



V - Vego | VG - Vegan | G - Gluten free | DF - Dairy Free | OPT - Option

PLEASE INFORM OUR WAITSTAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES



BREAKFAST ANYTIME

B&E ROLL - 13 DF (GF OPT)
Bacon, Fried Egg, BSKT Relish, Whole Wheat Bun
- Scrambled +2 - Hash Brown +2.5

EGG & HALLOUMI ROLL - 16 (GF OPT)
Byron Bay Halloumi, Caramelised Onion, Fried Egg, Spinach, BSKT Relish
- Scrambled +2 - Hash Brown +2.5

BSKT EGGS YOUR WAY - 14 (GF OPT)
Poached or Fried on your choice of toast
- Scrambled +2
- Add any All Day Sides

BSKT BREAKY BURRITO - 16 V
BSKT Beans, Scrambled Eggs, Spinach, Cheese
- Bacon +3

NAVAJO NATIVE BREAKFAST - 19 V DF (GF VG OPT)
Fried Free Range Eggs, BSKT Beans, Avocado & Tomato Smash with Flat Bread.

SMASHED AVO - 18 V (GF VG OPT)
Avocado & Tomato Smash on Rye
Sourdough with Feta, Pepita & Sesame Seeds
- Poached Egg +3.5 - Smoked Salmon +7
- Grilled Halloumi +5 - Hash Brown +2.5
- Bacon +6

BSKT HEALTHY BENNY - 21 DF (GF V OPT)
Fresh Spinach, Poached Free Range Eggs on Rye Sourdough, choice of Grilled Ham, Smoked Salmon, Bacon or Vego, Topped with Kalenaise or Turmeric Béarnaise
- Scrambled +2

GARDEN OMELETTE - 22 V (GF DF OPT)
Free Range Eggs, Mushrooms, Caramelised Onions, Feta, Fresh Leafy Greens, BSKT Relish on Rye Sourdough
- Grilled Ham, Bacon +6 | Smoked Salmon +7

NOBBY'S BIG BREAKFAST - 25 DF (GF OPT)
Poached Eggs, Turmeric & Chicken Sausages, Garlic Mushrooms, Bacon, Hash Brown, Spinach, on Rye Sourdough - Scrambled +2

GRANOLA BOWL - 18 V VG GF DF
BSKT Fruit & Nut Granola, Coconut Yoghurt, Fresh Apple, Goji, Blueberry & Strawberry

BREAKFAST BOWL - 18 V VG GF DF
Creamy CocoWhip, Goji, Organic Chia, Seasonal Fruit, Coconut Chips and BSKT Fruit & Nut Granola

RASPBERRY & RHUBARB WAFFLES - 22 V
Classic Sweet Waffles, Raspberry and Rhubarb Compote, Almond Choc Crunch and White Choc Ganache

NANA CHOC NUT PANCAKES - 22 V VG GF DF
Vegan Choc Chip Pancakes, Banana & Nut Dukkah, Nut Butter & Chocolate Drizzle

COCONUT & STRAWBERRY FRENCH TOAST - 22 V
Coconut and Chia Soaked Brioche, Baked Quinoa and Nut Crunch, Fresh Strawberry served with BSKT Nutella

BSKT BREAKY SALAD - 22 GF V (DF VG OPT)
Spiced Chickpea and Tomato Hummus, Roast Pumpkin Slab, Spinach, Kale, Quinoa and Corn Tabouli, Halloumi, Free Range Egg
- Scrambled +2

VEGAN HUEVOS RANCHEROS - 24 V VG DF GF
Corn Tortilla, Breaky Beans, Avo Salsa, Jalapeno, Chipotle Mayo, Fresh Greens & Spiced Tofu Scramble

BSKT BAKERY (2 PIECES) - 8
Rye Sourdough / Flatbread / Gluten Free Toast / Fruit Loaf Toast / one spread

ALL DAY SIDES

GF Hash Brown - 2.5
Sweet Potato Fries & Aioli - 10
Free Range Eggs - One 3.5 / Two 7
Grilled Ham, Bacon - 6 | Chicken Tenders - 8
Smoked Salmon, Turmeric Chicken Sausages - 7
Avo, Beans, Mushrooms, Avo & Tomato Smash - 5
Grilled Tomato - 4.5 | Halloumi, Spinach - 5
House Relish + Any Extra Sauce - 2

LUNCH From 10:30am

FALAFEL BOWL - 22 VG GF (V DF OPT)
Hemp Crumbed Chickpea Falafel, Smokey Cashew Dip, Garden Vege Quinoa Tabouli, Hummus, Tzatziki, Harissa
- Add Avocado +5

BYRON BAY HALLOUMI SALAD - 24 GF V (VG DF OPT)
Byron Bay Halloumi, Fresh Garden Leaves, Spiced Chickpeas, Roast Sweet Potato, Cherry Tomatoes, Cucumber, Half Avocado, Toasted Seed Dukkah, Creamy Herb & Paprika Dressing
- Grilled Salmon +9
- Grilled Chicken +8

COCONUT CHICKEN SALAD - 24 GF DF
Shredded Chicken Poached in Coconut Milk, on a Green Papaya Salad with Fresh Garden Leaves, Carrot, Bean Sprouts & Cashews

MISO SALMON BOWL - 26 GF DF
Grilled Atlantic Salmon, Honey and Miso Sauce, Steamed Brown Rice, Sauteed Greens, Crispy Vegetable Curls

BSKT BURRITO BOWL - 26 (GF DF V OPT)
Slow Cooked Shredded Beef, Mixed Beans, Organic Brown Rice, Jalapenos, topped with Zesty Yoghurt, Avocado Salsa, Chipotle Mayo, Tortilla

BSKT BRISKET BURGER - 25 DF (GF OPT)
Pulled Coffee Spiced Brisket, House made Pepper BBQ Sauce, Pear Chutney, Fresh Greens on a Whole Wheat Bun. Served with Sweet Potato Fries & Aioli Chipotle Mayo

BSKT CHICKEN BURGER - 25 DF (GF V OPT)
Rosemary & Hemp Crumbed Chicken, Miso Dijon Mayo, Kale & Lime Slaw with Edamame on a Whole Wheat Bun. Served With Sweet Potato Fries & Aioli

CREATE A PLATE OF SIDES FROM THE ALL DAY SIDES MENU

TACOS

PRAWN TACOS - 27 DF (GF OPT)
Red Pepper Spiced Prawns, Pineapple & Cucumber Pickle, Red Cabbage, Fresh Greens, Turmeric & Lemon Dressing - Add extra Taco +9

BEEF TACOS - 27 DF (GF OPT)
Slow Cooked Shredded Beef, Avo & Tomato Smash, Kale Slaw, Chipotle Mayo & Coriander - Add extra Taco +9

SWEET

COCOWHIP BOWLS GF VG
Original Cocowhip - 8
Kids Cocowhip - 5
Cocowhip Fruit Cup - 11
Chocolate Decadence Cup - 12
Caramel Snickers Cup - 12

WHIP TOPPINGS - 2 GF VG
Caramel Topping / Choc Topping
Coconut Chips / Vegan Chocolate Chips
Seasonal Fruit / Goji Berries
BSKT Nut Granola / Chocolate Granola Bark

KIDS

Plant Based Snack Board with Cocowhip - 12 V VG DF GF
Ham & Cheese Flatbread Toastie - 11
Fried Egg & Ham Toast - 12 DF
Chicken Tenders & Sweet Potato Fries - 12 DF GF
Berry Pancakes with Ice Cream - 12 GF
Seasonal Fruit with Coconut Yogurt - 10
Waffle, Ice Cream & Choc Sauce - 12

PUPPY MENU

Organic Dog Cookie - 2
Puppucino on Oat Milk - 2.5
BSKT Puppy Board - 4.5
Dog Treat Bags - 13

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*15% surcharge on Public Holidays.



DRINKS

PLEASE ORDER THRU QR CODE OR AT THE FRONT COUNTER

@bsktcafe

SPECIALTY COFFEE

Espresso - single **4** | double **4.5** Flat White - **4.5**
 Piccolo - single **4** | double **4.5** Cappuccino - **4.5**
 Latte - **4.5** Babycino - **2.5**
 Chai latte - **4.5** Hot Chocolate - **4.5**
 Dirty Chai - **5** Mocha - **5**
 Long Black - **4.5** Macchiato - **4** | long **4.5**
 Mug **+1** Magic - **5**

MYLK

Soy / Almond / Coconut / Macadamia / Lactose Free / Oat **+1**

CHILLED COFFEE

Iced Latte - **5.5** Iced Chocolate - **5.5**
 Iced Chai - **5.5** Iced Mocha - **6**
 Iced Dirty Chai - **6** Iced Long Black - **5.5**

SPECIALTY DRINKS

VEGAN LEAF SPICED CHAI on almond milk - **7.5**

THERMOGENIC SHOTGUN - 7.5

Coconut Water & Oil + Cacao Butter + Honey + Coffee

COCO GATO - 8

Espresso Shot + Cocowhip

CHEEKY CHAI - 7.5 *

Almond or Oat Milk infused with Cocoa and Chai

MATCHA LATTE - 7.5 *

Coconut Milk Infused with Japanese Matcha Tea

TURMERIC LATTE - 7.5 *

Coconut Milk Infused with Turmeric & Ground Spices

RED VELVET LATTE - 7.5 *

Almond or Oat Milk Infused with Cocoa and Beetroot

SAKURA LATTE - 7.5 *

Almond or Oat Milk Infused with Sakura Cherry Blossom

* Iced option available

ORGANIC TEA LEAVES

Organic Green Tea / Lemon Grass & Ginger / Peppermint / Earl Grey / English Breakfast / Chamomile - **5.5**

COLD PRESS JUICE

ORANGE SKY - 8

Orange + Pineapple + Turmeric + Lemon

BLOOD BANK - 8

Beetroot + Apple + Cucumber + Lime + Ginger

RUBY TUESDAY - 8

Watermelon + Pear + Lime + Rhubarb + Pink Lady Apple

LITTLE GREEN - 8

Kale + Spinach + Celery + Lemon + Cucumber + Ginger + Spirulina

SWINGS - 8

Strawberry + Apple + Lime

GOLD DIGGER - 8

Carrot + Pineapple + Apple + Ginger

BIG RED - 8

Watermelon + Apple + Strawberry + Lime

Pineapple / Orange / Apple Juice - **7**

Kids Orange or Apple Juice - **4.5**

SMOOTHIES

No variations to ingredients | * Add coffee shot **+0.5**

BANANA SMOOTHIE - 11 *

Yoghurt + Cinnamon + Banana + Honey

MINTY MELON - 11

Pineapple + Strawberries + Mint + Watermelon Juice

COCO GREEN - 11

Spinach + Banana + Mango + Chia Seeds + Turmeric + Coconut water

MANGO SMOOTHIE - 11

Mango + Passionfruit + Organic Turmeric + Coconut Water

BOUNTY PROTEIN SMOOTHIE - 11 *

Chocolate Protein + Chocolate + Maca + Cocowhip + Coconut Milk

SNICKERS PROTEIN SMOOTHIE - 11 *

Choc Caramel Protein + Peanut Butter + Banana + Almond Milk

COCKTAILS

MIMOSA - 10

Sparkling Wine and Orange Juice

COCOWHIP ESPRESSO MARTINI - 18

Cocowhip, Espresso, Vodka and Kahlua

APEROL SPRITZER - 16

Aperol, Sparkling Soda and Orange

POP YOUR BERRY - 16

Berries, Gin, Mint, Soda and Bubbles

FRENCH MARTINI - 18

Vodka, Chambord and Pineapple Juice

COCONUT MOJITO - 16

Malibu, White Rum, Shredded Coconut, Mint, Lime and Soda

LOADED BLOODY MARY - 16

Vodka, Tomato Juice & Secret Spices

BEER

Burleigh Brewing Big Head (no carb)

Burleigh Brewing Twisted Palm Tropical Pale Ale

Stone and Wood Pacific Ale

Stone and Wood Lager

- **10**

ORGANIC DRINKS

Lemonade, Ginger Beer, Lemon Lime & Bitters - **5**

Coco Coast Natural / Lychee / Watermelon - **6**

Lightly Sparkling Mineral Water 750mL - **7**

Mellows Sparkling Water with L-Theanine Pineapple Lime/Watermelon Lychee/Peach Ginger - **7**

SPARKLING

Tamburlaine High & Dry **10 / 38**
Organic Sparkling

Veuve Cliquot **125**
Yellow Label NV. Bottle only

WHITE WINE

Tamburlaine **10/35**
Organic Riesling

Tamburlaine Sauvignon Blanc **11/38**

Tamburlaine Organic Pinot Gris **11/38**

RED WINE

Bottle only
Tamburlaine **38**
Organic Pinot Noir

Tamburlaine **38**
Organic Cab Merlot

Tamburlaine **38**
Organic Cab Sav

ROSE

Tamburlaine Organic **11/38**

BASIC

Vodka & Orange - **10**
Vodka, Lime and Soda - **10**

BEER & WINE MENU available from 10am