

BANKSIA TREE CLASSICS

XO CRAB 29

North Haven blue swimmer crab, XO sauce, poached eggs, sourdough toast, fermented garlic hummus, Geraldton wax oil, crispy saltbush

Our signature dish

Double crab 4

Add bacon 7

EGGS YOUR WAY / BUILD YOUR OWN. 14

Take free range eggs-poached, fried or scrambled, fire grilled sourdough and then add anything you like.

Barossa kransky / Dbl Bacon 7

Hash browns / Grilled tomato 4

Haloumi / Grilled avocado 5.5

Gluten free bread 1.5

MANYA (WINTER) BOWL V GF 22

Roast pumpkin, seasonal and warragul greens, smoked hummus, dukkah, local chickpeas, fetta and blood limes. Manya is a Kurna word for cold and wet weather

Add kransky or grilled chicken 7

Add poached eggs. 5

THE BROOKLYN 21

An open sandwich with, Barossa pastrami, emmental cheese, sauerkraut, maple mustard sauce, Sourdough, Poached egg

Add fries 4

Add Kransky 7



GF-Gluten free V-Vegan  -Vegetarian *-Zero waste ingredient

BOTTOMLESS BRUNCH!

45PP

-Choose any main dish and add on bottomless mimosas for 60 mins- conditions apply

SEASONAL SPECIALTIES

KI PORRIDGE 23

KI rolled oat and semolina porridge, poached pear and syrup, seasonal fruit, chocolate and nut soil, oatmilk

sub any other milk 7

Add honey 7

AVOCADO TOAST 21

Artisan sourdough, smashed avocado, pickled beetroot, native dukkah, smoked labneh, crispy saltbush, native rivermint, edible native flowers and seasonal chutney

Add poached eggs 5

FRENCH TOAST 24

(THICK CUT BRIOCHE-FINISHED OVER OUR REDGUM FIRE)

Brioche, smoked + candied rhubarb and syrup, burnt fennel meringue, sweet corn dust, fresh fruit, chantilly cream pashmak

Add bacon 7

Add icecream 3

Our signature dish

BURGERS AND FRIENDS

CRISPY HALOUMI BURGER 20

Crispy crumbed haloumi, crunchy slaw, smoked hommus, stem relish* all on a brioche bun

Add hash browns 4

Add bacon 7

Add fried egg 3

Add beef patty 6

BANKSIA BURGER 19

Flame grilled premium brisket patty, cheddar, special pickles, lettuce, tomato, onion, special sauce, brioche

Double meat 6

Add fries 4

THE EGG SLUT 19

Named after a restaurant in LA
Fermented chilli, scrambled eggs, cheddar cheese, hash brown, crunchy wombok, pear and fennel slaw, brioche

Make it dirty

Add bacon 7

Add beef patty 6

THE BFC 18

Crispy fried chicken, crunchy pear and fennel slaw, special pickle, lemon myrtle aioli, brioche

Add fries 4

TEMPEH-TATION BURGER V 18

Crispy locally made tempeh slice, crunchy slaw, sprouts, stem relish*

Add fried chicken 7

Add fries 4

EAT
LOCAL
SOUTH AUSTRALIA

SIDES/SNACKS

Shoestring fries, native seasoning, tomato sauce 10

Sweet potato fries, chives, parmesan, smoked salt, aioli
add truffle oil 10
1

4 hash browns, native seasoning, Banksia relish 10

Buttermilk Fried chicken(4), seasonal hot sauce. 14

Seasonal garden salad, dressing, chives 5

WE ALSO SELL A RANGE OF HOUSE MADE PRODUCTS AND
LOCALLY CRAFTED GOODS IN OUR CORNER STORE



ALL YOU CAN EAT
HOT SAUCE BAR 8

OUR CHEFS MAKE SOME
WICKED SAUCE-TRY AS
MUCH AS YOU LIKE!

ADD ONS AND EXTRAS

Smoked Barossa kransky 7
Fried chicken / Grilled chicken 7
Kanmantoo bacon 7
Hash browns (V) 4
Fire grilled tomato (V) 4
Haloumi 5.5
Avocado (V) 5.5
Crispy tempeh (V) 6
Gluten free bread / bun 1.5

COFFEE

MONASTERY COFFEE

BARRISTA BREAKFAST 12

(ESPRESSO/MAGIC/BATCH BREW

ESPRESSO/MACCHIATO 4

BLACK COFFEE 6OZ 4 12OZ 4.8

MILK COFFEE 6OZ 4.5 12 OZ 5.5

ALT MILKS 1

ICED COFFEE 6.5

ICED CHOCOLATE 6.5

NITRO COFFEE 6.5

MISCHIEF BREWING

BATCH BREW - S/ORIGIN 5.2

SINGLE ORIGINS FROM MONASTERY-

CHECK THE SPECIALS BOARD FOR

TODAY'S OFFERING

ALTERNATIVE LATTES

VELVET, GOLDEN, MATCHA, CHAI

6OZ 5 12 OZ 6

HOT CHOCOLATE V

6oz 5 12 oz 6

BOUNTY HOT CHOCOLATE V

6oz 6 12 oz 7

Sourced from Nutraorganics.

Matcha latte is made in house.

TEA

THE TEA CATCHER

English Breakfast, Earl Grey, Organic Green, Organic Peppermint, Organic Lemongrass and Ginger, Blooming tea balls (White tea)

12OZ 5

**RURAL AID* PROVIDE FARMERS
WITH WATER, SUPPLIES,
COUNSELLING
AND FINANCIAL AID**

SMOOTHIES / JUICES

CHOCOLICIOUS 10

Banana, peanut butter, cocoa, vegan protein, coconut milk
add espresso. 1

ADD
VEGAN
PROTEIN
1.5

GREEN GODDESS 10

Kale, mango, banana, spirulina,
coconut milk. chia seeds

WAKE UP JUICE 9

Lemon, orange, berocca,
sparkling water.

ADD Applewood Gin 7

FRUIT TINGLE JUICE 9.5

Strawberry, lime, orange, apple.

IMMUNE BOOST JUICE 8.5

Carrot, orange, ginger, bee pollen

GIMME GREENS JUICE 9.5

Kale, spinach, lemon, cucumber,
apple, celery

COLD DRINKS

BICKFORDS SOFT DRINKS 5

Ginger beer

Cream soda

Lemon lime bitters

Cola

U-TONIC KOMBUCHA 5

Pomegranate

Ginger and turmeric

Mango

SPARKLING MINERAL WATER*

GLASS 2 BOTTLE 3

100% of all profits from each bottle
are donated to **Rural Aid***

COCKTAILS

BLOODY MARY 19

KIS Vodka / tomato juice /
Worcestershire / Tabasco / bush
seasoning

DOUBLE SHOT FOR \$7
TO ANY COCKTAIL!

BANKSIA G & T

Gin / varci peppercorn tonic / rosemary
/ pink peppercorn

Applewood 17

KIS O-Gin 16

MIMOSA 10

Strawberry, orange, lime juice / bubbles
/ thyme

GOLDEN NITRO MARTINI 14

Big Shed golden stout time vodka / nitro
coffee / sugar syrup

VIRGIN MARY 11

Tomato juice / Worcestershire / hot
sauce / bush seasoning

VIRGIN MIMOSA 8

Strawberry, orange, lime juice / virgin
bubbles / thyme

WINE

ALL OUR WINES ARE CERTIFIED
ORGANIC AND BIODYNAMIC

SEAVIEW SPARKLING VIC

Glass 8 Btl 21

TSCHARKES SAVAGNIN WHITE Barossa Valley

Glass 8 Btl 29

PAXTON-PINOT GRIS WHITE McLaren Vale

Glass 9 Btl 32

TSCHARKES ROSE Barossa Valley

Glass 8 Btl 29

PAXTON-CABERNET RED McLaren Vale

Glass 9 Btl 32

TSCHARKES-MSG RED Barossa valley

"Elements" Btl 45

**OUR WINES ARE SUBJECT
TO SEASONAL VINTAGE AND
MAY CHANGE THROUGHOUT
THE SEASON**

BEER

PORT LOCAL 9

LAGER 4.5%
PIRATE LIFE / SA

ACAI/PASSIONFRUIT 8

SOUR 3.5%
PIRATE LIFE / SA

PALE ALE 7

ICONIC SA PALE ALE 4.5%
COOPERS / SA

DESI DRIVER 8

PALE ALE. LESS THAN 0.5%
BIG SHED BREWING / SA

JETTY JUMPER 10

IPA 3.5%
BIG SHED BREWING

CHERRY POPPER CIDER 10

CIDER 8.5%
BIG SHED BREWING / SA