

Banksia Tree Cafe



LARGE

XO PRAWN SCRAMBLE GFO
Local Prawns, scrambled egg, XO sauce, herbs, sourdough, native herb oil, nori, chilli strands **35**
With prawns 6 or fire grilled bacon 9

TURKISH EGGS GFO
Poached eggs, garlic yoghurt, garlic and chilli oil, saltbush served in a skillet with flatbread **28**
With fire grilled bacon 9 or barossa kransky 9

MUSHROOM TOAST GFO
Rustico sourdough, truffled mushroom, fire roasted gourmet mushrooms, crispy enoki, herbs, shaved parmesan **26.5**
Fire grilled bacon 9 or poached eggs 6.5

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 **25**
Fire grilled bacon or Beef patty +9 Add fries 3.5

BANKSIA BURGER GFO/VO
Waygu fire grilled beef, house-made pickles, cheese, lettuce, pickled onion, burger sauce, bun **24**
MAKE IT VEGAN WITH A VEGAN GRILLED PATTY!+2
Double meat 9 or fire grilled bacon 9 Add fries 3.5

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) **26.5**
With kransky 9 or 2 hash browns 7

KUDLILA* GRANOLA CRUMBLE
Coconut and candied nuts and seeds Granola crumbled on top of poached rhubarb and apple and currants, served in a warm poaching liquid **24**
With double fruit 6

NOURISH BOWL GF
Smoked hommus, lentils, sauteed greens, fire roasted mushrooms, radish, coffee vinaigrette, red pickled onion **26**
House falafels(3) 5 halloumi 7 or poached eggs 6.5

THE B.F.C GFO
Buttermilk fried chicken, kimchi slaw, house pickles, gold label hot sauce, tangy aioli, bun **25**
***Go bunless-make it a salad* 27**
Fire grilled bacon 9 1 hash brown 4 Add fries 3.5

TIRAMISU FRENCH TOAST
Local brioche loaf, mascarpone, chocolate soil, coffee meringue crisp, bitter chocolate sauce **26**
cooked over our red-gum fire
Banana liquor 6 or fire grilled bacon 9

UPGRADES

Double smoked Kransky	9
Fried chicken / Grilled chicken	9
House made falafels(3)	5
Wood fired mushrooms	5
SA fried Haloumi / 2 Hash browns	6
Gluten free bread / Bun	2
Gold label hot sauce	1.5
2 poached/fried 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

85PP*

-CHOOSE ANY MAIN DISH, ONE REGULAR COFFEE-BEERS & COCKTAILS FOR 90 MINS
-RSA CONDITIONS APPLY
90 MINS FROM SITTING/BOOKING TIME

SMALL

KIRBYS* GREENS GF
Sauteed mixed green veg with olive oil, garlic and native herbs **12**
Fire grilled kransky 9 or poached eggs 6

BANKSIA BONELESS CHICKEN WINGS GF
Buttermilk brined fried chicken (6 pieces) served with gold label hot sauce, house pickles, kimchi slaw **16**

BOUJEE 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 smallgoods in the barossa to honey gathered in Clare Valley.

Barossa small-goods / Rhodes eggs/ Mayura Station / 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 10.5

Espresso/syrup, ice-cream, milk.

SODALY PREBIOTIC SODA 5.9

Raspberry, Watermelon, Yuzu

SPARKLING ICED TEA 6

Strawberry, Peach, Cucumber and Mint

COLD PRESSED JUICES

KEEN & GREEN

Green apple, apricot, mango, kiwi
GLASS 10.5

"RED"Y SET GO

Apple, guava, Blueberry Blackcurrent, Strawberry
GLASS 10.5

YELLOW THERE

Mango, banana, apple
GLASS 10.5

VALENCIA ORANGE JUICE

GLASS 10.5

WAKE UP JUICE 10.5

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

SMOOTHIES

PBJ PROTEIN

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



11

GET IT GREEN

Mango, spinach, banana, spirulina, orange



11

B.O.M.B.

Blueberry, orange, mango, banana



11

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 17

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

MIMOSA 15

Valencia orange, prosecco

SPARKLING HARD ICED TEA 15

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

APEROL SPRITZ 18

Aperol, prosecco, orange, soda

ESPRESSO MARTINI 18

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

BANKSIA GIN AND TONIC 15

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

WAKE UP GIN 15

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 6OZ 5.8

LARGE 12OZ 6.8

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 (12OZ) 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

SMALL

Vego Menu

KIRBYS* GREENS **GF**

Sauteed mixed green veg with olive oil, garlic and native herbs **12**

Add poached eggs 6

SWEET POTATO FRIES **VO**

Parmesan, native aioli **11**

Add truffle oil + 1.5

BANKSIA FRIES

Native seasoning, tomato sauce **9**

HASH BROWNS

4 Hash browns, native seasoning, Banksia relish. **12**

BOUJEE BANANA BREAD

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

LARGE

MUSHROOM TOAST **GFO**

Rustico sourdough, truffled mushroom, fire roasted gourmet mushrooms, crispy enoki, herbs, shaved parmesan **26.5**

Fire grilled bacon 9 or poached eggs 6.5

TURKISH EGGS **GFO**

Poached eggs, garlic Fleurieu yoghurt, chilli oil, flatbread, saltbush, served in a warm skillet **26**

VEGAN BANKSIA BURGER **GFO**

150g vegan patty, vegan cheese, lettuce, house-made pickles, red onion, smoked tomato, smokey bbq sauce, bun **24.5**

Double meat+8 Add fries +4

TIRAMISU FRENCH TOAST

Local brioche loaf, mascarpone, chocolate soil, coffee meringue crisp, bitter chocolate sauce **26**

cooked over our red-gum fire

Banana liquor 6

ADD ONS AND EXTRAS

Smashed Avo/ Grilled tomato	5
Haloumi / 2 Hash browns	6
House made Falafells	5
Gluten free bread / Bun	2
Gold label hot sauce	1.5

THE EGG SLUT BURGER * **GFO**

Named after a restaurant in LA

30 day fermented hot sauce, scrambled egg, cheese, hash brown, smoked tomato, wombok slaw, bun **24**

Add fries +4

EGGS ON TOAST **GFO**

2 free range eggs - poached, fried or scrambled(+1), Rustico sourdough **17**

Ask for our special relish

KUDLILA* GRANOLA CRUMBLE

Coconut and candied nuts and seeds Granola crumbled on top of poached rhubarb and apple and currants, served in a warm poaching liquid **24**

With double fruit 6

SMALL

Vego Menu

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

SWEET POTATO FRIES **VO**

Parmesan, native aioli **11**

Add truffle oil + 1.5

BANKSIA FRIES

Native seasoning, tomato sauce **9**

HASH BROWNS

4 Hash browns, native seasoning, Banksia relish. **12**

BOUJEE BANANA BREAD

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

LARGE

AVO TOAST **GFO**

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

2 poached eggs 6 or Falafells 5

TURKISH EGGS **GFO**

Poached eggs, garlic Fleurieu yoghurt, chilli oil, flatbread, saltbush, served in a warm skillet **26**

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

VEGAN BANKSIA BURGER **GFO**

150g vegan patty, vegan cheese, lettuce, house-made pickles, red onion, smoked tomato, smokey bbq sauce, bun **24.5**

Double meat+8 Add fries +4

THE EGG SLUT BURGER * **GFO**

Named after a restaurant in LA

30 day fermented hot sauce, scrambled egg, cheese, hash brown, smoked tomato, wombok slaw, bun **24**

Add fries +4

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

EGGS ON TOAST **GFO**

2 free range eggs - poached, fried or scrambled(+1), Rustico sourdough **17**

Ask for our special relish

ADD ONS AND EXTRAS

Smashed Avo/ Grilled tomato	5
Haloumi / 2 Hash browns	6
House made Falafells	5
Gluten free bread / Bun	2
Gold label hot sauce	1.5

APPLE GRANOLA CRUMBLE

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

With double fruit 5

GF-Gluten free.  -Vegan  -Vegetarian
 VO-vegan option GFO-gluten free option.
 - grilled over the redgum fire.

Food

147 St Vincent st
 Port Adelaide

BURGERS

THE EGG SLUT BURGER * GFO 
 Named after a restaurant in LA

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

Make it a CRABSLUT! 30

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

Add fries 3

EGG AND HALOUMI ROLL GFO

Fried, pasture raised egg, pan fried haloumi, banksia relish, bun 19

Fire grilled bacon 8 with hash brown 3 add fries 3

EGG AND AVO ROLL GFO

Scrambled egg, smashed seasoned avocado on a toasted bun 15

Fire grilled bacon 8 with hash brown 3 add fries 3

EGG, HASH AND CHEESE ROLL GFO

Fried pasture raised egg, crispy hashbrown and melted cheese, banksia relish, Bun 16

Beef pattie 8 with hash brown 3 add fries 3

CHEESE AND BACON ROLL GFO

Fire grilled bacon, melted cheese, bbq sauce, bun 17

Beef pattie 8 with hash brown 3 add fries 3

BACON AND EGG ROLL GFO

Fried pasture raised egg, fire grilled bacon, banksia relish, lettuce, bun 19

Beef pattie 8 with hash brown 3 add fries 3

THE B.F.C GFO

Buttermilk fried chicken, wombok slaw, daikon kimchi, 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 BURGER GFO/VO 

150g fire grilled patty, cheese, lettuce, house-made pickles, red onion, smokey bbq sauce, bun 23

MAKE IT VEGAN WITH A VEGAN GRILLED PATTY!+1.5

Double meat 8 or fire grilled Bacon 8 Add fries 3

UPGRADES

Double smoked Kransky	8
Fried chicken / Grilled chicken	8
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

ORDER HERE!



MEALS

These meals may be slightly modified to ensure they travel well but they are same high quality youve come expect from us

XO CRAB SCRAMBLE GFO

Blue swimmer crab scramble, XO sauce, sourdough with asian pickles, native herb oil, nori and chilli 33
with extra crab 6 or with bacon 8

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) 24

With kransky 8 or 2 hash browns 6

AVO TOAST GFO/VO 

Rustico sourdough, avocado, beetroot slaw, chervil, herb vinaigrette, labneh, pomegranate (vegan avail) 24

Fire grilled bacon 8 or 2 poached eggs 6

SPRING BEAN SALAD GF 

Fire grilled asparagus and peas, white and black beans, snow pea tendrills, radicchio, herb vinaigrette 25

Haloumi 6 or Poached eggs 6

CHOC ORANGE GRANOLA. 

KI Oats, selected seeds and freeze dried fruits, chocolate, orange, native plum labneh, fresh seasonal fruit 20

With double fruit 4 with choice of milk 1

BANKSIA FRENCH TOAST 

Fire grilled brioche *, pistachio, crunchy kataifi pastry, icecream, seasonal fruit, crisp meringue 27 *cooked over our red-gum fire*

Banana liquor 8 or fire grilled bacon 8

Drinks

Local producers include
 Barossa smallgoods / Rhodes / 2 Gulfs Crab / Patio Coffee /
 Fleurieu Dairy / Rustico Bakery / Big Shed Brewing / Bickfords /
 Brewed by Belinda / Tsharkes / Paxton / Alpha Box & Dice / Unico
 zelo

COFFEE

COFFEE CREATIONS

NITRO ALMOND THUNDER	9
Nitro cold brew, almond syrup, sparkling water, lemon, ice. *Refreshing and powerful*	
CREME BRULLATTE	10
Vanilla, espresso, foamed milk, brulee with banana liquor 8 *almost a dessert*	
CINNAMON LATTE (HOT OR ICED)	8
House-made cinnamon syrup, espresso, steamed milk, cinnamon sugar	
BLACKBERRY MATCHA	10
Blackberry puree, matcha, milk, ice	
BARISTA BREAKFAST	10
Espresso, Piccolo, iced or hot batch (coffee tasting Board)	
NITRO COFFEE	8
Young st blend cold brew, nitro, ice	

COLD DRINKS

BICKFORDS SOFT DRINKS	5.9
Ginger, Cream Soda, LLB, Cola *make it an ice-cream float!*. +3	
ICED COFFEE/CHOCOLATE/CARAMEL	9
Espresso/syrup, ice-cream, milk.	
SODALY PREBIOTIC SUGARLESS SODA	5.7
Raspberry, Watermelon, Yuzu	
SPARKLING ICED TEA	5.9
Strawberry, Peach	

SPARKLING MINERAL WATER*
 GLASS 2.5 BOTTLE 4.5
 *100% OF PROFITS ARE DONATED TO RURAL AID

REGULAR 60Z	5.5	Piccolo, flat white, cappuccino,
LARGE 120Z	6.5	long black, latte, magic, mocha,
<i>Patio coffee</i>		
ALT MILKS	+1	Oat, almond, soy, coconut
SYRUPS	+1	Vanilla, caramel, hazelnut
FILTER COFFEE/BATCH BREW		Single origin by Patio
CUP (120Z)	5	POT 8

TEA

POT	5	Warm up - English Breakfast, Brewed by Belinda
		Directors notes - Earl Grey
		Symphony No. 9 - Green tea
		Banksia - Peppermint, lemon myrtle
		You're blushing - Blood orange
		Lilac limonatta - Lemongrass, citrus
		Stage kiss *Decaf* - Masala chai

SMOOTHIES

CHERRY RIPE PROTEIN	11.50	Cherry, banana, greek yoghurt, cocoa, vegan vanilla protein, coconut milk
PBJ PROTEIN	10.5	Peanut butter, strawberry, banana, vegan vanilla protein, almond milk
GET IT GREEN	10.5	Strawberry, mango, spinach, banana, spirulina, orange
JUST PEACHY	10.5	Peach, strawberry, banana, orange

JUICES

ROOTS AND FRUITS	GLASS 10	JUG 25
Beetroot, apple, ginger, lemon, carrot		
FRUIT TINGLE JUICE	GLASS 10	JUG 25
Strawberry, lime, orange, apple		
ORANGE JUICE	GLASS 10	JUG 25
WAKE UP JUICE	GLASS 10	JUG 25
Lemon, orange, berocca, sparkling water		

ORDER AHEAD & SKIP THE QUEUE

Order your lunch to be picked
up ahead of time!



THE
BANKSIA TREE

