

MENU

Toasted nuts, zesty spice (GF, DF, V, VE)	\$6
Marinated mixed olives (GF, DF, V, VE)	\$6
Homemade bread, whipped garlic butter (V)	\$9
Crispy white fish soft taco, pickled slaw, charred corn, lime aioli	\$9
Thin cut chips, zesty spice, aioli (V)	\$9
Crispy squid tentacles, aioli	\$15
Crispy honey soy chicken bites, kewpie mayo	\$15
Malaysian style chicken skewers, homemade satay sauce	\$15
Chickpea falafels, beetroot hummus, tabouleh (V, VE)	\$17
Grilled stone fruit salad, prosciutto, local goats curd, smoked almonds, balsamic pearls (GF, VO)	\$17
Half-a-kilo Bourbon and BBQ glazed chicken wings	\$19
Burgers	
Angus beef patty, truffled onions, fresh tomato, homemade pickles, brioche bun, melted cheese, thin cut chips	\$28
Carrot and chickpea patty, fresh tomato, homemade pickles, beetroot hummus, potato bun, thin cut chips (VE)	\$28
Fish 'n' chips - Tempura battered white fish fillet, lemon, tartare, mixed leaves, thin cut chips	\$28
Parma - Crumbed chicken breast, gourmet shaved ham, Napoli sauce, gratinated cheese, mix leaf salad, thin cut chips	\$28
James Street Sanga - 150gm Sirloin, caramelised onion, cos lettuce, chipotle mayo, roast pepper chimichurri, cheese mix, Turkish bread, aioli, thin cut chips	\$28

COMFORT FOOD to nourish the soul Tuck into heartwarming flavors of cherished local traditions

James St Gourmet Pie - Slow cooked MSA graded local beef with our house lager, served with buttered mash potato, seasonal vegetables and crisp puff pastry	\$28
--	------

SUBSTANTIAL (AVAILABLE FROM 5 PM)

Pasta - Homemade stuffed pumpkin pasta, pomodoro sauce, olives, roquette, walnuts, sage, local goat's curd (V, VEO)	\$28
Grilled fish of the week - ask us for this week's creation	\$35
Lamb - Valley Spring lamb cutlets, dauphinoise, mint oil, textures of carrot, marrow jus (GF, NF)	\$46
Pitch Black Angus steak MSA certified. Served with potato disc, charred broccolini, marrow jus (GF, NF) 300gm Sirloin \$46 450gm Rib Eye on the bone \$60	

SWEETER NOTES

Chocolate pave, DoubleTree cookie crumbs, textures of citrus (GFO)	\$18
Homemade cheesecake, fig compote (GF)	\$18
WA double brie, stone fruit compote, charcoal crisps, smoked almonds (GF)	\$20

KIDS MENU

Kids steak - with chips and broccolini	\$13
Spaghetti Pomodoro - spaghetti tossed in pomodoro sauce	\$13
Fish 'n' Chips - Tempura battered white fish fillet, lemon, tartare, thin cut chips	\$13
Fruits & Yoghurt - Cut fruits with plain yoghurt	\$13

\$13 LUNCH SPECIAL (AVAILABLE 11AM - 2PM, MON TO FRI) (Except Public Holiday. Available for dine-in only)

Parma - Crumbed chicken breast, gourmet shaved ham, Napoli sauce, gratinated cheese, mix leaf salad, thin cut chips	\$13
Fish 'n' Chips - Tempura battered white fish fillet, lemon, tartare, mix leaves salad, thin cut chips	\$13
Pasta - Spaghetti tossed in pomodoro sauce, roquette, olives, fetta	\$13
Salad - Roast maple pumpkin, kale, quinoa, fresh vegetables, toasted nuts, house dressing, balsamic pearls.	\$13

(V) = Vegetarian (VE) = Vegan (VO) = Vegetarian Option Available (VEO) = Vegan Option Available (GF) = Gluten Free (GFO) = Gluten Free Option Available (DF) = Dairy Free

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

We accept all credit cards (except Diners) 2% surcharge applies. A surcharge of 15% applies on public holidays.