

Kitchen till 2pm  
15% surcharge public holidays  
10% surcharge on weekends  
\*we pay penalty rates to our staff\*

## BRUNCH CLASSICS

### XO CRAB SCRAMBLE GFO 32.5

North Haven crab, XO sauce, artisan sourdough, scrambled egg, geraldton wax, seasonal greens, saltbush, beach succulents

**Add extra crab+6 Add bacon+7**

### BACON AND EGGS GFO 23.9

2 pasture raised eggs - poached, fried or scrambled(+1), fire grilled sourdough and Kanmantoo bacon.

\*Ask for our special relish\*

**Check the addons section**

### KIRBYS BAKED BEANS GFO 22.9

House-made baked beans, poached eggs, smoked labneh, artisan sourdough.

**Add kransky+7 Add bacon+7 Add truffle oil+2**

### THE BRUNSWICK BOWL GF 22.9

Smoked hommus, fried eggs, seasonal greens and pickled chilli, fennel, fresh herbs.

**Add bacon+7 Add haloumi+6**

### FLORENTINE AND THE MACHINE GFO 24.5

House made hollandaise, poached eggs, artisanal sourdough, pulled pork, native greens

**Add kransky+7 Add bacon+7**

### BRIOCHE FRENCH TOAST 23.9

Fire grilled brioche, chocolate mousse, seasonal poached fruit, caramel sauce, chocolate soil \*cooked over our redgum fire\*

**Add bacon+7 Add icecream+3**

### BOUJEE BANANA BREAD 17.5

House baked banana bread, seasonal fruits, smoked labneh, smoked butter.

**Add icecream+3**

## BURGER AND FRIENDS

### THE BFC GFO 21.5

Crispy fried chicken, seasonal slaw, house-made pickles, smokey bbq sauce, spiced lemon myrtle aioli, potato bun

**\*Go bunless-make it a salad\***

**Add bacon+7 Add hot sauce+2 Add hash brown+3**

### BANKSIA BURGER GFO 21.5

Flame grilled premium brisket patty, cheese, tomato, lettuce, house-made pickles, onion, smokey bbq sauce.

**Double meat+8 Add Bacon+7**

### THE EGG SLUT\* GFO 21.5

\*Named after a restaurant in LA\*

XO sauce, scrambled eggs, cheddar cheese, hashbrown, seasonal slaw, potato bun

**Add bacon+7 Add beef patty+8**

### BANKSIA BLT GFO 24.5

Artisan sourdough, flame grilled bacon, sliced tomato, lettuce, Banksia bbq.

**Add Kransky+8 Add grilled chicken+7**

### THE PULLED PARK GFO/ VO 23.5

Smoked pulled pork or jackfruit, fennel, wombok slaw, BBQ sauce

**Double the meat+8**

### BREAKFAST BURGER GFO 18.9

Potato bun, bacon, fried egg, lettuce, smoked tomato relish.

**Add haloumi+5.5 Add beef patty+8 Add hash browns+6**

# The Banksia Tree

If this is your first time  
here-PLEASE watch  
this video!



## ADD ONS AND EXTRAS

Cheese Kransky / Pulled pork	7
Fried chicken / Grilled chicken	7
Kanmantoo bacon	7
Baked beans	5
Haloumi / 2 Hash browns	6
Seasonal greens	5
Gluten free bread / Bun	1.5
Gold label hot sauce	1.5

## SHARING SIDES GF

Potato fries, native seasoning, tomato sauce (bowl) 11

Sweet potato fries, parmesan, spiced aioli (bowl) 12  
Add truffle oil. 1.5

Seasonal greens, pickled chilli, pickled veg, garlic. 12

4 hash browns, native seasoning, Banksia relish 11

GF-Gluten free V-Vegan V-Vegetarian  
VO-vegan option GFO-gluten free option.  
- grilled over the redgum fire.

## BOTTOMLESS BRUNCH!

75PP

-CHOOSE ANY MAIN DISH AND ONE SIDE, BOTTOMLESS MIMOSAS,  
BEERS & STANDARD COCKTAILS FOR 90 MINS AND ONE REGULAR

COFFEE-CONDITIONS APPLY\*

\*90 MINS FROM SITTING/BOOKING TIME\*

\*UPGRADE TO SPECIALTY COCKTAILS +20\*

NO SPECIAL ORDERS/SPLIT BILLS  
ON WEEKENDS TO ENSURE OUR  
QUALITY OF SERVICE AND PRODUCT.  
THANK YOU FOR UNDERSTANDING

Kitchen till 2pm 15% surcharge public holidays 10% surcharge on weekends *we pay penalty rates to our staff*			<h1>Drinks</h1>			<b>Local producers include</b> Kanmantoo Bacon / Feather and Peck / 2 Gulfs Crab / Barossa Fine Foods / Patio Coffee / Fleurieu Dairy / Paesano Bakery / KI Spirits Big Shed Brewing / Pirate Life / Bickfords / Brewed by Belinda / Tsharkes / Paxton / Alpha Box & Dice We would like to acknowledge and pay respect to the Traditional Owners of the land on which we stand, the Kaurana People of the Adelaide Plains. It is upon their ancestral lands that the banksia tree exists		
<b>COFFEE</b>			<b>JUICES</b>			<b>JUGS</b>		
<b>REGULAR 60Z</b> 4.8. Piccolo, flat white, cappuccino, long black <b>LARGE 120Z</b> 5.8 latte, mocha, velvet latte, tumeric latte, chai, matcha <i>Patio coffee</i>  <b>ALT MILKS</b> +1 <b>SYRUPS</b> +1 Vanilla, caramel, hazelnut, cinnamon  <b>FILTER COFFEE</b> 5 <i>single origin Monastery</i> <b>TEA</b>			<b>COLD PRESSED JUICE</b> 9 Strawberry and apple Fruit tingle-Strawberry, lime, orange, apple Orange  <b>WAKE UP JUICE</b> 8.5 Lemon, orange, berocca, sparkling water <b>Add KIS gin +7</b>  <b>SMOOTHIES</b>			<b>SPARKLING HARD ICED TEA</b> 45 Strawberry iced tea, lemon, KIS Vodka, Soda  <b>WAKE UP GIN</b> 45 Lemon, orange, berocca, sparkling water ,KIS Gin  <b>ORANGE JUICE</b> 28 Orange juice		
<b>POT</b> 4.5 Brewed by belinda Warm up-english breakfast, Directors notes-earl grey Symphony No. 9-green tea Opening night nerves-Peppermint blend			<b>CHOCOLICIOUS</b> 10.5 Banana, peanut butter, cocoa, vegan protein, coconut milk <b>Add espresso</b> +1  <b>THE B.O.M.B.</b> 10.5 Blueberry, orange, mango, banana  <b>TROPIC GREEN</b> 10.5 Rockmelon, mango, pineapple, banana, spirulina			<b>COFFEE CREATIONS</b>  <b>VANILLA THUNDER</b> 7.5 Espresso/vanilla/soda/lemon  <b>BOMBON</b> 6.5 Espresso/condensed milk/foam  <b>MATCHAGATO</b> 6 Matcha/icecream/caramel  <b>THE GINGERBREAD MAN</b> 7.5 Gingerbread/espresso/foamed milk/toasted marshmallow  <b>CINNAMON LATTE</b> 6.5 Brown sugar/cinnamon/espresso/foamed milk  <b>CREME BRULLATTE</b> 6.5 Brown sugar/vanilla/espresso/foamed milk/bruleed		
<b>BEERS</b>			<b>WINES</b>			<b>COCKTAILS</b>		
<b>DESI DRIVER</b> 9 Pale ale. less than 0.5% Big shed brewing  <b>JETTY JUMPER</b> 11 Ipa 3.5% Big shed brewing  <b>CHERRY POPPER CIDER</b> 12 Cider 8.5% Big shed brewing  <b>LAGER</b> 10 Lager 4.5% Mismatch  <b>PALE ALE</b> 9 Iconic sa pale ale 4.5% Coopers  <b>BEER OF THE MONTH</b> See specials Boards			<b>TAROT-PROSSECO SPARKLING</b> GLASS 10 BTL 42 <i>McLaren vale</i>  <b>TSCHARKES SAVAGNIN WHITE</b> GLASS 9 BTL 38 <i>Barossa valley</i>  <b>PAXTON-PINOT GRIS WHITE</b> BTL 42 <i>McLaren vale</i>  <b>ALPHA BOX &amp; DICE ROSE</b> GLASS 10 BTL 42 <i>McLaren Vale</i>  <b>PAXTON-CABERNET RED</b> GLASS 10 BTL 42 <i>McLaren Vale</i>  <b>ALPHA BOX &amp; DICE SHIRAZ RED</b> <b>"VERY SPECIAL"</b> BTL 49			<b>BLOODY MARY</b> 20 KIS Vodka, tomato juice, Worcestershire, tobasco, bush seasoning  <b>MIMOSA</b> 13 Strawberry, apple juice, prosecco.  <b>WAKE UP GIN</b> 15.5 KIS O-Gin, lemon, orange, berocca, soda  <b>BANKSIA G &amp; T</b> 17 KIS Gin, Varci peppercorn tonic, rosemary, pink peppercorn  <b>SPARKLING HARD ICED TEA</b> 14 Strawberry iced tea, lemon, KIS Vodka, soda		
						<b>SPECIALTY COCKTAILS</b>  Add to bottomless brunch+20  <b>MULBERRY SOUR</b> 25 KIS mulberry gin, egg replacer, lemon, simple syrup  <b>TBT NEGRONI</b> 22.5 Dolin vermouht, Okar bitters, KIS gin  <b>NOT ESSPRESSO MARTINI</b> 23 Big shed GST vodka, Applewood coffee liquor, coffee, sugar syrup  <b>PASSION ON THE BEACH</b> 19.5 KIS vodka, passionfruit pulp, passionfruit Monin, orange juice, soda		
						<b>OTHER COLD DRINKS</b>  <b>BICKFORDS SOFT DRINKS</b> 5.6 Ginger, Cream Soda, LLB, Cola  <b>ICED COFFEE/CHOCOLATE/ STRAWBERRY</b> 8 Syrup, icecream, milk.  <b>ICED CARAMEL MOCHA</b> 9.5 Chocolate, caramel , espresso, icecream, milk.  <b>SODALY PREBIOTIC SUGARLESS SODA</b> 5.5 Lemon squash, Raspberry, Passionfruit  <b>SPARKLING ICED TEA</b> 5.5 Strawberry, peach  <b>SPARKLING MINERAL WATER*</b> GLASS 2.5 BOTTLE 4.5 *100% OF PROFITS ARE DONATED TO RURAL AID		