



JAMES SAID BREAKFAST

SERVED FROM 8AM - 11.30AM

CHIA & CHAI

Chia Pudding, Texture of Coconut, Chai Tea & Pomegranate (Low Carb) 16

I'M CEREAL

Homemade Espresso Granola, Cinnamon & Honey Yoghurt, Apple & Rhubarb (Veg) 18.5

CRÊPES SUZETTE

Crepes with Caramelized Sugar, Butter & Orange Zest 19

SAVOURY CRÊPES

Mushroom & Gruyere Cheese Crêpes 20

GREEN WITH ENVY

*Broccolini, Spinach, Kale, Asparagus, Avocado, Micro Herbs & Poached Egg
(GF / Low Carb / Can be Vegan) 21*

BENEDICT

Poached Egg, Smoked Salmon, English Muffin, Baby Spinach & Citrus Hollandaise Sauce (Can be GF) 22

FIELDS OF MUSHROOMS

*Textures of Mushroom, Whipped Ricotta, Spanish Sherry Vinegar, Pistachio & Sour Dough
(Veg / Can be Vegan / Can be GF) 21.5*

SEARED SALMON AND RAINBOW BEETS

Seared Salmon, Rainbow Beets, Poached Egg & a Dollop of Smoked Yoghurt (High Protein / Low Carb) 23

SHAKSHUKA BAKED EGG

Baked Eggs, Tomato, Peppers & Onion 21

ITS STANDARD

Eggs Your Way, Sour Dough & (Can be GF) 13

ADD ONS

<i>Mushroom</i>	<i>Tomato</i>	<i>Egg Poached</i>	<i>GF Bread</i>	<i>Goats Cheese</i>	<i>Spinach</i>	<i>4</i>
<i>Smoked Bacon</i>	<i>Cured Salmon</i>	<i>Avocado Fresh</i>	<i>Chicken</i>	<i>7</i>		

MIMOSA

Prosecco & Orange Juice 16

SMOOTHIES

GREEN GODDESS

*Spinach, Apple, Celery, Cucumber, Mint, Banana & Pineapple Juice
(GF & Dairy Free) 13*

FEELING FRESH

*Blueberries, Strawberries, Raspberries, Apple, Ice & Juiced Pineapple
(GF Dairy Free & Low Fat) 13*

MIGHTY CHOCOLATE

*Chocolate, Low Fat Milk, Banana, Vanilla Yoghurt
(GF Low Fat & Source of Protein) 13*



JAMES SAID

BISTRO

LUNCH MENU

SERVED FROM 12.PM TO 2.30PM

ENTRÉES

MUSHROOM ARANCINI	<i>Porcini Mushroom Arancini Balls with Truffle Mayo</i>	16
CAPRESE SALAD	<i>Texture of Tomato, Basil Vinaigrette & Local Burrata (Veg)</i>	20
SPLIT GRILLED LEADER PRAWNS	<i>Chilli Jam Fresh</i>	23
GIN CURED ATLANTIC SALMON	<i>Heirloom Radish, Fennel, Preserved Lemon's Dressing (GF)</i>	25
BEEF CARPACCIO	<i>Beef Carpaccio with Rocket, Mushrooms, Parmesan & Aioli</i>	22
KING FISH CEVICHE	<i>Finger Lime & Citronette Dressing</i>	24
HOUSE MADE GNOCCHI	<i>Textures of Wild Mushrooms & Truffle (Veg)</i>	24 / 34

MAINS

CHICKEN GREEN WITH ENVY

Broccolini, Spinach, Kale, Asparagus, Avocado, Micro Herbs & Poached Egg, Grilled Chicken Breast (GF / Low Carb / Can be Vegan)

28

CAESAR SALAD

Chicken Breast, Bacon, Bread Crouton, Anchovies & Parmesan (Can be GF)

27

TASTE OF THE SEA

Wild Barramundi Fillet, Grilled Leek, Beurre Blanc (GF)

41

POULET DE PROVENCAL

Roasted Chicken Breast, Capsicum, Tomato, Olives, Onions (GF)

34

CONFIT DUCK

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

40

SLOW COOKED BEEF CHEEKS

Cauliflower, Crispy Parsnip

40

250GM EYE FILLET

Dauphinoise Potato, Horseradish Foam, Roasted Onion & Beef Jus

45

WARM PUMPKIN SALAD

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

21

Add Chicken

7

ROASTED HEIRLOOM BEETROOT

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

22

Add Chicken

7

SIDES

Shoestring Fries

9

Broccolini, Herbs Dressing, Almond

12

Rocket Salad, Pear, Parmesan & Candied Walnuts

12

DESSERTS

Sticky Date Pudding, Butterscotch & Double Cream

14

Crème Brulee (GF)

14

Spiced Panna Cotta Dulce Latte, Honey Comb & Salted Caramel Ice Cream (GF)

14

Chocolate Mousse, Wild Berries & Malt Crumble (Can be GF)

14