



-OUR ETHOS

-FOOD (CLASSICS AND SPECIALTIES)

-FOOD (BURGERS AND FRIENDS)

-COFFEES AND SMOOTHIES

-BEERS, WINES, COCKTAILS

LOCAL PRODUCERS INCLUDE

KANMANTOO BACON / FEATHER AND PECK / 2 GULFS
CRAB / BAROSSA FINE FOODS / DIRTY INC /
MONASTERY COFFEE / FLEURIEU DAIRY / RIVIERA
BAKERY / KIS SPIRITS / APPLEWOOD DISTILLERY /
BIG SHED BREWING / PIRATE LIFE / U-TONIC /
BICKFORDS / THE TEA CATCHER / JUICE QUEST /
MISCHIEF BREW COFFEE / NUTRAGENICS / TSHARKES
/ VARCHI SYRUPS / PAXTON / MOULD FARMER

**WE WOULD LIKE TO ACKNOWLEDGE AND PAY RESPECT
TO THE TRADITIONAL OWNERS OF THE LAND ON
WHICH WE STAND, THE KAURNA PEOPLE OF THE
ADELAIDE PLAINS. IT IS UPON THEIR ANCESTRAL
LANDS THAT THE BANKSIA TREE EXISTS**

This is what we believe in.

95% of our menu is made from ingredients/suppliers in SA.

Pasture raised beef, chicken & eggs, pulses and grains from the Yorke Peninsula, dairy, spirits, wine, beer, pasta, seafood-all farmed or produced here in our state. Our wines are vegan, organic and biodynamic from Barossa and McLaren Vale.

When food travels less kms, it results in fresh produce, less carbon emissions & keeps profits in SA.

All of our fruits and vegetables are used purely in season, and so our menu changes regularly. We also support our local farmers who supply us with sustainable, non-sprayed biodynamic goods.

Our coffee is small batch roasted, traceable & above fair trade, allowing farmers to produce high quality beans & enjoy a better quality of life. Medium roasted to preserve the qualities of the (coffee) berry, which highlights the work of the farmers, allowing you to truly taste the terroir of the bean.

You'll find red gum from the Adelaide Hills in our grill.

Native herbs, fish, nuts and fruits, some of which are foraged locally.

Our food and coffee waste is composted locally and is diverted from landfill.

Each of these things work in harmony to create a menu and an ethos, for delicious food and drink without costing the earth.

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 6

BACON AND EGGS 23

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

MANYA (WINTER) BOWL V GF 25

Manya is a Kurna word for cold and wet weather

Roast pumpkin, seasonal and warragul greens, smoked hummus, dukkah, local chickpeas, and blood limes.

Choose poached eggs or crispy tempeh

Add kransky / grilled chicken 7/6

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 PORRIDGE 18

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, spiced chickpeas

Add poached eggs 5

Australia's best avo toast Finalist!

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 6

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 6

Add fried egg 3

Add beef patty 6

BANKSIA BURGER 19

Flame grilled premium brisket patty, cheddar, special pickles, lettuce, tomato, smoked 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 pear and fennel slaw, brioche

Make it dirty

Add bacon 6

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



SIDES/SNACKS

Shoestring fries, native seasoning, tomato sauce 10

Sweet potato fries, chives, parmesan, smoked salt, aioli
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

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