

BANYA DINING.

Oysters	\$30/55
- natural	
- finger lime mignonette	
- prosecco granita	
Bread Social Sourdough , burnt macadamia butter	\$12
Warm Olives , house marinated (GF,V)	\$9
House Hummus & Tzatziki , extra virgin olive oil, sourdough (GF,V)	\$16
Kingfish Ceviche , coriander, red onion, citrus, fresh bread (GF)	\$26
Cheese Board , manchego, smoked cheddar, double brie, quince, pickles, lavosh (GF) + spanish prosciutto	\$22 \$8
Zucchini Boat , filled with turmeric rice, onion, mushroom, romesco, pecorino cheese & fresh seasonal sprouts (GF,V)	\$22
Mediterranean Salad , feta cream, avocado, roasted seeds, cherry tomato, lettuce & lemon dijon (GF,V)	\$18
+ smoked salmon	\$8
+ chicken breast	\$8
Banya Bowl , broccolini, house hummus, roasted vegetables, egg, brown rice, lemon (GF, V*)	\$22
+ smoked salmon	\$8
+ chicken breast	\$8
+ avocado	\$3.5
Fish Tacos , roasted local fish, guacamole, roasted pepper salsa with chipotle aioli	\$9.5 e
Mushroom Risotto , arborio rice, brown onion, field mushrooms, butter & parmesan cheese	\$28
Dumplings	\$12 for 4
- chicken with fresh ginger, spring onion & chinese vegetables	
- pork with shallots & chinese cabbage	
- vegetarian	

V = Vegan GF = Gluten Free

THE BANYA

EARLY MENU.

Croissants	\$5.50
with conserves	\$9
With ham and cheese	\$10
Granola , natural yoghurt, seasonal fruit	\$16
Bareblend Smoothies	\$14
Add-on	\$2.5
Hinterland High , banana, spinach, cucumber, coconut water, super greens, mint	
+ bare glow collagen	
+ bare protein	
Berry Bay , mango, berries, pineapple, coconut water, chia seeds, coconut flakes	
+ bare glow collagen	
+ bare protein	
Chinny Charge , raw cacao, banana, dates, maca powder, sea salt, almond milk	
+ add espresso shot	
+ bare glow collagen	
+ bare protein	
Banana Banyan , banana, berry, almond butter, cocoa, coconut milk	
+ bare glow collagen	
+ bare protein	
Coldpress Juices	\$10
Red Earth – beetroot, apple, celery, ginger, tumeric, lemon	
Green Dream – apple, celery, cucumber, kale, ginger, lemon	
Orange Sunny – carrot apple, orange, ginger, tumeric, lemon	
Health Shots	\$4
Turmeric Shot – turmeric, lemon, ginger, carrot, black pepper	
Toasted Deli Sandwiches	\$12.5
Roasted Vegetable , swiss cheese, sumac onions	
Chicken , swiss cheese, herb mayo, leaves	

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COCKTAIL *LIST.*

Campino Spritz Aperol, prosecco, ginger & lemon	\$16
Peach Bellini Prosecco, peach, honey & lemon	\$18
Westside Brookies dry gin, elderflower, watermelon, cucumber & lime	\$22
Hot Lips Jalapeno infused tequila, fresh pineapple, agave & lime	\$22
Colada Rum, fresh pineapple, coconut & lime	\$22
Mac Espresso Brookies macadamia & wattleseed liquor, vodka & fresh espresso	\$22
Banya Martini Brookies dry gin, dry vermouth & olives	\$22
Bloody Banya Vodka, tomato, cucumber, basil, Worcestershire sauce & tobasco	\$22

WINE *LIST.*

FIZZ

Balmy Nights, Pet Nat 2022 Hilltops, NSW	\$12/58
Ruggeri Argeo Prosecco DOC - NV Valdobbiadene, ITL	\$13/65
Laurent Perrier Cuvee Champagne - NV Champagne, FR	\$225

WHITE

Atlas, Riesling 2021 Clare Valley, SA	\$15/75
Bloom, Sauvignon Blanc 2022 Marlborough, NZ	\$13/65
Bellvale, Chardonnay 2022 Gippsland, VIC	\$13/65

ORANGE

Das Juice Maceration, Muscat Blend 2021 McLaren Vale, SA	\$12/60
Case, Bianco 2021 Amilia Romagna, ITL	\$20/100

ROSE

Sigurd, Rose 2020 Barossa, SA	\$14/70
Artea Rose, Rose 2021 Provence, FR	\$12/60

RED

Thousand Candles Gathering Field, Pinot Noir 2019 Yarra Valley, VIC	\$16/78
Orbis, Chilled Light, Blend 2022 McLaren Vale, SA	\$14/68
Il Rocolo Di Moncelli Cab Merlot	\$18/68
Clique Red Blend McLaren Vale	\$16/58