

BREAKFAST

8:30AM - 11:00AM

BIRCHER MUESLI 13

fresh apple, currants, almond flakes, berries & coconut yogurt (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 15

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 7.5

CINNAMON SCROLLS 7.5

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

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

DINING

THE BANYA

11:00AM - LATE

SHARE PLATES & NUTRITIOUS STAPLES

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

natural | finger lime mignonette | cucumber vinaigrette

DUMPLINGS 4 for 15

(four of the same or 50/50)

chicken | vegetarian | pork | duck

SLIDERS 3 for 25

(choose from our selection below)

salmon | vegetarian | salami

DIPS & OLIVES 20

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

BANYA CHEESEBOARD 28

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

BANYA GRAZING BOARD 32

chorizo, salami, prosciutto, marinated vegetables
tapenade, pickles & sourdough (GF)

KINGFISH CEVICHE 26

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

CRISPY SKINNED SALMON 36

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

SEE DISPLAY FOR OUR DAILY SELECTION

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

COCKTAILS

10:00AM - LATE

CAMPINO SPRITZ 18

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 | 63

prosecco DOC (NV), Valdobbiadene, ITL

BALMY NIGHTS

12 | 58

pet nat 2022, Hilltops, NSW

LAURENT PERRIER

225

cuvée Champagne (NV), Champagne, FR

WHITE

ATLAS

14 | 68

riesling 2021, Clare Valley, SA

MAHI

14 | 68

sauvignon blanc 2023, Marlborough, NZ

BELLVALE

13 | 63

chardonnay 2022, Gippsland, VIC

PIZZINI

13 | 63

Pinot Grigio, King Valley, VIC

JILLY WINES 'BANANA GIRL'

17 | 85

sauv blanc / Chardonnay 2023, central ranges, nsw

ORANGE

DAS JUICE

13 | 63

maceration 2021, McLaren Vale, SA

ROSÉ

ARTEA

13 | 63

Rosé 2021, Provence, FR

RED

MOLLYDOOKER 'BOXER'

16 | 78

shiraz 2022, mclaren vale, SA

15 | 73

ROB DOLIN 'TRUE COLOURS'

14 | 68

PINOT NOIR 2021, YARRA VALLEY, VIC

Torzi Matthews 'Old Vine'

Grenache / Shiraz / Mataro 2022, Verona, ITL

16 | 78

GATHERING FIELD NOUVEAU RED (CHILLED)

PINOT NOIR 2022, YARRA VALLEY, VIC

COFFEE

FROM 8:30AM

SMALL 4 | MEDIUM 5 | LARGE 6

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

SMALL 4 | MEDIUM 5 | LARGE 6

adaptogenic hot chocolate (Social Alchemy)
matcha latte
turmeric latte

NON-DAIRY MILK 0.5

oat
soy
almond
coconut
macadamia
lactose free

EXTRAS 0.5

vanilla
caramel
extra shot

ICED DRINKS

SMALL 5 | LARGE 6

iced long black
iced latte
iced Matcha (5.5 / 6.5)
iced Mocha
iced chocolate
iced turmeric (5.5 / 6.5)

TEA

FROM 8:30AM

CLASSICS 5

peppermint

jasmine

english breakfast

earl grey

sticky chai (*PRANA Chai*) (5.5)

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