

BREAKFAST

8:30AM - 12:00PM

BIRCHER MUESLI 13

fresh apple, currants, almond flakes, berries & coconut yogurt (GF, V)

AVOCADO ON SOURDOUGH 16

fresh greens, cherry tomatoes & feta (GFO)

GREEN BREKKY SALAD 18

poached eggs, quinoa, local leaves, broccolini, toasted seeds, pickled zucchini & tahini dressing (GF)

HAM, TOMATO & PROVOLONE CIABATTA 14

rocket & tomato relish

VANILLA FRENCH TOAST 20

sticky banana, berry compote & maple

POACHED EGG WITH SMOKED SALMON 22

rocket, avocado & salsa verde on sourdough (GFO)

ASSORTED DANISHES 6.5

BREAKFAST add-ons

- + poached egg 4
- + smoked salmon 6
- + avocado 4
- + extra sourdough 4

GF = gluten free V = vegan GFO = gluten free option

SMOOTHIES

8:30AM - 3:00PM

HINTERLAND HIGH 14

banana, spinach, cucumber, coconut water, bare greens, mint (GF, V)

BERRY BAY 14

mango, berries, pineapple, coconut water, chia seeds, coconut flakes (GF, V)

CHINNY CHARGE 14

raw cacao, banana, dates, maca powder, sea salt, almond milk (GF, V)

+ add espresso shot 0.5

BANANA BANYA 14

banana, berry, almond butter, cacao, coconut milk (GF, V)

BARE BLENDS add ons

+ bare glow collagen 2.5

+ Japanese matcha WPI protein 2.5

+ strawberries & cream fava protein (V)

+ raw cacao WPC protein

JUICES

BY BYRON BAY COLD PRESSED | AVAILABLE ALL DAY | (GF, V)

RED EARTH 10

beetroot, apple, celery, ginger, turmeric, lemon

GREEN DREAM 10

apple, celery, cucumber, kale, ginger, lemon

ORANGE SUNNY 10

carrot, apple, orange, ginger, turmeric, lemon

TURMERIC SHOT 4

turmeric, lemon, ginger, carrot, black pepper

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DINING

11:00AM - LATE

SHARE PLATES & NUTRITIOUS STAPLES

OYSTERS 30 (half dozen) / 55 (dozen) (GF)

natural | finger lime mignonette | cucumber vinaigrette

DUMPLINGS 12 for 4

(four of the same or 50/50)

chicken | vegetarian | pork | duck

DIPS & OLIVES 16

warmed marinated olives with rosemary and blood orange, assorted dips & toasted sourdough (GFO)

BANYA CHEESEBOARD 26

brie, manchego, king island cheddar, quince paste, apple, walnuts & crackers (GF)

KINGFISH CEVICHE 26

citrus, coriander, red onion & toasted sourdough (GFO)

CRISPY SKINNED SALMON 32

asparagus, poached pear, parmesan, mixed leaves & lemon dressing (GF)

SALADS

BANYA BOWL 22

turmeric rice, broccolini, red cabbage, pickles, mixed leaves, seeded nut mix & green goddess dressing (GF, V)

GREEN SALAD 15

rocket, mesclun, sprouts & lemon vinaigrette (GF, V)

SALAD add-ons

+ smoked salmon 8

+ chicken breast 8

+ avocado 4

DESSERTS

CHOCOLATE HAZELNUT MUD CAKE 7.5 (GF, V)

TIRAMISU 7.5

CARAMEL SLICE 7.5

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