

# 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

# 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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# 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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# COCKTAILS

10:00AM - LATE

**CAMPINO SPRITZ 16**

aperol, prosecco, ginger, lemon

**PEACH BELLINI 18**

prosecco, peach, honey, lemon

**WESTSIDE 22**

Brookie's Byron dry gin, St Germain elderflower liqueur, watermelon, cucumber, lime

**HOT LIPS 14**

jalapeno-infused tequila, cointreau, pineapple, lime

**COLADA 22**

rum, licor 43, fresh pineapple, coconut, lime

**MAC ESPRESSO 22**

Brookie's macadamia & wattleseed liqueur, vodka, fresh espresso

**BANYA MARTINI 22**

Brookie's Byron dry gin, dry vermouth, olives

**BLOODY BANYA 22**

vodka, tomato, cucumber, basil, worcestershire sauce, tabasco

CLASSIC COCKTAILS AVAILABLE | JUST ASK OUR STAFF

# WINE LIST

10:00AM - LATE

## BUBBLES

G | B

**RUGGERI ARGEO**

13 | 65

prosecco DOC (NV), Valdobbiadene, ITL

**BALMY NIGHTS**

12 | 58

pet nat 2022, Hilltops, NSW

**LAURENT PERRIER**

225

cuvée Champagne (NV), Champagne, FR

## WHITE

**ATLAS**

15 | 75

riesling 2021, Clare Valley, SA

**BLOOM**

13 | 65

sauvignon blanc 2022, Marlborough, NZ

**BELLVALE**

13 | 65

chardonnay 2022, Gippsland, VIC

## ORANGE

**DAS JUICE**

12 | 60

maceration 2021, McLaren Vale, SA

**CASE BIANCO**

20 | 100

bianco 2021, Travo, ITL

## ROSÉ

**ARTEA**

12 | 60

Rosé 2021, Provence, FR

## RED

**THOUSAND CANDLES GATHERING FIELD**

16 | 78

pinot noir 2019, Yarra Valley, VIC

**IL ROCCOLO DI MONCELLI**

18 | 68

Cab Merlot, Verona, ITL

**CLIQUE**

16 | 58

Red Blend, McLaren Vale

# COFFEE

FROM 8:30AM

**SMALL 4 | MEDIUM 5.5 | LARGE 6**

cappuccino  
espresso  
flat white  
latte  
long black  
macchiato  
mocha  
piccolo  
decaf  
babychino (2.5)  
hot chocolate  
adaptogenic hot chocolate (*Social Alchemy*)

**NON-DAIRY MILK 0.5**

oat  
soy  
almond  
coconut  
macadamia  
lactose free

**EXTRAS 0.5**

vanilla  
caramel  
extra shot

# TEA

**CLASSICS 5**

peppermint  
jasmine  
english breakfast  
earl grey  
sticky chai (*PRANA Chai*)

**SPECIALTY BLENDS by BYRON BAY TEA CO 5**

Immunity | eucalyptus, echinacea, lemon myrtle, liquorice, ginger  
Glow | lemongrass, ginger, peppermint  
Calming | chamomile, lime flower, vanilla bean, cinnamon  
Energy | green tea, siberian ginseng, gotu cola, mixed berries