

BANKSIA TREE CLASSICS

XO CRAB 29

North Haven blue swimmer crab in XO sauce, artisan sourdough, poached eggs, beetroot hummus, geraldton wax and river mint emulsion, crispy saltbush

Our signature dish

Add extra crab 4

Add bacon 6

BACON AND EGGS 22

2 free range eggs - poached, fried or scrambled, fire grilled sourdough and Kanmantoo bacon. Ask for our special relish

Barossa kransky / Dbl Bacon 7/6

Hash browns / Grilled tomato 4

Haloumi / Grilled avocado 5.5

Gluten free bread 1.5

TINDO BOWL V GF 21

Fire roasted seasonal vegetables, leafy greens, toasted chickpeas, muntries, edamame, quinoa, citrus dressing

Tindo meaning Sun in Kaurna

Add Kransky 7

Add Grilled chicken 6

Add Haloumi 5.5

THE BROOKLYN 21

An open sandwich with, Barossa pastrami, swiss cheese, dried 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 GRANOLA 18

Toasted Kangaroo Island oats, dried fruit, seasonal and native berries, yoghurt and honey shard.

Add 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, spiced chickpeas

Add poached eggs 5

Australia's best avo toast finalist!

FRENCH TOAST 25

Fire grilled donut, davidsons plum whipped cream, native berries, meringue shard, pashmak, native berry sauce.

Add bacon 6

Add icecream 3

Our signature dish

BURGERS AND FRIENDS

CRISPY HALOUMI BURGER 20

Crispy crumbed haloumi, slaw, lettuce, tomato, fire grilled pineapple, spicy lemon myrtle mayo, brioche bun

Add hash browns 4

Add bacon/ beef patty 6

Add fried egg 3

BANKSIA BURGER 20

Flame grilled premium brisket patty, cheddar, tomato, lettuce, house-made pickles, pickled red onion, special sauce, brioche bun

Double meat 6

Add fries 4

THE EGG SLUT 20

Named after a restaurant in LA

Fermented chilli, scrambled eggs, cheddar cheese, hash brown, seasonal slaw, brioche bun

Make it dirty

Add bacon 6

Add beef patty 6

THE BFC 20

Crispy fried chicken, seasonal slaw, cheddar, pickled red onion, spicy lemon myrtle aioli, brioche bun

Add fries 4

VEGGIE-LANTE BURGER V 20

Pumpkin and quinoa patty, beetroot hummus, pickled red onion, lettuce, tomato, potato bun

Add fried chicken 7

Add fries 4



SIDES/SNACKS

Shoestring fries, native seasoning, tomato sauce 10

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

4 hash browns, native seasoning, Banksia relish 10

Sautéed seasonal greens, fermented garlic, dukkah 12

ADD ONS AND EXTRAS

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

BACON AND EGG ROLL 15.9

Free range eggs, fire grilled bacon, our smoked native relish and snow pea shoots on a brioche bun.



ALL YOU CAN EAT
HOT SAUCE BAR 8
OUR CHEFS MAKE SOME
WICKED SAUCE-TRY AS MUCH
AS YOU LIKE!

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

COFFEE

MONASTERY COFFEE

BARISTA 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 7

ICED CHOCOLATE 7

NITRO COFFEE 6.5

MISCHIEF BREWING

BATCH BREW - S/ORIGIN 5.2

CHECK THE SPECIALS BOARD FOR
TODAY'S OFFERING FROM MONASTERY

ALTERNATIVE LATTES

VELVET (SPICED BEETROOT CHAI)

GOLDEN (SPICED TURMERIC)

MATCHA

CHAI 6OZ 5 12 OZ 6

HOT CHOCOLATE V

6oz 5 12 oz 6

BOUNTY HOT CHOCOLATE V

6oz 6 12 oz 7

TEA

T-BAR SPARKLING 4.8

STRAWBERRY ICED TEA

THE TEA CATCHER

English Breakfast, Earl Grey, Organic
Green, Organic Peppermint, Organic
Lemongrass and Ginger

12oz 5

SMOOTHIES / JUICES

CHOCOLICIOUS 10

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

THE B.O.M.B. 10

Blueberry, orange, mango,
banana

PEACHY GREEN 10

Peach, banana, kale, spirulina,
coconut milk. chia

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

PINK BLISS 9.5

Watermelon, strawberry, lime

COLD DRINKS

BICKFORDS SOFT DRINKS 5

Ginger Beer, Cream Soda,
Lemon Lime Bitters, Cola

MOJO KOMBUCHA SODA 5

Berry Blitz, Tropical Twirl

STILL MINERAL WATER 3.8

Calm and stormy 500ml

SPARKLING MINERAL WATER*

GLASS 2.5 BOTTLE 4

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

ADD
VEGAN
PROTEIN
1.5

COCKTAILS

BLOODY MARY

KIS Vodka, tomato juice, Worcestershire, tabasco, bush seasoning

19

MAKE IT VIRGIN

WAKE UP GIN

Applewood Gin, lemon, orange, berocca, sparkling water.

16

BANKSIA G & T

GIN, varci peppercorn tonic, rosemary, pink peppercorn

Applewood

17

KIS O-Gin

16

MIMOSA

Strawberry, orange, lime juice, prosecco, thyme

12

GOLDEN NITRO MARTINI

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

19

DOUBLE SHOT FOR \$7
TO ANY COCKTAIL!

WINE

VIRGIN BUBBLES-ALCOHOL
FREE PROSECCO.

Btl 28

ALPHA BOX AND DICE - TAROT
SPARKLING

Glass 10

Btl 35

TSCHARKES SAVAGNIN WHITE

Glass 9

Btl 32

PAXTON-PINOT GRIS WHITE

Glass 9

Btl 32

TSCHARKES ROSE

Glass 9

Btl 32

PAXTON-CABERNET RED

Glass 9

Btl 35

TSCHARKES-MSG RED

"Elements"

Btl 45

ALL STILL WINES ARE CERTIFIED
ORGANIC AND BIODYNAMIC

BEER

PORT LOCAL

10

LAGER 4.5%
PIRATE LIFE / SA

ACAI/PASSIONFRUIT

9

SOUR 3.5%
PIRATE LIFE /SA

PALE ALE

8

ICONIC SA PALE ALE 4.5%
COOPERS /SA

DESI DRIVER

9

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

JETTY JUMPER

11

IPA 3.5%
BIG SHED BREWING

CHERRY POPPER CIDER

12

CIDER 8.5%
BIG SHED BREWING /SA