

**APÉRITIF**

white peach bellini 12.5

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

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

**FRUIT, GRAINS**

summer fruit bowl, greek or coconut  
yoghurt, kinako 13.5  
+ linseeds, sesame seeds and almonds 1

young coconut and oat milk chia seed pot,  
strawberries and raspberries 8.5

bill's almond, buckwheat and pumpkin  
seed granola, coconut yoghurt,  
plum and shiso compôte 12

bircher muesli, fresh green apple,  
medjool dates and toasted pistachios 11.5

**BAKERY**

seeded breakfast muffin 4

raw bars - white mulberry, date,  
toasted seeds and cashews 3 ea

pastries on the counter-  
freshly baked cakes, biscuits, cookies  
and slices from 11am

**TOAST**

dusty knuckle sourdough 5.5

our paleo 5.5

our gluten-free 5.5

+ honey, marmalade, vegemite,  
our raspberry jam or our roasted  
almond butter

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander 12.5  
+ poached egg 2.5

ricotta hotcakes, banana  
and honeycomb butter 17.5

scrambled eggs and toasted  
dusty knuckle sourdough 13

toasted coconut bread 4.5 / 9

fresh aussie - our hot smoked chalkstream  
trout, poached eggs, spring greens, avocado,  
datterini tomatoes and furikake 20  
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,  
spinach and avocado salsa 18.5  
+ grilled bacon 4.5

**EGGS, PLATES**

two poached, soft-boiled or sunny eggs  
and toasted dusty knuckle sourdough 10

potato and feta rösti, poached eggs,  
our hot smoked chalkstream trout  
and dill yoghurt 18.5

chilli fried egg brioche roll,  
baby spinach and mango aioli  
+ bacon 13.5 or halloumi 13.5  
*gf roll available on request*

grilled cheese and our green kimchi  
open sandwich 13.5

pickled golden daikon, fennel, our kimchi  
and jasmine rice salad, yuzu dressing  
+ raw yellowfin tuna 23.5  
+ steamed tofu 18

**EXTRAS**

+ our green kimchi 3.5, roast tomatoes 3.5

+ steamed tofu 3.5, avocado salsa 4

+ miso roast chestnut mushrooms 4

+ spring greens 4, avocado 4

+ grilled halloumi 4.5, grilled bacon 4.5

+ pork chipolatas 5

+ our hot smoked chalkstream trout 7.5

**SMALL PLATES**

green gordal olives 6  
 smoked almonds 6  
 dusty knuckle sourdough, butter 5  
 courgette chips, nigella seed  
 and preserved lemon yoghurt 12  
 crudités, raw sunflower seed purée  
 and tomato ezme 11  
 taramasalata on toasted dusty knuckle  
 sourdough and sesame salt 9.5  
 smashed cucumber and sesame salad,  
 yuzu dressing, peanut and silken tofu 10  
 crispy gochujang chicken, peanut, mint,  
 butter lettuce and coriander 14.5

**SALADS**

pickled golden daikon, fennel, our kimchi  
 and jasmine rice salad, yuzu dressing  
 + raw yellowfin tuna 23.5  
 + steamed tofu 18  
 coconut poached chicken salad, nashi pear,  
 watercress and avocado, chilli flakes 19.5  
 seared chalkstream trout, grapefruit and  
 cucumber salad, chilli caramel dressing 25  
 bills chopped - datterini tomatoes,  
 grilled courgette, edamame, cabbage,  
 corn, green beans, yellow beetroot, crunchy  
 chickpeas, sesame dressing, furikake 16.5

**PLATES, BOWLS**

prawn and chilli linguine, garlic,  
 rocket and lemon 20  
 bill's fragrant yellow curry, roast butternut,  
 cucumber and ginger pickle, jasmine rice  
 + fish 23.5 or tofu 20.5  
 broccolini and kale rigatoni,  
 garden peas, ricotta, lemon,  
 basil and parmesan 19  
 ve option available on request  
 potato and feta rösti, poached eggs,  
 dill yoghurt and our hot smoked  
 chalkstream trout 18.5  
 our grass-fed beef burger, aioli, caramelised  
 onions, tomato chilli jam and herbed fries 19.5  
 + gruyère 1.5 *gf* roll available on request  
 parmesan crumbed chicken schnitzel,  
 creamed corn and vietnamese slaw 24

**CLASSICS**

toasted dusty knuckle sourdough,  
 avocado, lime and coriander 12.5  
 + poached egg 2.5  
 ricotta hotcakes, banana  
 and honeycomb butter 17.5  
 scrambled eggs and toasted  
 dusty knuckle sourdough 13  
 fresh aussie - our hot smoked chalkstream  
 trout, poached eggs, spring greens, avocado,  
 datterini tomatoes and furikake 20  
 + toasted sourdough 2.5  
 sweet corn fritters, roast tomato,  
 spinach and avocado salsa 18.5  
 + grilled bacon 4.5  
 grilled cheese and our green kimchi  
 open sandwich 13.5

**EXTRAS**

+ our green kimchi 3.5, roast tomatoes 3.5  
 + steamed tofu 3.5, avocado salsa 4  
 + miso roast chestnut mushrooms 4  
 + spring greens 4, avocado 4  
 + grilled halloumi 4.5, grilled bacon 4.5  
 + pork chipolatas 5  
 + grilled chicken 6.5  
 + our hot smoked chalkstream trout 7.5

**SIDES**

bill's green salad, yuzu kosho  
 and fresh ginger dressing 8.5  
 creamed corn 5  
 tomato salad, basil and pickled  
 shallots, red pepper tapenade 8.5  
 herbed fries 6

**SWEET**

salted peanut brittle 5.5  
 our chocolates with pump st 2.5 ea  
 pistachio, almond and orange nougat 2.5 ea  
 raspberry fruit pastilles 2.5 ea  
 happy endings 4 per scoop  
 dulce de leche or vanilla bean ice cream  
 chocolate or passion mango sorbet  
 daily cake available on the counter 5.5  
 brown sugar pavlova, fresh pineapple  
 and yoghurt cream 12

**APÉRITIF**

brut réserve nv billecart-salmon,  
champagne, france 17.5 125ml

white peach bellini 12.5

bills house sake, junmai ginjo  
2023, yamaguchi 12 75ml

whiskey highball - beeble honey whiskey,  
lemon and soda water 12.5

**SMALL PLATES**

green gordal olives 6

smoked almonds 6

dusty knuckle sourdough, butter 5

courgette chips, nigella seed  
and preserved lemon yoghurt 12

crudités, raw sunflower seed purée  
and tomato ezme 11

picked white crab, endive,  
green apple and tobiko, sriracha aioli 17

yellow datterini tomatoes and ricotta,  
hazelnut gremolata 11.5

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

taramasalata on toasted dusty knuckle  
sourdough and sesame salt 9.5

salt and pepper prawns, green nuoc cham 12.5

crispy gochujang chicken, peanut, mint,  
butter lettuce and coriander 14.5

**SALADS**

coconut poached chicken salad, nashi pear,  
watercress and avocado, chilli flakes 19.5

seared chalkstream trout, grapefruit and  
cucumber salad, chilli caramel dressing 25

bills chopped - datterini tomatoes,  
grilled courgette, edamame, cabbage,  
corn, green beans, yellow beetroot, crunchy  
chickpeas, sesame dressing, furikake 16.5  
+ steamed tofu 3.5  
+ avocado 4  
+ grilled chicken 6.5  
+ our hot smoked trout 7.5

**BOWLS, PLATES**

prawn and chilli linguine, garlic,  
rocket and lemon 20

broccolini and kale rigatoni,  
garden peas, ricotta, lemon,  
basil and parmesan 19  
ve option available on request

roast cod, shaved fennel, caper and gordal  
olive salad, lemon saffron dressing 26

grilled onglet, cos hearts, anchovy butter  
and crispy buttermilk onion rings 29

parmesan crumbed chicken schnitzel,  
creamed corn and vietnamese slaw 24

our grass-fed beef burger, aioli, caramelised  
onions, tomato chilli jam and herbed fries 19.5  
+ gruyère 1.5 *gf* roll available on request

bill's fragrant yellow curry, roast butternut,  
cucumber and ginger pickle, jasmine rice  
+ fish 23.5 or tofu 20.5

**SIDES**

bill's green salad, yuzu kosho  
and fresh ginger dressing 8.5

grilled broccolini, whipped soy  
and pine nuts 10

creamed corn 5

tomato salad, basil and pickled  
shallots, red pepper tapenade 8.5

herbed fries 6

**SWEET**

our chocolates with pump st 2.5 ea  
raspberry fruit pastilles 2.5 ea  
pistachio, almond and orange nougat 2.5 ea  
salted peanut brittle 5.5

happy endings 4 per scoop  
dulce de leche or vanilla bean ice cream  
chocolate or passion mango sorbet

peach melba, honeycomb and  
vanilla bean ice cream 11.5

coconut milk jelly, fresh mango  
and sesame snap 8.5

our cold drip coffee tiramisu 9.5

brown sugar pavlova, fresh pineapple  
and yoghurt cream 12

**SPARKLING**

cava brut rosado, org pago de tharsys,  
requena, spain 9.5 / 46

chardonnay, pinot noir premium cuvée, jansz,  
tasmania, australia 10 / 49

brut réserve nv billecart-salmon,  
champagne, france 17.5 / 98

brut rosé nv billecart-salmon,  
champagne, france 115

**WHITE**

catarratto, org tule bianco,  
sicilia, italy 7.5 / 16.5 / 29

vinho verde, loureiro,  
minho, portugal 8.5 / 19.5 / 35

muscadet, sus la pêcherie,  
loire, france 9 / 23 / 42

semillon, bio nat org karri vineyards,  
margaret river, australia 46

muscat, xarello, org cora,  
cataluña, spain 50

sauvignon blanc, nat org still life,  
malborough, new zealand  
11 / 29 / 54

chardonnay, org campagne,  
languedoc, france 11.5 / 30 / 56

grüner veltliner, bio nat org arndorfer,  
kamptal, austria 58

gavi di gavi, sus masserie dei carmelitani,  
piemonte, italy 12.5 / 34 / 60

pinot blanc, sus lenton brae,  
margaret river, australia 13 / 37 / 70

**SKIN CONTACT**

fiano, falanghina, org fratelli felix,  
campania, italy 8.5 / 24 / 44

catarratto, nat org maremosso,  
sicilia, italy 10 / 28 / 52

**RED**

nero d'avola, org tule rosso,  
sicilia, italy 7.5 / 16.5 / 29

gamay, sus modestine,  
ardèche, france 8.5 / 19.5 / 35

garnacha, revertte abrazos,  
país vasco, spain 42

cabernet sauvignon, bio org nat karri  
vineyards, margaret river, australia 46

carignan, org les indigenes,  
languedoc, france 11.5 / 31 / 54

barbera, org sus rossofuoco,  
piemonte, italy 12 / 34 / 60

grenache, syrah, org nat les romanins,  
côte du rhône, france 62

pinot noir, org evolution,  
oregon, usa 13 / 37 / 70

**ROSÉ, CHILLED RED**

cinsault, syrah, le poussin rosé,  
languedoc, france 8.5 / 22 / 40

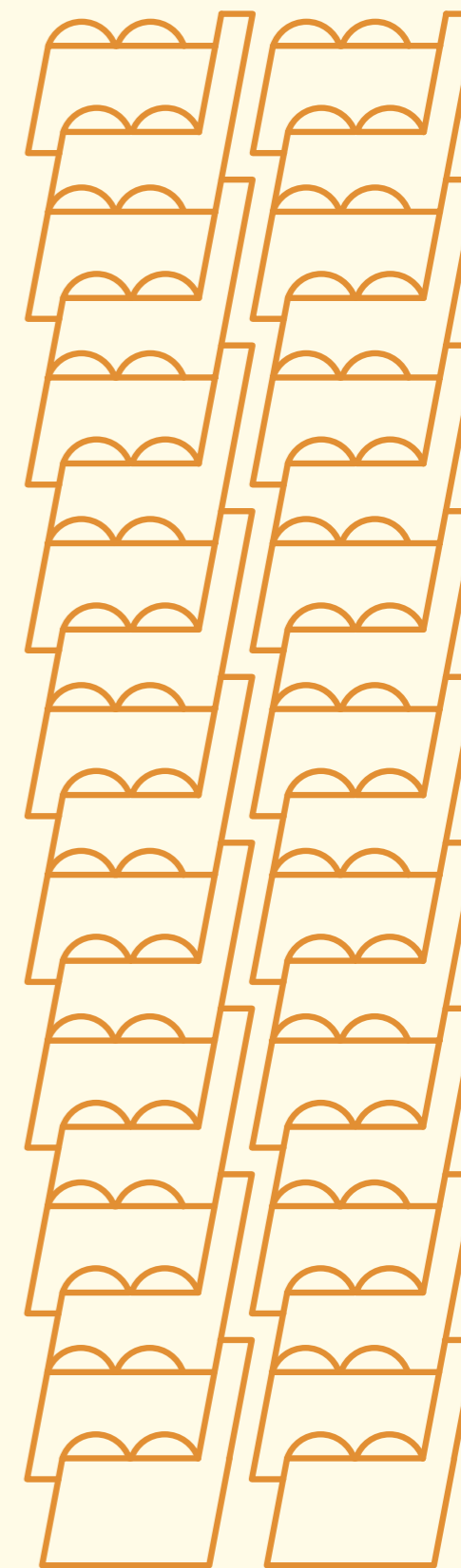
syrah, mourvèdre, rolle, sus  
terre des anges, provence, france 58

cinsault, nat sus thirst,  
stellenbosh, south africa 9 / 26 / 48

**SWEET, SAKÉ**

moscato rosa, rosa di monte torre,  
veneto, italy 75ml 9.5 / 48

bills house saké, sakemirai,  
junmai ginjo, yamaguchi, japan 75ml 12 / 60



## COFFEE

*allpress* coffee  
*estate dairy* milk

espresso, macchiato 3  
double espresso, piccolo 3.5  
long black 3.8  
latte, flat white, cappuccino 4  
mocha 5

• alternative milks - soy, coconut, oat or our almond milk

single origin cold drip 4.5  
iced latte, iced americano 4.5

## LOOSE LEAF TEA

*rare tea company* 4

breakfast  
chamomile  
peppermint  
rooibos  
jasmine silver tip  
china green leaf  
genmaicha  
earl grey  
lemon verbena

fresh mint or lemon and ginger tea 3.8

## CHAI, CHOCOLATE

spiced chai by *prana* 5

matcha latte, iced matcha latte 5.5

black sesame latte 5.5

our hot chocolate with *pump street* 5.5

## SMOOTHIES

sunrise - berries, banana, apple juice,  
fresh orange juice and kefir yoghurt 8.5

mango and pineapple smoothie,  
aloe vera, turmeric and lime 8

bill's raw - banana, medjool date, our  
almond butter, raw cacao and pea milk 8

espresso and avocado shake 9

## JUICES

freshly squeezed orange juice 6 / 7.5  
+ ginger shot 1

immunity shot - apple cider vinegar,  
ginger, lemon, turmeric and honey 4

granger greens - cucumber, apple,  
spinach, kale, ginger, lime and mint 9

carrot, apple, turmeric, sea buckthorn,  
lemon 8.5

## SODAS, FERMENTS

our lemonade, our ginger ale 5

our cucumber and lime soda 6

la brewery citrus hops kombucha 8

agua de madre passionfruit and  
raspberry kefir water 7.5

## BOTANICALS, TONICS

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

cold brew tonic - cynar, chinotto,  
single origin coffee and light tonic - 1 unit 10

botivo spritz - botivo botanical,  
fresh orange and soda 10

coastal tonic - coastal pentire,  
fresh orange, light tonic and bay leaf 10.5

raspberry no-jito - pentire, raspberries,  
kefir water, lime and mint 11

## WATER

belu still or sparkling water 5.5

filtered sparkling water 2 per carafe

complimentary filtered still water

## COCKTAILS

white peach bellini 12.5

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

negroni sbagliato - campari, antica  
formula vermouth, sparkling riesling  
and soda 13

passion fruit margarita - silver tequila,  
cointreau, fresh passion fruit and lime 12.5

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

pimms cup - pimms, jasmine silvertip,  
strawberry and lemon 12

saké gimlet - house saké, gin  
and makrut lime leaf 13

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

• classic cocktails are also available on request

## BEER, CIDER

40ft disco pils 4.8% 330ml 5.5

asahi 5.2% 330ml 6.5

braybrooke helles lager 4.2% 330ml 7

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

the kernel pale ale 5.3% 330ml 8

days lager 0% 330ml 6.5

gravity theory cider 4.5% 330ml 6.5

sassy cider 0% 275ml 6.5

## SPIRITS

gin - portobello 9, sipsmith 11.5,  
four pillars 12

vodka - ramsbury 8.5, sipsmith 10.5,  
sapling 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 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 available at [grangerandco.com](https://www.grangerandco.com).