



FREEBIES 

Scan the QR code to leave a 5 star Google review for a free bottle of Simple Juicery juice or smoothie when you purchase any meal 
(1 drink per table)



ALL DAY MENU

TOAST

Ciabatta or sourdough 9

Gluten free toast 10

Fruit toast 11

with house made jam, peanut butter, nutella, vegemite

EGGS YOUR WAY

Poached / fried on toast 15

Folded eggs on toast 17

Gluten free toast +1

Extras

Poached / Fried egg 4

Smoked bacon 8

Potato rosti 7

Hash brown 8

Sautéed mushroom 7

Salmon gravlax 11

Chips w/ chipotle mayo 12

Folded eggs 8

Chorizo 8

House falafel w/ labneh 9

Half avocado 6

House sauces 3

Lemongrass chicken 10

CRISPY CHAT POTATOES 15

With herb dressing & pecorino cheese

VG = Vegan | V = Vegetarian | GF = Gluten free | D = Contains dairy
N = Contains nuts | E = Contains eggs | G = Contains gluten

Note: Strictly no changes to the menu on weekends or busy periods
A 10% surcharge is applicable on Saturday A 15% surcharge is applicable on Sunday and public holidays

PORRIDGE 26

Chia & cinnamon overnight soaked oats, seasonal fruits, pistachio crumble, poached rhubarb, coconut (V, G, N, D)

OATS 25

Chia & cinnamon overnight soaked oats, seasonal fruits, pistachio crumble, poached rhubarb, berry compote, coconut (VG, G, N)

HOTCAKE 26

Buttermilk hotcake, house made granola, seasonal fruits, poached rhubarb, pistachio crumble, berry compote, shredded coconut (G, V, D, E N)

BENEDICT 28

Herb & potato rosti, double smoked bacon, two poached eggs, chipotle hollandaise, crispy shallots (D, E)

Salmon gravlax instead of bacon +2

SPANISH EGGS 29

Folded eggs, Spanish chorizo, herb dressing, chilli sambal, whipped ricotta, crispy shallots, fresh herbs, pecorino, ciabatta toast / Add bacon +8 (D, E)

AVOCADO 27

Smashed guacamole, whipped ricotta, mango salsa, shaved radish, fresh herbs, chipotle mayo, pistachio dukkah, a poached egg, ciabatta toast / Add bacon +8 (N, D, E)

CROQUETTES 28

Potato, halloumi & pea croquettes, garlic herb labneh, salad greens, beetroot relish, dukkah, pickled chilli, a poached egg (N, D, E)

FALAFEL 27

Fluffy falafels, beetroot relish, salad greens, dukkah, herb dressing, pickled chilli, smashed guacamole, garlic labneh, shaved radish, pickled onion (D, N, V)

SHAKSHUKA 28

Middle Eastern tomato sauce, dukkah, whipped ricotta, spring onion, pickled chilli, grilled chorizo OR mushrooms, two poached eggs, ciabatta toast (N, E, D)

PUMPKIN 28

Maple roasted pumpkin, smashed guacamole, crispy halloumi, beetroot relish, grilled kale, whipped ricotta, dukkah, a poached egg (N, D, E, V)

BURGER 29

Two wagyu smashed patties, American cheese, beetroot relish, lettuce, tomato, chipotle mayo, smoked bacon, pickles, milk bun & chips (D, E)

TACOS 28

Slow cooked beef brisket, birria sauce, soft shell tortillas, pico de gallo, fresh herbs, pickled chilli, pecorino (G, E)

SALAD 28

Crispy chat potatoes, fried chicken tenderloins, grilled kale, herb dressing, shallots, pecorino (D)

scan to follow



COFFEE - ST. JAMES BLEND

SHORT BLACK 4
SHORT MACCHIATO 4.5
BLACK COFFEE 4.5
WHITE COFFEE 4.8
BABYCHINO 1
HOT CHOCOLATE 5
SPICED CHAI LATTE 5.5
FRESH LEAVES CHAI 6
MATCHA LATTE 5.5
GOLDEN LATTE (Turmeric, Ginger and Cinnamon) 5.5
ALMOND, COCONUT, SOY, OAT +1
MUG + 1

SINGLE ORIGIN 4. 8

Batch brew (hot or iced)

SPARKLING WATER PER GLASS 2

ORGANIC TEAS BY TEA DROP 4.8

English Breakfast, Earl Grey, Peppermint,
Chamomile, Lemongrass & Ginger,
Green Honey Dew

JUICES 9

REJUVENATE JUICE

Pineapple, red apple, watermelon, lime

STRESS RELIEF

Carrot, celery, pineapple, pear

DETOX

Carrot, celery, beetroot, ginger, orange

FRESH ORANGE JUICE

KOMBUCHA 6

Ginger and lemon
Blueberry and Strawberry

SMOOTHIES 11

MELBOURNE SUNRISE

Mango, raspberries, orange juice

BERRY BLISS

Blueberries, banana, almond milk, coconut milk
maple syrup, almonds, chia seeds

CHEEKY CHOC

100% raw cacao, banana, coconut milk, protein

NOT BEFORE COFFEE

Double espresso, almond milk, banana, protein

TROPICAL BANANA

Banana, honey, cinnamon, almond milk, protein



Food in this restaurant is processed in a kitchen that produces dishes that contain milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.



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