

Banksia Tree Cafe



LARGE

XO CRAB SCRAMBLE GFO

Local Blue swimmer crab scramble, XO sauce, herbs, sourdough, native herb oil, nori, chilli strands **33.9**

With extra crab 6 or fire grilled bacon 8

TURKISH EGGS GFO

Poached eggs, garlic yoghurt, garlic and chilli oil, saltbush served in a skillet with flatbread **27**

With fire grilled bacon 8 or barossa kransky 8

AVOCADO TOAST GFO

Rustico sourdough, avocado, fire blistered beets, shaved radish, herbs, native greens pesto **25**

Fire grilled bacon 8 or poached eggs 6

THE EGG SLUT BURGER * GFO

Named after a restaurant in LA

Gold label hot sauce, scrambled egg, melted cheese, hash brown, kimchi slaw in a bun **24**

Make it a CRABSLUT! 30

Make it dirty! 32 (Fire grilled bacon or Beef patty) Add fries 3

BANKSIA BURGER GFO/VO

Waygu fire grilled beef, house-made pickles, cheese, lettuce, pickled onion, burger sauce, bun **23**

MAKE IT VEGAN WITH A VEGAN GRILLED PATTY!+1.5

Double meat 8 or fire grilled bacon 8 Add fries 3

ASK FOR OUR PLANT BASED MENU!

Some of our dishes can be easily modified to be plant based!



If this is your first time here-PLEASE watch this video!

BACON AND EGGS GFO

2 pasture raised eggs - poached, fried or scrambled(+1), Rustico sourdough and 2 slices of hand cured and smoked bacon (Barossa) **25**

With kransky 8 or 2 hash browns 6

APPLE GRANOLA CRUMBLE

Coconut and Almond Granola crumble with poached rhubarb and apple, candied nuts and seeds **23**

With double fruit 5

NOURISH BOWL GF

Beetroot hommus, lentils, scorched broccoli, radish, beans, red pickled onion **24**

House falafels(3) 5 or halloumi 6 or poached eggs 6

THE B.F.C GFO

Buttermilk fried chicken, kimchi slaw, house pickles, gold label hot sauce, tangy aioli, bun **23**

***Go bunless-make it a salad* 25**

Fire grilled bacon 8 with hash brown 3 Add fries 3

BANKSIA FRENCH TOAST

Local brioche loaf, poached fruit, berry coulis, chocolate soil, coffee meringue crisp **22**

cooked over our red-gum fire

Banana liquor 6 or fire grilled bacon 8

UPGRADES

Double smoked Kransky	8
Fried chicken / Grilled chicken	8
House made falafels(3)	5
Smashed avo	4
SA fried Haloumi / 2 Hash browns	6
Gluten free bread / Bun	2
Gold label hot sauce	1.5
2 poached eggs	6

GF-Gluten free



-Vegan



-Vegetarian VO-vegan option

GFO-gluten free option



- grilled over the redgum fire

BOTTOMLESS BRUNCH!

55PP

-CHOOSE ANY MAIN DISH, BOTTOMLESS MIMOSAS, ONE REGULAR COFFEE-90 MINS FROM SITTING/BOOKING TIME

MOCKTAIL OPTION ALSO AVAILABLE

85PP*

-CHOOSE ANY MAIN DISH, ONE REGULAR COFFEE- BEERS & COCKTAILS FOR 90 MINS

-RSA CONDITIONS APPLY

90 MINS FROM SITTING/BOOKING TIME

SMALL

AUTUMN GREENS GF

Fire roasted mixed green veg with olive oil, garlic and native herbs **13.5**

Fire grilled kransky 8 or poached eggs 6

ST VINCENT CRAB ROLL

2 gulfs blue swimmer crab, XO, lemon, herbs, local brioche roll **20**

BANKSIA BONELESS CHICKEN WINGS GF

Buttermilk brined fried chicken (6 pieces) tossed in *choose from Garlic soy or Fermented chilli*, pickles, kimchi slaw **16**

BOJEE BANANA BREAD

Banana bread, smoked coffee butter, Seasonal fruit, coffee tuille **16**

HASH BROWNS GF

4 Hash browns, native seasoning, Banksia relish. **14**

SWEET POTATO FRIES GF

Parmesan, spicy aioli **15**
Truffle oil 1.5

BANKSIA FRIES GF

Native seasoning, tomato sauce **11**

Drinks



Every dish celebrates South Australia's farmers and makers — from blue swimmer crab caught in the Spencer Gulf to honey gathered in Clare Valley.

Barossa small-goods / Limestone coast eggs / 2 Gulfs Crab / Patio Coffee / T2 / Fleurieu Dairy / Rustico Bakery / Mayfair / Big Shed Brewing / Bickfords / Brewed by Belinda / Unico Zelo

COLD DRINKS

BICKFORDS SOFT DRINKS 6

Ginger, Cream Soda, LLB, Cola

***make it a float!*. +3**

ICED COFFEE/CHOC/CARAMEL 10

Espresso/syrup, ice-cream, milk.

SODALY PREBIOTIC SODA 5.7

Raspberry, Watermelon, Yuzu

SPARKLING ICED TEA 5.9

Strawberry, Peach, Cucumber and Mint

SMOOTHIES

PBJ PROTEIN 11

Peanut butter, strawberry, banana, vegan vanilla protein, almond milk

GET IT GREEN 11

Mango, spinach, banana, spirulina, orange

B.O.M.B. 11

Blueberry, orange, mango, banana

WAKE UP JUICE 10

Lemon, orange, berocca, sparkling water
Add Gin 4

WINES

TROPPO - PROSECCO

GLASS 12 BTL 42

Unico Zelo - Gumeracha

UN PETIT - SAUV BLANC

GLASS 10 BTL 32

Unico Zelo - Gumeracha

TROPPO SYRAH

GLASS 11 BTL 38

Unico Zelo - Gumeracha

TROPPO PINOT NOIR

GLASS 11 BTL 36

Unico Zelo - Gumeracha

ORIGAMI - ROSE

GLASS 12 BTL 42

Unico Zelo - Gumeracha

PAXTON - PINOT GRIS

GLASS 11 BTL 38

Paxton - McLaren Vale

COLD PRESSED JUICES

GREENS

Green apple, celery, pear, silverbeet, lemon, ginger

GLASS 10

LOVE BEETS

Beetroot, green apple, carrot, ginger, lime

GLASS 10

APPLE & STRAWBERRY

GLASS 10

VALENCIA ORANGE JUICE

GLASS 10

COFFEE CREATIONS

GINGERBREAD MAN 10

Espresso, gingerbread syrup, fire roasted marshmallows, foamed milk.

CREME BRULLATTE 12

Vanilla, espresso, foamed milk, brulee

Add banana liquor 6

almost a dessert

CINNAMON LATTE (HOT OR ICED) 10

House-made cinnamon syrup, espresso, steamed milk, cinnamon sugar

BARISTA BREAKFAST 10

Espresso, piccolo, iced or hot batch (coffee tasting Board)

NITRO COFFEE 10

Young st blend cold brew, nitro, ice

STRAWBERRY ICED MATCHA LATTE 13

House strawberry syrup, traditional matcha, milk of your choice, ice

ICED HONEY AMERICANO 12

Clare Valley honey, espresso, ice, topped with cold foam(milk)

BOMBON 8.5

Espresso, condensed milk, milk froth
**short and sweet*

SPARKLING MINERAL WATER*

GLASS 2.5 BOTTLE 4.5

*** 100% OF PROFITS ARE DONATED TO RURAL AID**

CHECK CAKE CABINET FOR TODAY'S CAKE OFFERINGS

COCKTAILS

BLOODY MARY 16

23rd St Vodka, tomato juice, tabasco, Worcestershire, bush seasoning (*double shot +5*)

MIMOSA 14

Valencia orange, prosecco

SPARKLING HARD ICED TEA 14

23rd St vodka, strawberry iced tea, lemon, soda (*double shot +5*)

APEROL SPRITZ 17

Aperol, prosecco, orange, soda

ESPRESSO MARTINI 17

Big Shed GST vodka, Applewood coffee liquor, espresso, sugar

BANKSIA GIN AND TONIC 14

23rd St Gin, smoked eucalyptus tonic, (*double shot +5*)

WAKE UP GIN 14

23rd St Gin, lemon, orange, berocca, soda(*double shot +5*)

MOCKTAIL LIST AVAILABLE

TEA

POT OF LOOSE LEAF TEA 5

Brewed by Belinda
choice of:

Warm up - English Breakfast

Directors notes - Earl Grey

Symphony No. 9 - Green tea

Banksia - Peppermint, lemon myrtle

You're blushing - Blood orange

Drama Queen - Lemongrass, butterfly pea, peppermint

Stage kiss *Decaf* - Masala chai

BEERS

DESI DRIVER 10

Pale Ale. Less than 0.5%
BIG SHED BREWING

MISMATCH LAGER 11

Lager 4.5%
MISMATCH

PALE ALE 9

Iconic SA Pale Ale
COOPERS

COFFEE

REGULAR 60Z 5.6

LARGE 120Z 6.6

Patio coffee

Piccolo, flat white, cappuccino, long black, latte, magic, mocha, chai, hot chocolate, matcha

ALT MILKS +1

Oat, almond, soy, coconut

SYRUPS +1

Vanilla, caramel, hazelnut

FILTER COFFEE/BATCH BREW CUP (120Z) 5 POT 8

Single origin by Patio

PATIO COFFEE IN RICHMOND PROVIDE US WITH A FAIRTRADE, ORGANIC SEASONAL BLEND, DESIGNED TO MAKE YOU FEEL GOOD-NOT JUST YOUR SOCIAL CONSCIENCE. BEANS AVAILABLE TO TAKE HOME