
JAMESST BAR⁺ KITCHEN

TAPAS

- Spicy chorizo, chickpea, tomato fondue \$7.5
- Semidried tomato mozzarella arancini, basil emulsion (v) \$7.5
- Fried stuffed jalapenos \$7.5
- Cauliflower fritters, gochujang mayo (v) \$7.5
- Lamb koftas, preserved lemon yoghurt (gf) \$8
- Pita & dips (v) \$10
- Battered soft shell crab, sesame dressing \$14

JAMES ST BAR+KITCHEN CLASSICS

- Soup of the day (v/gf) \$9
- Double Cheese Burger, onion rings, aioli \$29
- Caesar salad \$20 - baby cos/parmesan/bacon/poached egg
- Add chicken -\$3
- Club Sandwich, chips, tomato sauce \$24

FRESH PASTA

- Pappardelle with slow cooked beef ragu \$24
- Seafood linguine aglio e olio \$29
- Gnocchi with roasted pumpkin, fennel, sage, beurre noisette (v) \$26

Please advise any dietary requirements or allergies. Thanks.
Please be advised a 15% surcharge applies on public holidays.

ON THE GRILL

- Grilled Salmon fillet, charred corn salsa (gf) \$39
- Rib eye steak 300gm \$45
- Beef eye fillet 200gm \$48
- Wagyu sirloin 200gm (marble score 5+) \$65
- Kangaroo loin 200gm \$34
- *Choice of sauce -
red wine, creamy peppercorn, mushroom, bourbon glaze
- *Choice of roasted or mashed potato

**Grilled Tomahawk steak for 2, sweet potato fries, chimichurri
please allow 25 min (gf) \$85**

TASTES OF ASIA

- Kung Pao spicy chicken, cashews, capsicum, scallions, chilli (gf) \$24
- Chilli Prawns, capsicum, cashews \$26
- Eggplant and chickpea korma, garlic naan (v/gf) \$22
- Red miso braised beef cheek, daikon radish (gf) \$32
- Whole fried baby barramundi, lime & tamarind glaze \$39
- Thai style fried rice, prawns, chilli jam, crackers (gf) \$24
- Add fragrant jasmine rice -\$3

ON THE SIDE

- Sautéed seasonal greens, (v/gf) \$11
- Loaded potato skins, smokey BBQ sauce (gf) \$11
- Roasted Pumpkin and Quinoa Salad \$11

DESSERTS

- Fried DoubleTree ice cream, cookie crumbs, walnuts & chocolate bits \$15
- Warm chocolate brownie, macadamia, Persian floss \$14
- Orange & vanilla creme brulee (gf) \$15