



Dining Menu

Available from 12pm – late

Starters and Snacks

The James Hotel Garlic Bread 12.5 (v)

House made Damper and chef's selection of Dips 14.5 (v)

The James Hotel's Spiced Calamari with a balsamic glaze, aioli, garden salad & lemon wedge 14.5 Main 24 (G*)

Honey soy and sesame glazed Chicken Wings garnished with garden salad 14.5 (G)

The James Hotel's Caesar Salad with cos lettuce, pan fried bacon, croutons, anchovies & house made dressing topped with a fresh poached egg 16 Add chicken 22

Wild mushroom tortellini with nut brown butter and lemon 16 Main 26 (v)

Mains

Seared Atlantic Salmon on roasted kipfler potatoes served with a capsicum salsa and fresh lemon wedge 32 (G)

Pan seared Seafood Linguini with prawns, scallops and calamari with white wine, shallots, parsley and chillies 32

Traditional crumbed Lamb Cutlets, coated with bread crumbs and rosemary on a bed of roasted vegetables with a house made mint yogurt 36

Slow roasted Pork Belly served on creamy mash with confit garlic & red wine jus 36 (G)

Peppered Kangaroo Fillet, served with cauliflower gratin and a red wine jus 34 (G)

Mushroom and Roast Pumpkin Risotto sprinkled with shaved parmesan and extra virgin olive oil 28 (v) (G)

300g Emerald Valley Porterhouse Steak served with herb butter & straight cut chips 32 (G)

200g Grain fed Eye Fillet Steak with herb butter and straight cut chips 36 (G)

Add Prawns and Calamari tossed in garlic, white wine, cream and parsley 7 (G)

Add Mushroom Sauce with garlic, white wine, cream and parsley 5 (G)

Add Peppercorn Sauce 5 (G)

(v) Vegetarian (V*) Vegetarian on request (G) Gluten Free (G*) Gluten Free on request



Bar Favourites

Our Famous Parmas

Tender chicken breast coated with Chef's special blend of spices and bread crumbs, served with straight cut chips and salad

“Charlotte” Napoli sauce, mozzarella and chopped parsley 23

“Smuggler” Bolognese sauce and mozzarella 23

“Farmer” Bush tomato relish, bacon, egg, and mozzarella 25

“Banker” Smoked ham, avocado, tomato sauce and mozzarella 25

“Thief” Hot salami, olives, mozzarella, tomato relish and pickled jalapenos 25

“Lash” Napoli, grilled bacon, button mushrooms, king island blue & mozzarella 27

Traditional Favourites

The James Hotel Wagyu Burger with crispy bacon, egg, cheese, tomato relish, lettuce in brioche bun served with chips 30

The James Hotel's Beer Battered Fish served with straight cut chips, lemon wedge & house made tartare 26

Steak Sandwich with crispy bacon, fried egg, cheese and onion jam topped with barbecue sauce, served with potato wedges 26

House made traditional Chicken Kiev oven baked with garlic butter sauce served with straight cut chips & fresh garden salad 28

Pie of the day with creamy potato mash 24

Ask about our daily Chef Specials

(v) Vegetarian (V*) Vegetarian on request (G) Gluten Free (G*) Gluten Free on request



Sides

Straight cut chips with aioli 12 (V) (G)

Potato wedges with sour cream and sweet chili sauce 14 (V) (G)

Seasonal vegetables tossed with herb butter 8 (V) (G)

Sautéed mushrooms with herb butter 8 (V) (G)

Sautéed baby spinach with garlic and herb butter 8 (V) (G)

Classic garden salad with mustard vinaigrette 8 (V) (G)

Creamy potato mash 8 (V) (G)

Kids Menu *

Linguini with a rich Bolognese sauce & shaved parmesan cheese 14 (V*)

Battered Fish with Chips, traditional tartare sauce & lemon wedge 14

Tender Chicken Nuggets (six) with straight cut chips 14

Grilled Steak, straight cut chips & salad 14

Chicken Schnitzel with straight cut chips 14

Kid's Ice Cream Sundae with chocolate sauce 8

* Complementary children's activity bag with every kid's main meal

Kids Drinks

Raspberry Lemonade 5.5

Ice Cream Spider 8

Kids Tasting Paddle with lemonade, juice & cola 10

(v) Vegetarian (V*) Vegetarian on request (G) Gluten Free (G*) Gluten Free on request



Dessert Menu

Creamy smooth dark and white Chocolate Mousse topped with double cream & fresh strawberry 14 (G)

The James Hotel's individual hot Sticky Date Pudding with rich butterscotch sauce and vanilla ice cream 14

Berry & white chocolate Cheesecake with fresh fruit compote 14

Vanilla bean Panna Cotta served with berry coulis 14 (G)

See your waiter for our Chef's selection of local and imported cheese
Served with Lavosh crackers, dried fruits and quince paste.

Ask about our weekend Dessert Specials

only \$10 every Saturday & Sunday

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