



THE BANYA

THE BANYA



FOOD & DRINKS MENU

BREAKFAST

@THEBANYA_MULLUMBIMBY

8:30AM - 11:30AM

BIRCHER MUESLI 16
OATS, GREEN APPLE, PECANS, CURRANTS, COCONUT FLAKES,
COCONUT YOGHURT, BERRIES & MAPLE SYRUP (DF)

AVOCADO ON SOURDOUGH 25
SLICED AVOCADO, CHERRY TOMATOES, FETA, LEMON
VINAIGRETTE & SALSA VERDE

RISE AND SHINE BOWL 25
POACHED EGGS, GREENS, TURMERIC RICE, AVOCADO, KALE,
ZUCCHINI PICKLES, BABY BROCCOLI, SEEDS, NUT MIX & BANYA RANCH
(GF)

CRISPY CHAT POTATOES & FIELD MUSHROOMS WITH 26
ROCKET, GOATS CHEESE, POACHED EGGS, MICRO HERBS,
GREENS & TRUFFLE OIL

POACHED EGGS WITH SMOKED SALMON, ROCKET, AVOCADO, 24
BASIL OIL, LEMON DRESSING ON SOURDOUGH

VANILLA FRENCH TOAST WITH CARAMEL MASCARPONE, BERRIES, 25
PISTACHIO DUST, RHUBARB & MAPLE SYRUP

SOMETHING SWEET...

ASK OUR TEAM ABOUT TODAY'S PASTRY & BAKERY SELECTION

BREAKFAST ADD-ONS

+ POACHED EGG 4
+ SMOKED SALMON 8
+ AVOCADO 4
+ SOURDOUGH 4

GF = GLUTEN FREE VO = VEGAN OPTION GFO = GLUTEN FREE OPTION +3

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COFFEE & TEA

WIFI: THEBANYAGUEST

FROM 8:30AM - 7:30 PM

COFFEES & HOT DRINKS S M L

CAPPUCCINO MOCHA 5 5.5 6.5
FLAT WHITE LATTE
HOT CHOCOLATE LONG BLACK

MACCHIATO ESPRESSO 4 3.5

ADAPTOGENIC HOT CHOCOLATE 5 6 7
MATCHA LATTE
TURMERIC LATTE

PRANA STICKY CHAI (POT) 6

ICED DRINKS 6 7

ICED LONG BLACK
ICED LATTE
ICED MOCHA
ICED MATCHA 6.5 7.5

BYRON BAY TEA CO. SPECIALTY TEA (POT) 5

IMMUNITY | EUCALYPTUS, ECHINACEA, MYRTLE, LIQUORICE, GINGER
GLOW | LEMONGRASS, GINGER, PEPPERMINT
CALMING | CHAMOMILE, LIME FLOWER, VANILLA BEAN, CINNAMON
ENERGY | GREEN TEA, GINSENG, GOTU COLA, MIXED BERRIES
PEPPERMINT
JASMINE
ENGLISH BREAKFAST
EARL GREY

EXTRAS

OAT | SOY | ALMOND | COCONUT | TIGER NUT | 1
VANILLA SYRUP | CARAMEL SYRUP | ESPRESSO SHOT|

SPIRITS

10:00AM - 8:30 PM

VODKA

KETEL ONE
GREY GOOSE VODKA

NIP PRICE
12
14

GIN

TANQUERAY
TANQUERAY NO10
BROOKIE'S BYRON DRY GIN
HENDRICK'S GIN
BOMBAY CITRON PRESSÉ
GORDON'S GIN

14
14
12
12
10
10

TEQUILA

MONTE MEZCAL TEQUILA
FORTALEZA TEQUILA BLANCO
1800 COCONUT TEQUILA
CASAMIGOS MEZCAL
DON JULIO REPOS
DON JULIO ANEJO
DON JULIO 1942

12
18
14
18
18
20
40

RUM

BACARDI WHITE RUM
SAILOR JERRY
BUNDABERG RUM
MALIBU COCONUT RUM
DIPLOMATICO RUM
CANE CUTTERS CANE SPIRIT
RON ZACAPA NO. 23
RON ZACAPA CENTENARIO XO

10
12
10
10
14
14
15
35

WHISKY

JIM BEAM BOURBAN WHISKEY
WOODFORD RESERVE BOURBON WHISKEY
JOHNNY WALKER RED LABEL SCOTCH WHISKY
GLENLIVET SINGLE MALT SCOTCH WHISKY
NIKKA SINGLE MALT WHISKY
TALISKER MALT 10YO
LAGAVULIN 12

10
12
10
14
18
16
30

LIQUEURS / APERITIFS

BYRON BAY ELDERFLOWER
APEROL
CAMPARI
LICOR 43
MONTENEGRO
FRANGELICO
DISSARONNO AMARETTO
MR BLACK
COINTREAU

10
10
10
10
10
10
10
10
10

@THEBANYA_MULLUMBIMBY

SMOOTHIES

8:30AM - 3:00PM

HINTERLAND HIGH 13
BANANA, SPINACH, CUCUMBER, COCONUT WATER, BARE GREENS, MINT (GF, V)

BERRY BAY 13
MANGO, BERRIES, PINEAPPLE, COCONUT WATER, CHIA SEEDS, COCONUT FLAKES (GF, V)

CHINNY CHARGE 13
RAW CACAO, BANANA, DATES, MACA POWDER, SEA SALT, ALMOND MILK (GF, V)
+ ESPRESSO SHOT 2

PINA CO'NADA 13
PINEAPPLE,LYCHEE,MANGO,COCONUT CREAM,COCONUT WATER (GF,V)

BARE BLENDS ON:

WHEY PROTEIN 2.5
RAW CACAO PROTEIN 2.5
BARE GLOW COLLAGEN 2.5

COLD PRESSED JUICES

ALL DAY

RED EARTH 12
BEETROOT, APPLE, CELERY, GINGER, TURMERIC, LEMON

GREEN DREAM 12
APPLE, CELERY, CUCUMBER, KALE, GINGER, LEMON

ORANGE SUNNY 12
CARROT, APPLE, ORANGE, GINGER, TURMERIC, LEMON

TURMERIC SHOT 7
TURMERIC, LEMON, GINGER, CARROT, BLACK PEPPER

WIFI: THEBANYAGUEST

DINING

 @THEBANYA_MULLUMBIMBY

11:30AM - 8:30 PM

SHARE PLATES & NUTRITIOUS STAPLES

WARMED BREAD WITH OLIVE OIL AND VIN COTTO	9
MARINATED OLIVES	9
OYSTERS (1/2 DOZEN OR 1 DOZEN)	30 / 55
NATURAL	
GINGER & SOY	
FINGER LIME MIGNONETTE	
CUCUMBER VINAIGRETTE	
LOCAL DUMPLINGS (4P) (CHOOSE ONE FLAVOUR OR 50/50)	16
SERVED WITH SHALLOTS, BLACK SESAME & BANYA DIPPING SAUCE	
CHICKEN	
VEGETARIAN (VG)	
PORK & CHIVE	
DUCK	
DIPS & OLIVES	26
MARINATED OLIVES WITH ROSEMARY AND BLOOD ORANGE,	
DAILY DIPS SELECTION & WARMED BREAD (GFO)	
SEASONAL BANYA CHEESE PLATE	34
SELECTION OF THREE CHEESES, MUSCATELS, PISTACHIO, QUINCE	
PASTE, HONEYCOMB, GREEN APPLE, CURRANTS AND CRACKERS (GF)	
BURRATA WITH HEIRLOOM TOMATOES, BASIL OIL ,LEMON DRESSING	26
BALSAMIC GLAZE & MICRO HERBS SERVED WITH FOCACCIA	
+ ADD PROSCIUTTO	6
BANYA GRAZING BOARD	42
SOPPRESSA SALAMI, PROSCIUTTO, MORTADELLA, TOMATO RELISH,	
ZUCCHINI PICKLES, OLIVE TAPENADE, CORNICHONS, ROCKET & BREAD	
+ ADD SELECTION OF CHEESE & CRACKERS	18

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NON-ALC

 WIFI: THEBANYAGUEST

MOCKTAILS

BROOKIE'S ORANGE SPRITZ	12
LYCHEE AND WATERMELON CRUSH	12
MOCKTAIL COLADA	12
MOCKTAIL WESTSIDE	12
ITALIAN BLOOD ORANGE ARANCIATA	10
ITALIAN LEMON CHINOTTO	10

LOW / NON-ALC BEER

HEAPS NORMAL <0.5%	8
PERONI 0.0%	8

SODA / JUICE / MINERAL WATER

SAN PELLEGRINO 500ML / 750ML	6.5 / 8.5
COCA COLA	6.5
COKE ZERO	6.5
CAPI SPICY GINGER BEER	6.5
CAPI ALL NATURAL GRAPEFRUIT	8
ORGANIC OJ	8
COCONUT WATER	8
SODA	6
PEPSI	6
LEMONADE	6
TONIC	6
GINGER ALE	6
LEMON LIME & BITTERS	6

GOOD HAPPY KOMBUCHA (MULLUMBIMBY)

GINGER TURMERIC	8.5
BERRY SCHISANDRA	8.5
LEMON MYRTLE PEPPERBERRY	8.5
CACAO VANILLA	8.5

BEERS

 @THEBANYA_MULLUMBIMBY

10:00AM - LATE

ON TAP

STONE & WOOD PACIFIC ALE 4.4%	(SCH)	12
HEADS OF NOOSA JAPANESE LAGER 4.5%		12
J/SQUIRE LEMON SQUASH 4%		12
RESCH'S 4.9%		12
PERONI 3.5%		11
LITTLE DRAGON GINGER BEER 4%		12

BOTTLED BEER

BALTER XPA 5%	11
BALTER CAPTAIN SENSIBLE 3.5%	11
CORONA 4.5%	11
GUINNESS 4.2%	11
HEINEKEN 5%	11
STELLA ARTOIS 4.8%	11
ASAHI 5%	11
BURLEIGH BREWING CO BIG HEAD 4.2%	11
BURLEIGH BREWING CO TWISTED PALM 4.2%	11
GREAT NORTHERN SUPER CRISP 3.5%	11
SPANGLED DRONGO	11

CIDERS / SELTZERS

SOMERSBY APPLE CIDER 4.5%	11
HARD FIZZ PASSIONFRUIT & GUAVA 4%	11
HARD FIZZ WATERMELON & BERRY 4%	11

DINING

 WIFI: THEBANYAGUEST

11:30AM - 8:30PM

SMOKED CHICKEN SALAD	28
ROAST PUMPKIN, AVOCADO, SAUERKRAUT, SEMI BOILED EGG, FETA, SEEDS & NUTS MIX & DILL LEMON VINAIGRETTE	

CRISPY SKINNED SALMON	38
BEETROOT PURÉE, POTATOES, BABY BROCCOLINI, KRISPY KALE & CAFE DE PARIS BUTTER	

BANYA BOWL	24
TURMERIC RICE, RED CABBAGE, BABY BROCCOLINI, FRESH BEETROOT, KALE, ROAST PUMPKIN, MIXED LEAVES, SEEDED NUT MIX, LEMON + GREEN GODDESS DRESSING (GF, VO)	

ADD-ONS

+ SMOKED SALMON	8
+ CHICKEN BREAST	8
+ AVOCADO	4

SLIDERS (3 PC)	25
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BRISKET SLIDERS	
STICKY BEEF BRISKET & HOMEMADE CHILLI SLAW	

SALMON SLIDERS	
SMOKED SALMON, CREME FRAICHE, CAPERS & CHIVES	

VEGETARIAN SLIDERS	
ROAST PUMPKIN, PEPPERS, BRIE, ROCKET & AIOLI	

DESSERTS

SEE DISPLAY FOR OUR DAILY SELECTION	from 12
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ALL DESSERTS SERVED WITH BERRY COMPOTE & MASCARPONE

... SEE OUR WEEKLY SPECIALS BOARD FOR MORE OPTIONS

COCKTAILS

 @THEBANYA_MULLUMBIMBY

10:00AM - 8:30 PM

CAMPINO SPRITZ 20
APEROL, PROSECCO, GINGER, LEMON

SPICY WATERMELON BLUSH 24
JALEPENO INFUSED TEQUILA, FRESH WATERMELON, LIME

WESTSIDE 24
BROOKIE'S BYRON DRY GIN, BYRON BAY ELDERFLOWER LIQUEUR, WATERMELON, CUCUMBER, LIME

HOT LIPS 24
JALAPENO-INFUSED TEQUILA, COINTREAU, PINEAPPLE, LIME

COLADA 24
SPICED RUM, LICOR 43, PINEAPPLE, COCONUT, LIME

MAC ESPRESSO 24
BROOKIE'S MACADAMIA & WATTLESEED LIQUEUR, VODKA, FRESH ESPRESSO, RAW SUGAR

BANYA MARTINI 24
BROOKIE'S BYRON DRY GIN, DRY VERMOUTH, OLIVES

BLOODY BANYA 24
VODKA, TOMATO, CUCUMBER, BASIL, CORIANDER, CHILI, WORCESTERSHIRE SAUCE, TABASCO

CLASSICS

MIMOSA
APEROL SPRITZ 15
TOMMY'S MARGARITA 18
CLASSIC MARGARITA 22
COCONUT MARGARITA 22
CHILLI MARGARITA 24
NEGRONI 24
OLD FASHIONED 22
AMARETTO SOUR 22
WHISKY SOUR 22

WINE LIST

 WIFI: THEBANYAGUEST

BUBBLES

RUGGERI AR GEO 13 63
PROSECCO DOC (NV), VALDOBBIADENE, ITL

BALMY NIGHTS 12 58
PET NAT 2022, HILLTOPS, NSW

LAURENT PERRIER 150
CUVEE CHAMPAGNE (NV), CHAMPAGNE, FR

WHITE

MAHI 14 68
SAV BLANC 2023, MARLBOROUGH, NZ

ATLAS 14 68
RIESLING 2021, CLARE VALLEY, SA

PIZZINI 13 63
PINOT GRIGIO 2023, KING VALLEY, VIC

YETTO 13 63
CHARDONNAY 2023, ADELAIDE, SA

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

ROB DOLIN 'TRUE COLOURS' 15 73
PINOT NOIR 2021, YARRA VALLEY, VIC

TORZI MATTHEWS 'OLD VINE' 14 68
GRENACHE / SHIRAZ / MATARO 2022, VERONA, ITL

TWIN VALLEYS (CHILLED) 16 78
PINOT NOIR 2024, ALPINE VALLEY, VIC