## DINING



(Available from 11:00am)	
Oysters – natural – finger lime mignonette – cucumber vinaigrette	\$30 (half dozen) / \$55 (dozen)
Dips & Olives, warmed marinated olives with rosemary and bla assorted dips and toasted Bread Social sourdough*	ood orange, \$16
Banya Cheeseboard, with brie, manchego, king island chedda apple, walnuts and crackers (GF)	ar, quince paste, \$26
Banya Grazing Board (charcuterie), with chorizo, salami, pros vegetables, tapenade, pickles and Bread Social sourdough	ciutto, marinated \$32
Kingfish Ceviche, with citrus, coriander, red onion and toasted sourdough*	Bread Social \$26
Green Salad, with rocket, mesclun, sprouts, and lemon vinaigre + smoked salmon + chicken breast + avocado	ette (GF,V) \$15 \$8 \$8 \$4
Dumplings, with organic tamari and chilli oil – chicken with fresh ginger and shallots – pork with shallots and red cabbage – vegetarian	\$12 for 4 of your choice
V = Vegan GF = Gluten Free * = GF O	ption Available
See our Weekly Specials Board for m	ore options!

## SMOOTHIES **a** JUICES



Smoothies (Available until 3:00pm)	\$14
+ Add-ons from Bare Blends	\$2.5
<b>Hinterland High</b> , banana, spinach, cucumber, coconut water, bare greens, mint + bare glow collagen + Japanese matcha WPI protein	
<b>Berry Bay</b> , mango, berries, pineapple, coconut water, chia seeds, coconut flakes + bare glow collagen + strawberries and 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	
<b>Banana Banya</b> , banana, berry, almond butter, cocoa, coconut milk + bare glow collagen + raw cacao WPC protein or strawberries and cream fava protein (V)	
<b>Coldpress Juices</b> from Byron Bay Cold Pressed Juice	\$10
<b>Red Earth</b> – beetroot, apple, celery, ginger, tumeric, lemon <b>Green Dream</b> – apple, celery, cucumber, kale, ginger, lemon <b>Orange Sunny</b> – carrot apple, orange, ginger, tumeric, lemon	
Health Shots <b>Turmeric Shot</b> – turmeric, lemon, ginger, carrot, black pepper	\$4
Smoothies and juices are vegan/GF Bare Blends add-ons are NOT vegan unless specified wit	h (V)
See our display fridges for a selection of baked goods and sweet treats	

## WINE LIST



Fizz	Ruggeri Argeo Prosecco DOC – NV Valdobbiadene, ITL	13/65
	Balmy Nights, Pet Nat 2022 Hilltops, NSW	12/58
	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 2021 Provence, FR	12/60
Red	Thousand Candles Gathering Field, Pinot Noir 2019 <sup>Yarra Valley, VIC</sup>	16/78
	Orbis, Chilled Light, Blend 2022 McLaren Vale, SA	14/68
	II Roccolo Di Moncelli Cab Merlot	18/68
	Clique Red Blend McLaren Vale	16/58

## COCKTAILS



<b>Campino Spritz</b> Aperol, prosecco, ginger & lemon	\$16
<b>Peach Bellini</b> Prosecco, peach, honey & lemon	\$18
<b>Westside</b> Brookie's dry gin, elderflower liqueur, watermelon, cucumber & lime	\$22
Hot Lips Jalapeño-infused tequila, fresh pineapple, agave & lime	\$22
<b>Colada</b> Rum, fresh pineapple, coconut & lime	\$22
<b>Mac Espresso</b> Brookie's macadamia & wattleseed liqueur, vodka & fresh espresso	\$22
<b>Banya Martini</b> Brookie's dry gin, dry vermouth & olives	\$22
<b>Bloody Banya</b> Vodka, tomato, cucumber, basil, worcestershire sauce & tabasco	\$22