

SPECIALTY COFFEE

Espresso - single **3.5** | double **4** Flat White - **4**
 Piccolo - single **3.5** | double **4** Cappuccino - **4**
 Latte - **4** Babycino - **2**
 Chai latte - **4** Hot Chocolate - **4**
 Dirty Chai - **4.5** Mocha - **4**
 Long Black - **4** Macchiato - **3.5** | long **4**
 Mug +**1**

CHILLED COFFEE

Iced Latte - **5** Iced Chocolate - **5**
 Iced Chai - **5** Iced Mocha - **5**
 Iced Dirty Chai - **5** Iced Turmeric Latte
 Iced Long Black - **5** on coconut mylk - **6.5**

MYLK

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

ORGANIC TEA LEAVES

Organic Green Tea / Lemon Grass & Ginger / Rooibos / Peppermint / Earl Grey / English Breakfast / Chamomile - **5**

SPECIALTY DRINKS

VEGAN SPICED CHAI on almond milk - **7**

THERMOGENIC SHOTGUN - **7**

Coconut Water & Oil + Cacao Butter + Honey + Coffee

COCOGATO - **7**

Espresso Shot + Cocowhip

MINTY MATCHA LATTE - **7**

Super Greens + Coconut Milk

TURMERIC LATTE - **7**

Coconut Milk Infused Turmeric

WATER

Coconut Water - **4**

Mount Warning Still / Lightly Sparkling Water 750mL - **6**

ICED TEA CARAFE (Serves 2) - **9**

Cucumber, Lemon & Mint / Lemon, Lime & Ginger

KOMBUCHA - **6.5**

Ginger / Blueberry

COLD PRESS JUICE

ORANGE SKY - **7.5**

Orange + Pineapple + Turmeric + Lemon

BLOOD BANK - **7.5**

Beetroot + Apple + Cucumber + Lime + Ginger

RUBY TUESDAY - **7.5**

Watermelon + Pear + Lime + Rhubarb

LITTLE GREEN - **7.5**

Kale + Cucumber + Spirulina + Pear + Lemon

SWINGS - **7.5**

Strawberry + Apple + Lime

GOLD DIGGER - **7.5**

Carrot + Ginger + Pineapple + Apple

BIG RED - **7.5**

Watermelon + Apple + Strawberry + Lime

Pineapple Juice, Orange Juice, Apple Juice - **6.50**

Kids Orange or Apple Juice - **4**

ADD ANY SPIRIT TO YOUR JUICE + **5**

SMOOTHIES

No variations to ingredients

BANANA SMOOTHIE - **10**

DF OPT

Yoghurt + Cinnamon + Banana + Honey

MINTY MELON - **11**

Pineapple + Strawberries + Mint + Watermelon Juice

COCO GREEN - **11**

DF VG

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

MANGO SMOOTHIE - **11**

DF VG

Mango + Passionfruit + Organic Turmeric + Coconut Water

BOUNTY PROTEIN SMOOTHIE - **11**

Chocolate Protein PB + Chocolate + Maca + Cocowhip + Coconut Milk

SNICKERS PROTEIN SMOOTHIE - **11**

Choc Caramel Protein PB + Peanut Butter + Banana + Almond Milk

ORGANIC SOFT DRINKS

Cola, Lemonade, Ginger Beer, Lemon Lime & Bitters, Blood Orange - **5**

COCKTAILS

MIMOSA - **10**

Sparkling and Orange Juice

COCOWHIP ESPRESSO MARTINI - **16**

Cocowhip, Espresso, Vodka and Kahlua

APEROL SPRITZER - **16**

Aperol, Sparkling Soda and Orange

POP YOUR BERRY - **16**

Berries, Gin, Mint, Soda and Bubbles

BLUBERRY KOMBUCHA HIGHBALL - **16**

Vodka, Blueberry Kombucha

SPARKLING

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

RED WINE

Tamburlaine Organic Cabernet Merlot 2018 **10/36**

Tamburlaine Organic Cabernet Sauvignon 2018 **11/38**

WHITE WINE

Tamburlaine Organic Riesling **9/32**

Wine Lovers Sauvignon Blanc **11/38**

Tamburlaine Organic Pinot Gris **11/38**

ROSE

Tamburlaine Organic **11/38**

COCONUT MOJITI - **16**

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

PINA COLADA - **16**

White Rum, Cocowhip, Coconut Sugar Syrup

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

Balter XPA

- 9

BASIC

Gin & Tonic - **10**

Vodka & Orange - **10**

Vodka, Lime and Soda - **10**

SELTZER

Hard Fizz Orange & Mango - **10**

Hard Fizz Lemon & Ginger - **10**

Hard Fizz Watermelon & Berry - **10**





V - Vego | VG - Vegan | G - Gluten free | DF - Dairy Free | NF - Nut Free | OPT - Option
 PLEASE INFORM OUR WAITSTAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES

@bsktcafe

BREAKFAST ANYTIME

GRANOLA BOWL - 15 VG GF DF

BSKT Fruit & Nut Granola, Coconut Yoghurt, Fresh Apple, Goji, Blueberry & Strawberry

BREAKFAST BOWL - 15 VG GF DF

Creamy CocoWhip, Goji, Organic Chia, Seasonal Fruit, Coconut Chips and BSKT Fruit & Nut Granola

PINA COLADA SMOOTHIE BOWL - 15 VG GF DF

Creamy Cocowhip, Pineapple, Banana, Coconut Milk, topped with Vegan Granola & Coconut Chips

BSKT BAKERY (2 PIECES) - 8

Rye Sourdough / Flatbread / Gluten Free Toast / Fruit Loaf Toast / one spread

BSKT CRACKED EGGS YOUR WAY - 11 DF V (GF OPT)

Poached or Fried on your choice of toast - Scrambled +2

SMASHED AVO - 17 V (GF VG OPT)

Smashed Avocado & Tomato Salsa on Rye Sourdough with Feta & Pepita Seeds
 - Egg Your Way +3.5 - Smoked Salmon +7
 - Grilled Halloumi +5 - Hash Brown +2.5
 - Bacon +6

B&E ROLL - 13 (GF OPT)

Bacon, Fried Egg, BSKT Relish, Whole Wheat Bun - Scrambled +2 - Hash Brown +2.5

EGG & HALLOUMI ROLL - 15 (GF OPT)

Byron Bay Halloumi, Caramelised Onion, Fried Egg, Spinach, BSKT Relish - Scrambled +2 - Hash Brown +2.5

BSKT BREAKY BURRITO - 16

BSKT Beans, Scrambled Eggs, Spinach, Cheese

RASPBERRY & RHUBARB WAFFLES - 19 V

Classic Sweet Waffle, Raspberry and Rhubarb Compote, Almond Choc Crunch and White Choc Ganache

NANA CHOC NUT PANCAKES - 20 VG GF DF

Vegan Choc Chip Pancakes, Banana & Nut Dukkah, Nut Butter & Chocolate Drizzle

ALMOND LATTE FRENCH TOAST - 20

Almond, Coffee and Chia Soaked Brioche, Baked Quinoa and Nut Crunch, Fresh Strawberry served with BSKT Nutella

BSKT HEALTHY BENNY - 19 DF (GF V OPT)

Fresh Spinach, Poached Free Range Eggs, Your Choice of Toast, choice of Grilled Ham, Smoked Salmon, Bacon or Vego, Topped with Kalenaise or Turmeric Béarnaise - Scrambled +2

GARDEN OMELETTE - 19 V (GF DF OPT)

Free Range Eggs, Mushroom, Caramelised Onion, Feta, Fresh Leafy Greens, BSKT Relish on Rye Sourdough - Grilled Ham, Bacon +6 | Smoked Salmon +7

NAVAJO NATIVE BREAKFAST - 18 V DF (GF VG OPT)

Fried Free Range Eggs, BSKT Beans, Avocado & Tomato Salsa with Flat Bread.

BSKT BREAKY SALAD - 21 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 - 21 V VG DF GF

Corn Tortilla, Breaky Beans, Avo Salsa, Jalapeno, Chipotle Mayo, Fresh Greens & Spiced Tofu Scramble

NOBBY'S BIG BREAKFAST - 24 DF (GF OPT)

Poached Eggs, Turmeric & Chicken Sausages, Garlic Mushrooms, Bacon, Hash Brown, Spinach, on Rye Sourdough - Scrambled +2

ALL DAY SIDES

GF Hash Brown - 2.5
 Sweet Potato Fries & Aioli - 9
 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 Salsa - 5
 Grilled Tomato - 4.5 | Halloumi, Spinach - 5
 House Relish + Any Extra Sauce - 2

LUNCH

PROTEIN FALAFEL PLATE - 19 GF V (VG DF OPT)

House made Chickpea Falafel, Hemp Crumb, Garden Veg Quinoa Tabouli, Hummus, Tzatziki, Harissa - Add Avocado +5

HALLOUMI SUMMER SALAD - 19 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 +8 - Grilled Chicken +8

NORI & SESAME CHICKEN SALAD - 25 DF (GF)

Nori Crumbed Chicken, Fresh Herbs, Greens, Cucumber, Snow Peas, Edamame, Pear with a Roast Carrot and Ginger Purée.

LAMB KOFTA SALAD - 25 DF (GF OPT)

Spiced Lamb Kofta, Fresh Herb & Carrot Salad, Pickled Onion, Passionfruit and Orange dressing, Spicy Cashew Dip & Flatbread

PRAWN TACOS - 25 DF (GF OPT)

Red Pepper Spiced Prawns, Pineapple & Cucumber Pickle, Red Cabbage, Fresh Greens, Turmeric & Lemon Dressing

MISO SALMON - 25 GF DF

Grilled Atlantic Salmon, Garlic & Miso Reduction, Sautéed Greens, Blistered Cherry Tomatoes & Crispy Sweet Potato Curls

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 & 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 & BSKT Relish

BSKT BURRITO BOWL - 25 GF (DF V OPT)

Slow Cooked Shredded Beef, Mixed Beans, Organic Brown Rice, Jalapenos, topped with Zesty Yoghurt, Avocado Salsa, Chipotle Mayo, Tortilla

SWEET

COCOWHIP BOWLS GF VG

Original Cocowhip - 7
 Kids Cocowhip - 4
 Cocowhip Fruit Cup - 10
 Chocolate Decadence Cup - 11
 Caramel Snickers Cup - 11

WHIP TOPPINGS - 2 GF VG

Salted Caramel / Choc Fudge / Very Berry Sauce
 Coconut Chips / Vegan Chocolate Chips
 Seasonal Fruit / Goji Berries
 BSKT Nut Granola / Chocolate Granola Bark

DESSERT GRAZING BOARD - 22

(GF VG OPT)
 A Dessert Grazing Board for two or more people with Vegan Chocolate Fondue, Cocowhip, Strawberries, Bananas, Vegan Chocolate Bark and your choice of Vegan, Gluten Free cabinet cake or slice item

KIDS

Ham & Cheese Flatbread Toastie - 9
 Ham & Egg Toast - 12
 Chicken Tenders & Sweet Potato Fries - 12
 Berry Pancakes with Ice Cream - 12
 Seasonal Fruit with Coconut Yogurt - 10

PLEASE SEE CAKE CABINET FOR SLICES, SWEET TREATS & DOG TREATS

.....
 *10% surcharge on Public Holidays.