BANYA DINING.

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Oysters - natural - finger lime mignonette - cucumber vinaigrette - prosecco granita	\$30 (½ dozen) / \$55 (dozen)	
Dips & Olives, warmed marinated olives, 3 house dips & Bread Soc	sial Sourdough* \$16	
Cheeseboard, with quince, apple, lavosh & assorted cheeses*	\$26	
Charcuterie Board, with local salumi, marinated vegetables, pickle Social Sourdough*	s & Bread \$32	
Kingfish Ceviche, with citrus, coriander, red onion & toasted Bread sourdough*	Social \$26	
Banya Bowl, with turmeric brown rice, broccolini, red cabbage, picl toasted seed mix & green goddess dressing (GF, V) + smoked salmon + chicken breast + avocado	\$22 \$8 \$8 \$8 \$4	
Banya House Salad, with mesclun, baby spinach, sprouts, avocado vinaigrette (GF, V) + smoked salmon + chicken breast	\$15 \$8 \$8	
Dumplings, served with dipping sauce - chicken with fresh ginger & shallots - pork with shallots & red cabbage - vegetarian	\$12 for 4 of your choice	
V = Vegan GF = Gluten Free * = GF Option /	Available	
See our Weekly Specials Board for more options!		

BANYA JUICES & SMOOTHIES.

Smoothies - Available until 3pm + Add-ons from Bare Blends	\$14 \$2.5	
Hinterland High, banana, spinach, cucumber, coconut water, bare greens, mint + bare glow collagen + Japanese matcha WPI protein		
Berry Bay, mango, berries, pineapple, coconut water, chia seeds, coconut flakes + bare glow collagen + strawberries & cream fava protein (V)		
Chinny Charge, raw cacao, banana, dates, maca powder, sea salt, almond milk + add espresso shot + bare glow collagen + raw cacao WPC protein		
Banana Banya, banana, berry, almond butter, cocoa, coconut milk + bare glow collagen + raw cacao WPC protein <i>or</i> strawberries & cream fava protein (V)		
Coldpress Juices from Byron Bay Cold Pressed Juice	\$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 Turmeric Shot - turmeric, lemon, ginger, carrot, black pepper	\$4	
Smoothies & juices are vegan/GF Bare Blends add-ons are NOT vegan unless specified with (v)	
See our display fridges for a selection of baked goods & sweet treats!		



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 Romgna, 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 Roccolo Di Moncelli Cab Merlot	\$18/68
Clique Red Blend Mclaren Vale	\$16/58

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
See our board for seasonal rotating cocktail specials	