>	22
HOUSE MADE GNOCCHI	<i>Textures of Wild Mushrooms & Truffle (Veg)</i>	23
SPLIT GRILLED LEADER PRAWN	<i>Chilli Jam Fresh</i>	19 Each

MORE SUBSTANTIAL

250GM EYE FILLET

Crispy Polenta, Horseradish Foam, Roasted Onion & Beef Jus 43

CONFIT DUCK

Slow Cooking Duck Leg, Lentils & Chorizo, Duck Jus (GF) 38

TASTE OF THE SEA

Wild Barramundi Fillet, Sauteed Spinach, Beurre Blanc (GF) 39

PUMPKIN SALAD

Roasted Pumpkin, Pearled Barley, Pomegranate, Roasted Onions & Mint (Veg) 19

CAESAR SALAD

Chicken Breast, Bacon, Bread crouton, anchovies & Parmesan (Can Be GF) 26

ROASTED HEIRLOOM BEETROOT

Goat cheese, Candied Walnuts, Baby Leaves & Apple Cider Vinaigrette (Veg) 20

SIDES

<i>Rosemary Triple Cooked Potato</i>	9
<i>Broccolini, Herbs Dressing, Almond</i>	12
<i>Rocket Salad, Pear, Parmesan & Candied Walnuts</i>	9

DESSERTS

<i>Sticky Dates Pudding, Butterscotch & Double Cream</i>	16
<i>Crème Brulee (GF)</i>	16
<i>Spiced Panna Cotta Dulce Latte, Honey Comb and Salted Caramel Ice Cream (GF)</i>	16
<i>Chocolate Mousse, Wild Berries and Malt Crumble (Can Be GF)</i>	16