

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 60Z 5.8

LARGE 120Z 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 (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