Kitchen 8am-2pm | 17% surcharge public holidays 10% surcharge on weekends *we pay penalty rates to our staff*.
*A few local legends and Kaurna tales have made their way into our menu

# Banksia Tree Cafe

## LARGE

**XO PRAWN SCRAMBLE GFO**
Local Prawns, scrambled egg, XO sauce, herbs, sourdough, native herb oil, nori, chilli strands **31.5**
**Add extra *prawns 6 or fire grilled bacon 9***

**TURKISH EGGS GFO**
Poached eggs, garlic yoghurt, garlic and chilli oil, saltbush served in a skillet with sourdough **24.5**
***With fire grilled bacon 9 Barossa kransky 9***

**AVOCADO TOAST GFO**
Rustico sourdough, smashed avocado, fire blistered cherry tomato, native finger lime, banskia dukkah, crispy saltbush **23.7**
***Fire grilled bacon 9 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 **24.5**
***Fire grilled bacon or Beef patty +9 Add fries 3***

**BANKSIA BURGER GFO/VO**
Waygu fire grilled beef, house-made pickles, cheese, lettuce, bbq onions, burger sauce, bun **22.5**
MAKE IT VEGAN WITH A VEGAN GRILLED PATTY!+2
***Double meat 9 or fire grilled bacon 9 Add fries 3***

**THE B.F.C GFO**
Buttermilk fried chicken, kimchi slaw , house pickles, gold label hot sauce, tangy aioli, bun **24.5**
***Go bunless-make it a salad* 22.5**
***Fire grilled bacon 9 Add fries 3***

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

**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) **22.5**
***With barossa kransky 9 or 2 hash browns 6***

**MIRNU YITPI* GRANOLA**
Wattleseed Granola with coconut, seeds and nuts crumbled on top of house made strawberry gum yoghurt, mixed berries and freeze dried fruits, **19.2**
***With double fruit 5***

**STEAK FRITES KARDLA***
Fire grilled 200g rump cap, bbq onions, smoked herb butter, french fries, tomato sauce **30.5**
**Hot sauce 1.5 bacon 9 *or poached eggs 6.5***

**STEAK AND EGGS**
Fire grilled rump cap, 2 fried eggs, seasonal veg smoked herb butter and banksia relish **26**
***with fire grilled bacon 9 or barossa kransky 9***

**WAGON WHEEL FRENCH TOAST**
Local brioche, toasted marshmallow, davidsons plum jam, chocolate sauce, meringue shard **24.5**
*cooked over our red-gum fire*
**Banana *liquor 6 or fire grilled bacon 9***

### UPGRADES

| | |
|---|---|
| *Smoked Kransky / Rump Steak* | ***9*** |
| *Fried chicken / Grilled chicken* | ***9*** |
| *Smashed avocado/ Seasonal veg* | ***5*** |
| *SA fried Haloumi / 2 Hash browns* | ***6*** |
| *Gluten free bread / Bun* | ***2*** |
| *Gold label hot sauce* | ***2*** |
| *2 poached/fried eggs* | ***6*** |

**GF**-Gluten free -Vegan -Vegetarian **VO**-vegan option
**GFO**-gluten free option - grilled over the redgum fire
All seafood we serve is 100% australian in origin

## BOTTOMLESS BRUNCH!

56PP
-CHOOSE ANY MAIN DISH, BOTTOMLESS MIMOSAS, ONE REGULAR COFFEE-90 MINS FROM SITTING/BOOKING TIME

86PP*
-CHOOSE ANY MAIN DISH, ONE REGULAR COFFEE-BEERS & COCKTAILS FOR 90 MINS
-RSA CONDITIONS APPLY
90 MINS FROM SITTING/BOOKING TIME

## SMALL

**PRAWN ROLL**
Localy made brioche roll, SA prawns, herbs, tangy aioli **16.5**
***with fries 3 or hash browns 6***

**BANKSIA BONELESS CHICKEN WINGS GF**
Buttermilk brined fried chicken (6 pieces) served with gold label hot sauce, house pickles, kimchi slaw **16.5**

**BOUJEE BANANA BREAD**
Banana bread, smoked coffee butter, Seasonal fruit, coffee meringue **16.5**

**HASH BROWNS GF**
4 Hash browns, native seasoning, Banksia relish. **14.5**

**SWEET POTATO FRIES GF**
Parmesan, spicy aioli **15.5**
***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 / 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 6**
Raspberry, Watermelon, Yuzu

**SPARKLING ICED TEA 6.5**
Strawberry, Peach, Cucumber and Mint

## COLD PRESSED JUICES

**WAKE UP JUICE 10.5**
Lemon, orange, berocca, sparkling water
Add Gin 5.5

**KEEN & GREEN**
Green apple, apricot, mango, kiwi
GLASS 10.6

**"RED"Y SET GO**
Apple, guava, blueberry, blackcurrant, strawberry
GLASS 10.6

**YELLOW THERE**
Mango, banana, apple
GLASS 10.6

**VALENCIA ORANGE JUICE**
GLASS 10.6

## WINES

**TROPPO - PROSECCO**
GLASS 12 BTL 42
**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** VEGAN **11.5**
Peanut butter, strawberry, banana, vegan vanilla protein, almond milk

**B.O.M.B.** VEGAN **11.5**
Blueberry, orange, mango, banana

**CHECK CAKE CABINET FOR TODAY'S CAKE OFFERINGS**

## COFFEE CREATIONS

**ICED TIRAMISU 12.5**
Batch brew infused with chocolate, hazelnut mascapone cold foam, cocoa, lady finger biscuit over ice.

**CREME BRULLATTE 12.5**
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 11**
House strawberry syrup, traditional matcha, milk of your choice, ice

**ALMOND NITRO THUNDER 11**
Nitro coffee, almond syrup, lemon, soda. Served over ice.

**BOMBON 5.95**
Espresso, condensed milk, milk froth
*short and sweet

**SPARKLING MINERAL WATER***
**GLASS 2.6 BOTTLE 5**
***100% OF PROFITS ARE DONATED TO RURAL AID**

## COCKTAILS

**BLOODY MARY 18**
23rd St Vodka, tomato juice, tabasco, Worcestershire, bush seasoning *(double shot +6)*

**MIMOSA 16**
Valencia orange, prosecco

**SPARKLING HARD ICED TEA 16**
23rd St vodka, strawberry iced tea, lemon, soda *(double shot +6)*

**APEROL SPRITZ 19**
Aperol, prosecco, orange, soda

**ESPRESSO MARTINI 19**
Big Shed GST vodka, Applewood coffee liquor, espresso, sugar

**BANKSIA GIN AND TONIC 16**
23rd St Gin, smoked eucalyptus tonic, *(double shot +6)*

**WAKE UP GIN 16**
23rd St Gin, lemon, orange, berocca, soda*(double shot +6)*

**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

**MISMATCH LAGER 11**
Lager 4.5%
MISMATCH

**PALE ALE 9**
Iconic SA Pale Ale
COOPERS

## COFFEE

**REGULAR 6OZ 5.9**
**LARGE 12OZ 6.9**
*Patio coffee*

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

**ALT MILKS +1**
Oat, almond, soy

**SYRUPS +1**
Vanilla, caramel, hazelnut

**FILTER COFFEE/BATCH BREW**
**CUP (12OZ) 6 POT 9**
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**