

APÉRITIF

winter bellini - plum purée,
umeshu, sparkling rosé 13

breakfast martini - quarter gin,
suze, lemon, marmalade 11

bill's bloody mary - vodka, korean chilli,
yuzu, celery and lemon 12.5

FRUIT, GRAINS

raw bars - white mulberry, date,
toasted seeds and cashews 2.5 ea

seasonal fruit bowl 12
+ greek or coconut yoghurt 2

bill's almond, buckwheat and pumpkin
seed granola, coconut yoghurt and blueberry
hibiscus compote 11

four grain hojicha porridge, citrus
and ginger poached pear, pistachio 11

daily baked goods available at the counter

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander 11
+ poached egg 2

ricotta hotcakes, banana
and honeycomb butter 16.5

scrambled eggs and toasted
dusty knuckle sourdough 12

toasted coconut bread and butter 8.5

fresh aussie - our hot smoked chalkstream
trout, poached eggs, greens, avocado,
cherry tomatoes and furikake 19.5
+ toast 2

sweet corn fritters, roast tomato,
spinach and avocado salsa 17.5 + bacon 4.5

EGGS, PLATES

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 8.5

omelette brioche roll, koji tomatoes, aioli,
shichimi pork patty or smoked tofu 12.5
gf roll available on request

sunny eggs, cavolo nero pesto, pecorino
and wild herbs 10
+ your choice of toast 2

braised cannellini beans, ezme, roast
tomatoes, and fresh mint 12.5
+ grilled kupros halloumi 4

potato and feta rösti, poached eggs,
our hot smoked chalkstream trout
and dill yoghurt 18

grilled cheese and our green kimchi
open sandwich 13

SIDES

our green kimchi - roast tomato 3

avocado salsa - steamed tofu 3.5

garlic mushrooms - seasonal greens 4

grilled kupros halloumi - avocado 4

fennel sausage - grilled bacon 4.5

our hot smoked chalkstream trout 7.5

TOAST

dusty knuckle sourdough, our paleo loaf
or our gluten-free bread 4.5

with honey, marmalade,
vegemite, our raspberry jam
our roasted almond butter

SMALL PLATES

green nocellara olives 6

roast cashews, turmeric,
lemongrass and makrut lime 6

courgette chips, nigella seed
and preserved lemon yoghurt 11

la latteria stracciatella, cavolo nero pesto,
crispy sage and grilled sourdough 13.5

crudités, raw sunflower seed purée
and winter tomato ezme 11

crispy gochujang chicken, peanut,
iceberg, mint and coriander 14

BOWLS, SALADS

crispy seaweed tuna, herbed ancient
grain salad, avocado, shaved
golden beetroot 22.5

braised cannellini beans, grilled radicchio,
winter tomatoes and basil 17
+ la latteria ricotta 3

grilled sichuan pepper chicken, iceberg,
heritage carrots, mint and coriander
salad, toasted peanuts 19.5

bill's chopped - edamame, courgette,
tomato, cabbage, crunchy chickpeas,
beetroot, corn, furikake and
citrus ponzu dressing 16

PLATES

tamarind glazed chalkstream trout, roast
aubergine, green beans, crushed tomatoes,
herb salad, crispy shallots 25

grass-fed hereford beef burger,
dill pickles, romaine, miso onions
and herbed fries 18 + cheese 1.5
gf roll available on request

bill's yellow coconut curry, delica squash,
coriander, mint relish and brown rice
+ fish 23.5 or tofu 20

potato and feta rösti, poached eggs,
dill yoghurt and our hot smoked
chalkstream trout 18

parmesan crumbed chicken schnitzel,
confit garlic olive oil mash, and shaved
courgette 23

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander 11
+ poached egg 2

ricotta hotcakes, banana
and honeycomb butter 16.5

scrambled eggs and toasted
dusty knuckle sourdough 12

fresh aussie - our hot smoked chalkstream
trout, poached eggs, greens, avocado,
cherry tomatoes and furikake 19.5
+ toast 2

sweet corn fritters, roast tomato,
spinach and avocado salsa 17.5
+ bacon 4.5

grilled cheese and our green kimchi
open sandwich 13

SIDES

our green kimchi - roast tomato 3

avocado salsa - steamed tofu 3.5

garlic mushrooms - seasonal greens - avocado
- grilled kupros halloumi 4

fennel sausage - grilled bacon 4.5

grilled chicken breast 6

our hot smoked chalkstream trout 7.5

herbed fries 5.5

bill's green salad, yuzu kosho
and fresh ginger dressing 7.5

SWEET

salted peanut brittle 5
our chocolates with pump st 2 ea
pistachio, almond and orange nougat 2 ea
blackcurrant and lime fruit pastilles 2 ea

ice cream union 3 per scoop
hotcake, pistachio or vanilla ice cream
mango, raspberry or chocolate sorbet

coconut milk jelly, fresh mango
and sesame snap 8.5

our cold drip coffee tiramisu 9

hazelnut praline rice pudding,
fresh pear and lemon 11

brown sugar pavlova, italian passion fruit,
lime, yoghurt cream 11

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 16.5

winter bellini - plum purée,
umeshu, sparkling rosé 13

bergamot spritz - bergamot liqueur,
lemon and sparkling riesling 13

SMALL PLATES

green nocellara olives 6

roast cashews, turmeric,
lemongrass and makrut lime 6

courgette chips, nigella seed
and preserved lemon yoghurt 11

cucumber sesame salad, yuzu dressing,
peanut and silken tofu dip 10

la latteria stracciatella, cavolo nero pesto,
crispy sage and grilled sourdough 13.5

crudités, raw sunflower seed purée
and winter tomato ezme 11

tuna, red pepper and olive tartare cucumber,
toasted seeds, wood sorrel, chervil 13

prawn sesame gf toast, chilli
and lime dipping sauce 12.5

crispy gochujang chicken, peanut,
iceberg, mint and coriander 14

PLATES

roast line-caught cod, warm tomato
and oregano dressing, italian large leaf
spinach and crispy capers 24

grass-fed hereford beef burger, dill pickles,
lettuce, miso onions, herbed fries 18
+ cheese 1.5
gf roll available on request

bill's yellow coconut curry, delica squash,
coriander, mint relish and brown rice
+ fish 23.5 or tofu 20

parmesan crumbed chicken schnitzel,
confit garlic olive oil mash, shaved courgette 23

tamarind glazed chalkstream trout,
roast aubergine, green beans, crushed
tomatoes, herb salad, crispy shallots 25

seared onglet steak, café de paris butter,
watercress, crispy spiced potatoes 26

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 7.5

seasonal greens, lemon and olive oil 4

roast cauliflower, anchovy vinaigrette,
pangrattato 7

crispy spiced potatoes 6.5

BOWLS

prawn and crab noodles, sambal oelek,
coconut, ginger and lime 23.5

braised cannellini beans, grilled radicchio,
winter tomatoes and basil 17
+ la latteria ricotta 3

bill's chopped - edamame, courgette,
tomato, cabbage, crunchy chickpeas,
beetroot, corn, furikake and citrus
ponzu dressing 16
+ steamed tofu 3.5
+ grilled chicken breast 6
+ our hot smoked trout 7.5

SWEET

salted peanut brittle 5
our chocolates with pump st 2 ea
pistachio, almond and orange nougat 2 ea
blackcurrant and lime fruit pastilles 2 ea

ice cream union 3 per scoop
hotcake, pistachio or vanilla ice cream
mango, raspberry or chocolate sorbet

coconut milk jelly, fresh mango
and sesame snap 8.5

our cold drip coffee tiramisu 9

hazelnut praline rice pudding,
fresh pear and lemon 11

brown sugar pavlova, italian passion fruit,
lime, yoghurt cream 11

SPARKLING

cava brut rosado, *org* pago de tharsys,
requena, spain * 8.5 / 46

brut sparkling riesling, paulett trillians,
clare valley, australia * 9 / 49

brut réserve nv billecart-salmon,
champagne, france * 16.5 / 98

brut rosé nv billecart-salmon,
champagne, france 115

WHITE

catarratto, *org* tule bianco, sicilia,
italy * 7 / 14.5 / 29

vinho verde, loureiro, AB valley wines,
minho, portugal * 7.5 / 17.5 / 35

grenache blanc, *org* roussanne, le bourdon
blanc, languedoc, france 40

semillon, *bio nat org* karri vineyards,
margaret river, australia * 8 / 22 / 44

folle blanche, *bio org* luneau papin, loire,
france 52

sauvignon blanc, *nat org* still life,
malborough, new zealand
* 9.5 / 27 / 54

grüner veltliner, *bio nat org* arndorfer,
kamptal, austria 56

chardonnay, *org* campagne, languedoc,
france * 10.5 / 31 / 62

riesling, *bio nat org* jumping juice,
yarra valley, australia * 11.5 / 33 / 66

gavi riserva, *bio* la raia, piemonte,
italy * 12 / 34 / 68

ORANGE, ROSÉ

catarratto, *nat org* baglio antico,
sicilia, italy * 9 / 24 / 48

piquepoul rosé, vignoble foncailieu,
languedoc, france * 7.5 / 20 / 40

RED

nero d'avola, *org* tule rosso,
sicilia, italy * 7 / 14.5 / 29

garnacha, reverte abrazos,
país vasco, spain 35

moristel, principio, somontano,
spain * 8 / 21 / 42

sangiovese, luppiter, emilia romagna,
italy * 9 / 23 / 46

cabernet sauvignon, *bio org*
karri vineyards, margaret river,
australia 50

syrah, *bio* domaine des vignaux,
rhône, france 54

carignan, *org* les indigenes,
languedoc, france * 10 / 29.5 / 59

cabernet franc, *org* les amandiers,
loire, france 64

valpolicella superiore ripasso,
antolini, veneto, italy * 11.5 / 33 / 66

pinot noir, *org* evolution, oregon,
usa * 12.5 / 35 / 70



COFFEE

allpress coffee
estate dairy milk

espresso, macchiato 2.7
double espresso, piccolo 3
long black 3.5
latte, flat white, cappuccino 3.8
mocha 4.3
+ soy, coconut, oat or our almond milk .60
+ extra shot .60

single origin cold drip 4
iced latte, iced americano 4

LOOSE LEAF TEA

rare tea company 3.8

breakfast
chamomile
peppermint
rooibos
jasmine silver tip
china green leaf
genmaicha
earl grey
lemon verbena
• iced or hot

fresh mint or lemon and ginger tea 3.5

CHAI, CHOCOLATE

spiced chai by prana 4.8

matcha latte, iced matcha latte 5

black sesame latte 5

our hot chocolate with pump street 5

SMOOTHIES

bill's raw - banana, date, cacao,
almond butter and pea milk 7.5

lean green smoothie - pineapple,
spinach, pumpkin seeds, avocado,
our almond milk 8
+ vegan protein 4.5

blueberry and banana smoothie
- maca powder, coconut milk,
bee pollen 8.5

JUICES

freshly squeezed orange juice 5.5 / 7
+ ginger shot 1

immunity shot - ginger, turmeric,
lemon and honey 4

granger greens - spinach, kale,
cucumber, apple, ginger, mint
and lime 8.5

bill's beets - candy beetroot,
fennel, pear and lemon 8

SODAS, BOTANICALS

our lemonade - our ginger ale 5

our passion fruit soda 5.5

jarr kombucha - ginger 7.5

kefir water agua de madre
- passion fruit and raspberry 7.5

belu still or sparkling water 5.5

filtered sparkling water 2 per carafe

filtered still water, complimentary

BEER, CIDER

asahi 5.2% 330ml 6.5

braybrooke helles lager 4.2% 330ml 7

thornbridge am:pm ipa (gf) 4.5% 330ml 7

stone & wood pacific ale 4.4% 330ml 7.5

days lager 0% 330ml 6.5

gravity theory cider 4.5% 330ml 6.5

sassy cider 0% 6.5

COCKTAILS

winter bellini - plum purée,
umeshu, sparkling rosé 13

bill's bloody mary - vodka, korean
chilli, yuzu, celery and lemon 12.5

bergamot spritz - bergamot liqueur,
lemon and sparkling riesling 13

pandan punch - rum, coconut,
pandan and lime 11.5

hibiscus margarita - tequila, hibiscus,
cointreau and pink grapefruit 12

lemongrass cooler - gin, lemongrass,
holy basil, makrut lime and tonic 13

bill's espresso martini - our cold drip
liqueur, vodka and hazelnut 13

yuzu sour - vodka, yuzu juice,
our house saké and pineapple 13

• classic cocktails are also available on request

LOW AND NO

breakfast martini - quarter gin, suze,
lemon, marmalade - 1 unit 11

cold drip cola - cynar, chinotto, cold drip
coffee and light tonic - 1 unit 10

sunset spritz - mezcal, aperol, grapefruit
and soda - 1 unit 10

blackberry bramble - pentire, kombucha,
fresh blackberry, basil 0% 12

pentire, tonic and cucumber 0% 10.5

SPIRITS

gin - portobello 9, sipsmith 11.5,
four pillars 12

vodka - ramsbury 8.5, sapling 10.5,
black cow 11

tequilla - cazcabel 8.5, don julio 15,
don julio reposado 17

rum - havana 3yrs 8, havana 7yrs 9,
diplomatico 10

american whisky - buffalo trace
bourbon 8.5, woodford reserve rye 12

single malt whisky -
glenmorangie 10yrs 11.5, balvenie 12yrs 15

japanese whisky - nikka from barrel 14

• 50ml serve, 25ml available on request



Please scan the QR code for allergen and calorie information. We cannot guarantee the absence of allergens in our drinks due to being made in a kitchen that contains allergens. Please inform your waiter if you are allergic or intolerant before you order.

• A discretionary service charge of 12.5% applies to each bill.
• Delivery & office catering available at grangerandco.com.