



MENU

JAMES ST BAR & KITCHEN

OPENING
HOURS

11.00 AM
9.00 PM

TO SHARE

Toasted nuts, zesty spice (GF, DF, V, VE)	\$6
Marinated mixed olives (GF, DF, V, VE)	\$6
Grilled pita, beetroot hummus, chickpea and whipped feta salad (V)	\$14
Thin cut chips, parmesan & paprika salt, aioli (V)	\$8
Homemade crispy chicken bites, sriracha mayo	\$15
Teriyaki beef skewers, crispy rice noodle salad	\$15
Fremantle octopus, romesco sauce (NF, GF)	\$14
Kataifi prawns, lime aioli	\$15
Plum and chilli pork belly	\$14
Patatas Bravas	\$14



HEARTY

STEAK SANDWICH - WA sourced beef, cos lettuce, chipotle mayo, roasted pepper sauce, caramelised onion, Aussie jack cheese, Turkish bread, thin cut chips	\$30
SEAFOOD LINGUINE - Seafood mix, roast pepper emulsion, capers, chilli, tomato, olives	\$32
CHICKEN PARMI - Crumbed chicken breast, gourmet shaved ham, napoli sauce, gratinated cheese, mix leaf salad, thin cut chips	\$28
FISH & CHIPS - Tempura battered white fish, mixed leaf salad, thin cut chips, tartare sauce	\$28
ANGUS BEEF BURGER - Caramelised onion, tomato, homemade pickles, cheese, brioche bun, thin cut chips	\$28
VEGGIE BURGER - Carrot and chickpea patty, tomato, homemade pickles, beetroot hummus, potato bun, thin cut chips (VE)	\$30



LUNCH SPECIAL

\$14 (MONDAY - FRIDAY 11AM - 2PM)

- CHICKEN PARMI** - Crumbed chicken breast, gourmet shaved ham, Napoli sauce, gratinated cheese, mix leaf salad, thin cut chips (NF)
- FISH & CHIPS** - Tempura battered white fish, mixed leaf salad, thin cut chips, tartare sauce (NF)
- PASTA** - Spaghetti tossed in pomodoro sauce, rocket, parmesan pangrattato, olives, whipped feta (V, NF)
- VIETNAMESE SALAD** - Vietnamese style rice noodle salad blended with colourful julienne fresh vegetables, dressed with chilli, soy and coriander dressing (V, VE, NF, GF)

EVENING EATS

AVAILABLE FROM 5PM ONWARDS

COMFORT FOOD to nourish the soul
DECONSTRUCTED JAMES ST PIE - \$38
Slow cooked lamb shank, charred mash, seasonal vegetable, crispy puff

HOMEMADE PUMPKIN RAVIOLI Pomodoro sauce, olives, rocket, walnuts, sage, whipped feta (V, VO option available)	\$30
GRILLED BARRAMUNDI - Sweet potato puree, grilled broccolini, sage and pumpkin seed butter (GF, NF)	\$38
BEEF CHEEK - Red wine braised beef cheek, mash potatoes, carrot and broccolini (GF, NF)	\$38
MSA CERTIFIED PITCH BLACK ANGUS STEAK - Pickled mushroom, celeriac puree, kale, marrow jus (GF, NF).	
300 GM Beef Sirloin	\$48
450 GM Beef Rib Eye on the bone	\$60

SIDES

Mixed green salad (NF)	\$8
Mashed potato, olive oil (GF, NF)	\$9
Charred broccolini (GF, NF)	\$8



DESSERT - \$18

- DARK CHOCOLATE TART** - Miso caramel, sesame & DoubleTree cookie crumble, white chocolate mousse
- POACHED PEAR** - Cardamom parfait, almond biscuit
- DRUNKEN MANDARIN SPONGE** - Brandy syrup, mandarin coulis

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.

(V) = Vegetarian (VE) = Vegan (VO) = Vegan option (GF) = Gluten Free (NF) = Nut Free Available