

BREKKIE

GOLDEN FOLDED EGGS 22
soft scrambled eggs, mushrooms, bacon, kale salad, avocado (GF)
add: sourdough toast 3
no bacon sub: smoked salmon or halloumi 2

AVOCADO TOAST 16
crumbled feta, grain and seed mix, alfalfa sprouts, basil oil, sourdough
add: poached egg 3

SMOKED SALMON TOAST 20
whipped garlic feta, cucumbers, pickled onions, dill, lemon, sourdough
add: poached egg 3

MUSHROOM TOAST 16
cremini mushrooms, whipped garlic feta, grain & seed mix, watercress, basil oil, sourdough
add: poached egg 3

BANTER BIG BREAKFAST 24
two poached eggs, bacon, halloumi, tomato jam, mushrooms, avocado, roasted tomato, parsley, sourdough toast
NO SUBSTITUTIONS - REMOVALS WELCOME

NUTELLA FRENCH TOAST 19
nutella, nut crumble, seasonal mixed berries, banana, maple syrup (N)

BANTER WAFFLE 19
served with butterscotch maple syrup, banana & candied quinoa

HOUSEMADE GRANOLA 14
maple greek yoghurt, seasonal fresh berries, berry compote (GF) (N)

BYOB - build your own brekkie 13
two eggs any style, sourdough toast
choice of hashbrown or salad
pro tip: add bacon & avocado 10
add sides a la carte

THERE WILL BE AN AUTO GRATUITY OF 20% APPLIED TO PARTIES OF 6 OR MORE

DF = DAIRY FREE

GFO = GLUTEN FREE OPTION AVAILABLE
IGF = GLUTEN FREE | N = CONTAINS NUTS

SANDWICHES

BACON & EGG ROLL 14
fried egg, bacon, pickled onions, lettuce, tomato jam, garlic aioli, ciabatta (DF)
add: avocado 4

all items below served with seasoned fries, sweet potato fries or salad

FRIED CHICKEN SANDWICH 18
buttermilk fried chicken, lettuce, pickles, Mike's Hot Honey, garlic aioli, spicy aioli, sesame bun

CLASSIC BURGER 18
beef patty, white cheddar, caramelized onions, tomato jam, potato bun
add: bacon 3

CHICKEN SALAD WRAP 20
housemade chicken salad, spinach, cucumber, carrot on a toasted spinach wrap (GFO)(DF)

MUSHROOM WRAP 19.5
mushrooms, avocado, red cashew pesto, purple cabbage, harissa aioli on a toasted spinach wrap (GFO) (N) (DF)

THAI CRUNCH WRAP 20
choice of chicken or falafel with spicy cashew dressing, edamame hummus, carrots, kohlrabi, cucumber, watermelon radish, cabbage, & herbs on a toasted spinach wrap (GFO) (N) (DF)

SIDES

HASHBROWN	4	GRILLED CHICKEN	7
BACON	5	FRIED CHICKEN	7
AVOCADO	5	SOFT SCRAMBLED	6
HALLOUMI	6	POACHED EGG	3
MUSHROOMS	5	FRIED EGG	3
SMOKED SALMON	7	MIXED BERRIES	6
ROASTED TOMATO	4	VEGEMITE	2
TOMATO JAM	2	SOURDOUGH TOAST	4

BOWLS

BANTER BOWL 18
pickled carrot, cabbage, watermelon radish, cucumber, edamame, avocado, quinoa, miso ponzu dressing (GF) (DF)
choice of grilled chicken, smoked salmon or poached egg

FALAFEL BOWL 18
three falafels, pickled onions, avocado, cucumber, whipped garlic feta, kale salad, romesco, Za'atar dressing (GF) (N)

ROASTED VEGGIES & FARRO 17
honey & cumin roasted carrots, sweet potatoes, parsnips, broccoli, beets, Tuscan kale, farro, apple cider black pepper vinaigrette (DF)
add: grilled chicken 7

CURRIED BUTTERNUT SQUASH SOUP 13
lime crema, cilantro, spiced pepitas, served with sourdough toast

KALE & AVO SALAD 15
baby kale, sweet & spicy dressing, avocado, quinoa, carrots, pepitas, red onion & chickpeas (GF) (DF)
add: grilled chicken 7

SNACKS

SWEET POTATO FRIES 8
bowl of sweet potato fries served with spicy mayo (GF) (DF)

SEASONED FRIES 7
bowl of crispy fries, house chili sage seasoning served with black garlic aioli (GF) (DF)

EDAMAME HUMMUS 15
sumac, honey & cumin roasted carrots, broccoli, parsnips, sweet potato, beets, Za'atar spiced pita (DF)

SWEETS

LAMINGTON 5
buttery sponge cake, covered in chocolate, rolled in coconut, and filled with our berry jam

MISO CARAMEL LAMINGTON 6
buttery sponge cake, covered in chocolate, coconut and sesame, and filled with our berry jam. Miso caramel sauce served on the side

BANANA BREAD 8
served with spiced citrus cream cheese (GF)

BANTER
Murray Hill



COFFEE

served hot or iced add almond or oat milk	1
DRIP COFFEE	3.5
AMERICANO	4
ESPRESSO	4
MACHIATTO	4
CORTADO	4.5
FLAT WHITE	5
CAPPUCCINO	5
LATTE	5.5
HOT CHOCOLATE	6
MOCHA	6
COLD BREW	5.5
PISTACHIO MOCHA with pistachio crunch	7

WELLNESS

served hot or iced	
MATCHA LATTE	6
CHAI LATTE	6
GOLDEN LATTE	6
SEASONAL MATCHA maple matcha americano with butterscotch cream	8

TEAS BY RISHI

served hot or iced	
ENGLISH BREAKFAST	5
JASMINE GREEN	5
TANGERINE GINGER herbal	5

JUICES & DRINKS

ORANGE JUICE	7
GRAPEFRUIT JUICE	7
FRESH START lemon, apple, ginger	8
GREEN VITALITY kale, cucumber, lemon, celery, fennel, parsley	8
CARROT KICK carrot, orange, yellow beet	8
HOUSEMADE LEMONADE	6
SWEET PEACH ICED TEA	6
ICED MATCHA LEMONADE	8
SPARKLING LEMON SPINDRIFT	6
COCONUT WATER	6
FEVER TREE GINGER BEER	6

MOCKTAILS

SPARKLING LAVENDER LEMONADE lavender, butterfly pea flower, citrus, sparkling water	9
ESPRESSO TONIC banter blend espresso, citrus, tonic	7
NOHITO ginger, lime, mint, passionfruit, sparkling water	10
HIGH TEA jasmine green tea, citrus, peach	8

BEERS + THINGS

OTHER HALF green city ipa	9
ROCKAWAY wheat eater wheat lager	9
TRANSMITTER bohemian pilsner	9
BONDI BEER lager	6
ATOMIC DOG cider	7
PARTAKE non-alcoholic ipa	7

WINES

CHARLOTTE DALTON red blend, adelaide hills, south australia	15/55
WALSH & SONS semillon (orange), margaret river, australia	16/62
CLOVER HILL sparkling rosé, pyrenees, victoria, australia	15/58
HARE & TORTOISE pinot gris, victoria, australia	15/56
J GUILLERMIN brut (sparkling), alsace, france	14/55

COCKTAILS

MIMOSA brut (sparkling), oj	12
BELLINI brut (sparkling), peach	12
ESPRESSO MARTINI vodka, mr black, banter blend espresso, orange	16
BLOODY MARY vodka, housemade bloody mix	14
THANK EVANS banter secret recipe refreshing + spritzzy	15
MATCHA MARGARITA tequila, matcha, apple, mint, ginger, honey, citrus	16
UPSIDE-DOWN PINEAPPLE mezcal, jalapeño infused tequila, st germain, pineapple, citrus	16
DIRTY IRISH CHAI irish whiskey, banter blend espresso, chai infused whipped cream, cinnamon	15
TIPSY PEACH TEA vodka, elderflower, english breakfast tea, peach, citrus	13