

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

Brunch Menu

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



SMALL

XO BROCCOLI  15
 30 day fermented shiitake XO sauce, grilled broccoli, warragul green.

BANKSIA FRIED CHICKEN. 15
 Buttermilk brined fried chicken (6 pieces), 30 day fermented chilli hot sauce, pickle

BETROOT OVER COAL  14
 Beetroot, macadamia crumb, saltbush, karkala, smoked labneh

SMOKED HOMMUS AND BREADS  12
 Smoked hommus, chickpeas from Yorke Peninsula, Rustico sourdough, dukkah

LARGE

XO CRAB SCRAMBLE GFO 29.9
 North Haven blue swimmer crab, 30 day fermented shiitake XO sauce, Rustico sourdough, scrambled egg, geraldton wax, beach succulents, kimchi daikon
Add extra crab+6 Add bacon+7

GRANOLA.  20
 Kangaroo Island oats, seasonal fruits, Fleurieu yoghurt, lemon myrtle honey.
Add double fruit +4


BANKSIA AVO TOAST GFO  22
 Rustico sourdough, smashed avocado, beetroot, smoked labneh, dukkah
Add bacon +7 Add poached eggs+5


THE EGG SLUT BURGER * GFO  22.4
 Named after a restaurant in LA
 30 day fermented hot sauce, scrambled egg, cheese, hash brown, smoked tomato, wombok slaw, bun
Add bacon+7 Add beef patty+8 Add fries +3

THE B.F.C GFO 22.4
 Buttermilk fried chicken, wombok slaw, daikon kimchi, house pickles, 30 day fermented hot sauce, bun
Go bunless-make it a salad
Add bacon+7 Add hash brown+3

BANKSIA CHOPPED SALAD  14
 Fire grilled radicchio, cos, broccoli, lentils, croutons, smoked tomato
Add grilled Annatto chicken +8

HALOUMI ON FIRE  16
 SA haloumi, pomegranate molasses, dukkah, saltbush

BANKSIA FRIES 7 
 Native seasoning, tomato sauce

HASH BROWNS 12 
 4 Hash browns, native seasoning, Banksia relish

BACON AND EGGS GFO 🔥 24
 2 pasture raised eggs from Feather and Peck - poached, fried or scrambled(+1), fire grilled Rustico sourdough and 2 slices of hand cured and smoked bacon (Barossa)
 Ask for our special relish

STEAK FRITES GF 🔥 31.50
 36 south (Naracoorte) rump cap, grilled over the fire, bush seasoning, fries, smoky hommus, native chimichurri

BREAKFAST BURGER GFO 🔥 19
 Burger bun, bacon, fried egg, lettuce, smoked tomato relish.
Add haloumi+5.5 Add beef patty+8 Add hash browns+6

BANKSIA BURGER GFO/VO 🔥 22.4
 150g Flame grilled brisket patty, cheese, lettuce, house-made pickles, red onion, smokey bbq sauce, bun
MAKE IT VEGAN WITH A VEGAN FLAMED GRILLED PATTY!
Double meat+8 Add Bacon+7 Add fries +3

BANKSIA FRENCH TOAST 🔥 22.9
 Fire grilled brioche *, davidsons plum, seasonal fruit, edible flowers, bakers crumble, meringue shards
 cooked over our red-gum fire
Add bacon+7 Add Banana liquor +8

SWEET POTATO FRIES 11
 Parmesan, native aioli
 Add truffle oil. 1.5

SWEETS

See counter for daily cakes and pastries

BOUJEE BANANA BREAD 16
 House baked banana bread, native plum jam, smoked butter, seasonal fruit.

DOUBLE FUDGE BROWNIE 16
 House baked double choc brownie, native plum syrup, smoked labneh, meringue, choc soil.

BOTTOMLESS BRUNCH!

45PP
 -CHOOSE ANY MAIN DISH, BOTTOMLESS MIMOSAS, ONE REGULAR COFFEE-
 90 MINS FROM SITTING/BOOKING TIME

80PP*
 -CHOOSE ANY MAIN DISH, ONE REGULAR COFFEE-
 BEERS & STANDARD COCKTAILS FOR 90 MINS
 -RSA CONDITIONS APPLY
 90 MINS FROM SITTING/BOOKING TIME
 UPGRADE TO SPECIALTY COCKTAILS +20

ADD ONS AND EXTRAS

Cheese Kransky	8
Fried chicken / Annatto chicken	8
Barossa bacon / Tempeh	7
Smashed Avo/ Grilled tomato	5
Haloumi / 2 Hash browns	6
Seasonal wilted greens	5
Gluten free bread / Bun	1.5
Gold label hot sauce	1.5

Local producers include

Hanhndorf smallgoods / Feather and Peck / 2 Gulfs Crab / Patio Coffee / Fleurieu Dairy / Rustico Bakery / Big Shed Brewing / Bickfords / Brewed by Belinda / Tsharkes / Paxton / Alpha Box & Dice / Unico zelo

Drinks Menu

We would like to acknowledge and pay respect to the Traditional Owners of the land on which we stand, the Kaurna People of the Adelaide Plains. It is upon their ancestral lands that the banksia tree exists

COFFEE

JUICES

JUGS

COFFEE CREATIONS

- BOMBON** 7
Espresso/condensed milk/foam
- CREME BRULLATTE** 9
Brown sugar/vanilla/espresso/foamed milk/brulee
- ICED CARAMEL MOCHA** 9.9
Chocolate, caramel, espresso, ice-cream, milk
- BLUEBERRY MATCHA** 9
Blueberry puree, matcha, milk, ice
- HONEY AMERICANO** 9
Double espresso, honey, filtered water, steamed milk, ice
- VANILLA THUNDER** 9
Double espresso, vanilla, lemon juice, sparkling soda

REGULAR 6OZ 5 Piccolo, flat white, cappuccino, long black, latte, mocha, beetroot latte, turmeric latte, chai, hot chocolate, matcha
Patio coffee


ALT MILKS +1 Oat, almond, soy, coconut
SYRUPS +1 Vanilla, caramel, hazelnut

FILTER COFFEE/BATCH BREW Single origin by Patio

CUP 5 POT 8 **NITRO COFFEE** 6
Cold brew velvety, smooth

TEA


POT 5 Warm up - English Breakfast, Directors notes - Earl Grey
Brewed by Belinda Symphony No. 9 - Green tea
Banksia - Peppermint, lemon myrtle
You're blushing - Blood orange
Lilac limonatta - Lemongrass, citrus
Drama Queen - *changes colour*
Floral peppermint blend


COLD PRESSED JUICE 10 
1.Strawberry and apple
2.Fruit tingle-Strawberry, lime, orange, apple
3.Orange

WAKE UP JUICE 10
Lemon, orange, berocca, sparkling water **Add KIS gin +8**

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

SPARKLING HARD ICED TEA 47 
Strawberry iced tea, lemon, KIS Vodka, soda

WAKE UP GIN 47
Lemon, orange, berocca, sparkling water, KIS Gin

ORANGE JUICE 26
Orange juice

GET IT GREEN 10.5 
Strawberry, mango, spinach, banana, spirulina, orange

JUST PEACHY 10.5 
Peach, strawberry, banana, orange

BEERS

WINES

COCKTAILS

SPECIALTY COCKTAILS

OTHER COLD DRINKS

- BICKFORDS SOFT DRINKS** 5.9
Ginger, Cream Soda, LLB, Cola
***make it an ice-cream float!*. +3**
- ICED COFFEE/CHOCOLATE/ STRAWBERRY** 9
Espresso/syrup, ice-cream, milk.
- SODALY PREBIOTIC SUGARLESS SODA** 5.7
Blood Orange, Raspberry, Passionfruit
- SPARKLING ICED TEA** 5.9
Strawberry, peach
- SPARKLING MINERAL WATER***
GLASS 2.5 BOTTLE 4.5
***100% OF PROFITS ARE DONATED TO RURAL AID**

DESI DRIVER 10
Pale ale. less than 0.5%
Big Shed brewing

JETTY JUMPER 12
Ipa 3.5%
Big Shed brewing

CHERRY POPPER CIDER 13
Cider 8.5%
Big Shed brewing

LAGER 11
Lager 4.5%
Mismatch

PALE ALE 9
Iconic SA pale ale 4.5%
Coopers

BEER OF THE MONTH
See specials Boards

TROPPO - SPARKLING
GLASS 12 BTL 42
Unico Zelo Gumeracha

UN PETIT SAUVIGNON BLANC
GLASS 9.5 BTL 38
Unico Zelo Gumeracha

PAXTON-PINOT GRIS BTL 42
Paxton McLaren vale

BIRDWOOD - FIANO BTL 55
Unico Zelo Gumeracha

ORIGAMI ROSE
GLASS 12.5 BTL 45
Unico Zelo Gumeracha

PAXTON-CABERNET RED
GLASS 12 BTL 42
Paxton McLaren Vale

TROPPO - GRENACHE BTL 45
Unico Zelo Gumeracha

BLOODY MARY 20
KIS Vodka, tomato juice, Worcestershire, tabasco, bush seasoning


MIMOSA 14
Strawberry, fruit tingle juice, prosecco.

WAKE UP GIN 15.5
KIS O-Gin, lemon, orange, berocca, soda

BANKSIA GIN AND TONIC 17
KIS Gin, smoked eucalyptus, pink peppercorn, karkalla

SPARKLING HARD ICED TEA 14
Strawberry iced tea, lemon, KIS Vodka, soda

Add to bottomless brunch+20

MULBERRY SOUR 25 
KIS mulberry gin, egg replacer, lemon, simple syrup

TBT NEGRONI 22.5
Dolin vermouth, Okar bitters, KIS gin

NOT ESSPRESSO MARTINI 23
Big shed GST vodka, Applewood coffee liquor, coffee, sugar syrup

BANANA BREAD OLD FASHIONED 18
Creme de banana, Howler Head Monkey bourbon, chocolate and walnut bitters



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The Banksia Tree



VEGETARIAN AND VEGAN MENU


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BRUNCH CLASSICS



EGGS ON TOAST    **17** **LARGER**
 2 pasture raised eggs - poached, fried or scrambled(+1), fire grilled sourdough.
 Ask for our special relish *Check the add-ons section*




BANKSIA AVO TOAST   **22**
 Rustico sourdough, smashed avocado, beetroot, smoked hommus, spiced dukkah *Add poached eggs+5*



BANKSIA FRENCH TOAST   **22.9**
 Fire grilled brioche, davidsons plum, seasonal fruit, edible flowers, bakers crumble, meringue  cooked over our redgum fire.
Add Banana liquor +7

BOUJEE BANANA BREAD   **16**
 House baked banana bread, seasonal fruits, smoked labneh, smoked butter. *Add icecream+3*


THE EGG SLUT*   **22.4**
 **Named after a restaurant in LA*
 30 day fermented shittake XO sauce, scramble, cheddar cheese, hashbrown, potato bun *Add vegan patty +8 Add fries +3*


THE VEGAN PULLED PORK  **23.5**
 Potato bun, smoked jackfruit, fennel, wombok slaw, BBQ sauce, potato bun  *Add fries +3*

BANKSIA BURGER   **22.4**
 150g Flame grilled vegan patty, vegan cheese, lettuce, house-made pickles, red onion, smokey bbq sauce, bun 
Double "meat"+8 Add fries +3


VEGO BREAKFAST BURGER   **19**
 Potato bun, halloumi, fried egg, lettuce, smoked tomato relish. *Add hash browns+6*

SHARING SIDES

XO BROCCOLI  **15**
 30 day fermented shittake XO sauce, grilled broccoli, warragul green.

BANKSIA CHOPPED SALAD  **14**
 Fire grilled radicchio, cos, broccoli, lentils, croutons, smoked tomato

BEETROOT OVER COAL  **14**
 Beetroot, macadamia, saltbush, karkala, labneh

SMOKED HOMMUS AND BREADS  **12**
 Smoked hommus, chickpeas from Yorke Peninsula, Rustico sourdough, dukkah

HALOUMI ON FIRE **16**
 SA haloumi, pomegranate molasses, dukkah, grilled in the fire

BANKSIA FRIES **10** 
 Native seasoning, tomato sauce

SWEET POTATO FRIES **11**
 parmesan, native aioli *Add truffle oil +1.5*

HASH BROWNS **12** 
 native seasoning, Banksia relish

SWEETS
 See bar for daily cakes and pastries

BOTTOMLESS BRUNCH!
45PP
 -CHOOSE ANY MAIN DISH, BOTTOMLESS MIMOSAS, ONE REGULAR COFFEE-
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Vegan Pulled pork (jackfruit)	8
Halloumi / 2 Hash browns	6
Seasonal greens / Avo	5
Tempeh	8
Gluten free bread / Bun	1.5
Gold label hot sauce	1.5