

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

granger greens - green apple,
celery, ginger, silver beet, chia
and coconut water 7.00

turmeric, pineapple, apple
and coconut juice 7.00

SMOOTHIES

bills raw - homemade almond milk,
raw cacao, linseeds, sesame seeds,
almonds, banana and agave 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ soy, oat milk or homemade almond milk .60
+ extra shot .60

iced latte 3.80

allpress cold drip (with or without milk) 3.50

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

rooibos, ginger and lemon iced tea 4.20

fresh mint tea 3.00

spiced almond milk chai 4.50

hot chocolate, mocha 3.85

matcha latte, iced matcha latte 4.85

black sesame oat milk latte 4.85

FRUIT, GRAINS

raw bites
- cacao, date and almond 1.50 ea

fresh fruit bowl 9.00
+ linseeds, sesame seeds and almonds 1.00

almond chia seed and black sesame pot,
mango, raspberry and bee pollen 6.80

açaí bowl, banana, berries
and vegan granola 8.80

miso and brown rice porridge, coconut yoghurt
and mango 9.00

bircher muesli, plum, tamarind and
pomegranate compote 7.20

vegan granola, coconut yoghurt and
blueberry and hibiscus compote 8.20

BAKERY

breakfast muffins 3.00

toasted coconut bread and butter 6.50

pumpkin, date and cardamom loaf,
almond butter and raspberry jam 6.50

spiced cauliflower, feta and potato bourekas,
yoghurt and date molasses 7.00

st john's toasted sourdough, rye or
our gluten-free bread with marmalade,
jam, vegemite, honey or almond butter 3.50

grilled cheese and our green kimchi
open sandwich 9.50

fried egg and bacon brioche roll,
date and tamarind sauce, watercress 8.80

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.20
+ grilled wiltshire bacon 3.80

st john's toasted rye, avocado, lime and
coriander 7.50 + poached egg 2.00

scrambled eggs and st john's sourdough toast 8.40

fresh aussie - jasmine tea hot smoked salmon,
poached eggs, greens, furikake, avocado and
cherry tomatoes 13.80 + toast 1.50

sweet corn fritters, roast tomato, spinach
and bacon 13.80 + avocado salsa 2.95

EGGS

soft boiled eggs and st john's
sourdough soldiers 6.65

two sunny fried or poached eggs
and st john's sourdough toast 6.65

SIDES

rose harissa 2.00
avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20
jasmine tea hot smoked salmon 4.80
grilled wiltshire bacon - herbed garlic
mushrooms - chipolatas - wild greens 3.80

BIG PLATES

broken tofu, shredded cabbage, chilli sambal
and crispy shallots, st john's sourdough toast 10.50

yellow split pea and turmeric dahl, pickled slaw,
date and tamarind chutney, toasted coconut
and mint 13.00 + poached egg 2.00

green pea and dill fritters, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20

potato and feta rosti, jasmine tea hot smoked
salmon and dill oil, poached eggs 14.50

nduja, xo and prawn fried rice,
poached egg 16.50

a discretionary service charge of 12.5% applies to each bill

please inform your waiter if you are allergic to any food items
before you order - we cannot guarantee the absence of allergens in
our dishes, due to being produced in a kitchen that
contains allergens

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds 3.80
- green nocerella olives 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- roast romanesco, ajo blanco and curry leaf oil 7.50
- roast carrots, lime leaf, goat's curd and pistachio 8.50
- chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

SANDWICHES, BURGERS

- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, kohlrabi and mint slaw 13.50
- grass fed beef burger, smoked ancho chilli sauce, pickled shallots and fries 14.00 + cheese 1.50

SALADS

- green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.80 + grilled halloumi 3.20
- raw tuna and brown rice donburi, avocado, pickled radicchio and umeboshi dressing 17.50
- grilled chicken cashew satay, spiced peanuts, grapefruit and nuoc cham 15.80
- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50

SIDES FOR SALADS

- avocado 2.95
- grilled halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled chicken breast 6.00
- grilled wiltshire bacon 3.80

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 13.20 + grilled wiltshire bacon 3.80
- scrambled eggs and st john's sourdough toast 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 13.80 + toast 1.50
- sweet corn fritters, roast tomato, spinach and bacon 13.80 + avocado salsa 2.95

SIDES FOR CLASSICS

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 2.95
- grilled halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

BOWLS, GRAINS

- shiitake spaghetti, miso, ponzu, crème fraîche, tarragon and parmesan 13.50
- yellow split pea and turmeric dahl, pickled slaw, date and tamarind chutney, toasted coconut and mint 13.00 + poached egg 2.00
- prawn and chilli linguine, garlic and rocket 16.00
- chicken and rice noodle soup, chinese cabbage, chilli, holy basil and crispy shallots 14.00
- nduja, xo and prawn fried rice, poached egg 16.50

BIG PLATES

- coconut fish and prawn curry, kai lan and holy basil, brown rice 16.50
- chilli miso salmon, hot and sour aubergine 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

SIDES

- green salad, yuzukoshu and fresh ginger dressing 3.95
- carrot salad, amba yoghurt, rose harissa, dukkah and coriander 3.95
- blistered green beans, garlic and chilli 3.95
- french fries 3.80

SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.50
- dark chocolate pistachio fudge 3.50
- scoop ice cream or sorbet 2.50 ea
- two scoops hotcake ice cream 5.00
- vietnamese affogato - espresso and condensed milk semifreddo 5.50
- almond chia seed and black sesame pot, mango, raspberry and bee pollen 6.80
- white chocolate and pistachio pavlova, seasonal fruit and yoghurt cream 7.80
- espresso panna cotta and armagnac prunes 7.00

a discretionary service charge of 12.5% applies to each bill

some of our dishes contain unpasteurised cheese. please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens

consuming burgers cooked less than well done may increase the risk of foodborne illnesses, particularly for those who are very young, elderly, pregnant or anyone with a weaker immune system

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

hepple gin, douglas fir sherbert
and tonic 9.50

white peach bellini 10.25

cold drip negroni
portobello gin, monterosa vermouth, campari,
cold drip and cointreau 10.95

brut réserve nv phillipe gonet 11.65

SMALL PLATES

marcona almonds 3.80

green nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt 7.50

roast romanesco, ajo blanco and
curry leaf oil 7.50

hot and sour aubergine, sesame and tofu 8.00

roast carrots, lime leaf,
goat's curd and pistachio 8.50

tuna tartare, wakame, furikake
and puffed rice 10.25

crispy wonton fried prawns, cashew satay,
chilli sambal and lime 9.50

crab toast, cucumber, nashi pear,
coriander and lime 10.50

chicken and black bean dumplings, hoisin,
cucumber and szechuan salt 8.50

chilli, sesame and peanut crispy
chicken, iceberg lettuce and
miso buttermilk dressing 10.50

BOWLS, GRAINS

green pea and dill fritters, fennel
and soft herb salad, grated tomato
and hummus 13.80 + grilled halloumi 3.20

shiitake spaghetti, miso, ponzu,
crème fraîche, tarragon and parmesan 13.50

yellow split pea and turmeric dahl,
pickled slaw, date and tamarind chutney,
toasted coconut and mint 13.00

prawn and chilli linguine,
garlic and rocket 16.00

chicken and rice noodle soup,
chinese cabbage, chilli, holy basil
and crispy shallots 14.00

BIG PLATES

coconut fish and prawn curry, kai lan
and holy basil, brown rice 16.50

roast hake, wilted spinach and
green romesco 17.50

chilli miso salmon, hot and sour
aubergine 17.00

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 16.50

crispy duck, kumquat, ponzu, ginger
and brown rice 17.00

BBQ

shrimp burger, jalapeño mayo, shaved radish
salad and sesame gochujang 16.00

crispy pork belly, nuoc cham, stone fruit
and pickled carrots 18.50

lamb, tahini and preserved lemon kofte, yellow split pea
and turmeric dahl, roast carrots and pistachio 16.50

grass fed beef burger, smoked ancho chilli sauce,
pickled shallots and fries 14.00
+ cheese 1.50

SIDES

green salad, yuzukoshu and
fresh ginger dressing 3.95

blistered green beans, garlic and chilli 3.95

carrot salad, amba yoghurt, rose harissa,
dukkah and coriander 3.95

french fries 3.80

SWEET

salted peanut brittle 3.50

dark chocolate pistachio fudge 3.50

vietnamese affogato - espresso
and condensed milk semifreddo 5.50

scoop ice cream or sorbet 2.50 ea

two scoops hotcake ice cream 5.00

ice cream sandwich
- condensed milk ice cream, blueberry and
hibiscus compote, poppy seed brioche 7.00

dark chocolate sorbet, gin poached blackberries
and almond brittle 7.20

white chocolate and pistachio pavlova,
seasonal fruit and yoghurt cream 7.80

sesame banana fritters, maple syrup
and hotcake ice cream 7.00

espresso panna cotta
and armagnac prunes 7.00

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elderly, pregnant or anyone with a weaker immune system

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DRINKS

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

granger greens - green apple,
celery, ginger, silverbeet, chia
and coconut water 7.00

turmeric, pineapple, apple
and coconut juice 7.00

BOTANICALS

juniper and tonic (zero proof) -
juniper syrup, fresh lime and tonic 6.95

seedlip and tonic (zero proof) -
garden, spice or grove seedlip 6.95

dry dragon green tea kombucha 4.95

agua de madre sparkling
kefir water 1.2% abv 6.50

jax coco pure coconut water 5.95
sparkling, with ginger and lemon 5.95
sparkling, with raspberry 5.95

SMOOTHIES

bills raw - homemade almond milk, raw cacao,
linseeds, sesame seeds, almonds,
banana and agave 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50

FRAPPÉS, SHAKES

matcha and vanilla ice cream 6.50

espresso, avocado and vanilla ice cream 6.50

açaí, strawberry and mint frappé 6.75

hotcake shake - banana, honeycomb, ricotta,
maple syrup and vanilla ice cream 6.95

HOMEMADE SODAS

lemonade 3.50

fresh ginger ale 3.50

hibiscus and lime 3.70

tangerine and mint 3.90

passion fruit 3.90

complimentary still or sparkling filtered water
or san pellegrino sparkling water 4.50

COCKTAILS

white peach bellini 10.25

seedlip no-groni (zero-proof) - seedlip spice,
aecorn bitter, aecorn aromatic, juniper syrup
and light tonic 10.25

bills classic bloody mary - vodka,
pedro ximenez sherry, horseradish, celery,
green olives and smoked sea salt 10.95

negrone sbagliato spritz - sparkling brut,
campari and monterosa vermouth 11.50

spiced cinnamon sour - hepple gin, amaretto,
lemon, egg white and maraschino cherry 10.95

white port and elderflower collins -
white port, white peach purée,
elderflower liqueur and sage 10.95

vanilla fig old fashioned - vanilla and
citrus bourbon, fig liqueur and chocolate
bitters 10.95

ginza martini - nikka days whiskey,
umeshu and pedro ximenez sherry 12.50

sake and pomegranate mule - junmai daiginjo sake,
pomegranate, lime, and ginger beer 12.50

bills margarita - tequila, cointreau, lime,
sparkling kefir water and hibiscus salt 10.95

ginger and shiso mojito - rum, shiso,
ginger and lime 10.95

passion fruit caipiroska - vodka
and passion fruit 10.95

cucumber and rosemary mulholland - gin,
st germain, cucumber and lemon 10.95

cold drip espresso martini - black cow vodka,
mr black liqueur and cold drip coffee 11.50

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ soy, oat milk or homemade almond milk .60
+ extra shot .60

iced latte 3.80

allpress cold drip (with or without milk) 3.50

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.00

rooibos, ginger and lemon iced tea 4.20

spiced almond milk chai 4.50

hot chocolate, mocha 3.85

matcha latte, iced matcha latte 4.85

black sesame oat milk latte 4.85

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BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

granger greens - green apple,
celery, ginger, silver beet, chia
and coconut water 7.00

turmeric, pineapple, apple
and coconut juice 7.00

SMOOTHIES

bills raw - homemade almond milk,
raw cacao, linseeds, sesame seeds,
almonds, banana and agave 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ soy, oat milk or homemade almond milk .60
+ extra shot .60

iced latte 3.80

allpress cold drip (with or without milk) 3.50

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

rooibos, ginger and lemon iced tea 4.20

fresh mint tea 3.00

spiced almond milk chai 4.50

hot chocolate, mocha 3.85

matcha latte, iced matcha latte 4.85

black sesame oat milk latte 4.85

FRUIT, GRAINS

raw bites
- cacao, date and almond 1.50 ea

fresh fruit bowl 9.00
+ linseeds, sesame seeds and almonds 1.00

almond chia seed and black sesame pot,
mango, raspberry and bee pollen 6.80

açaí bowl, banana, berries
and vegan granola 8.80

miso and brown rice porridge, coconut yoghurt
and mango 9.00

bircher muesli, plum, tamarind and
pomegranate compote 7.20

vegan granola, coconut yoghurt and
blueberry and hibiscus compote 8.20

BAKERY

breakfast muffins 3.00

toasted coconut bread and butter 6.50

pumpkin, date and cardamom loaf,
almond butter and raspberry jam 6.50

spiced cauliflower, feta and potato bourekas,
yoghurt and date molasses 7.00

st john's toasted sourdough, rye or
our gluten-free bread with marmalade,
jam, vegemite, honey or almond butter 3.50

grilled cheese and our green kimchi
open sandwich 9.50

fried egg and bacon brioche roll,
date and tamarind sauce, watercress 8.80

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.20
+ grilled wiltshire bacon 3.80

st john's toasted rye, avocado, lime and
coriander 7.50 + poached egg 2.00

scrambled eggs and st john's sourdough toast 8.40

fresh aussie - jasmine tea hot smoked salmon,
poached eggs, greens, furikake, avocado and
cherry tomatoes 13.80 + toast 1.50

sweet corn fritters, roast tomato, spinach
and bacon 13.80 + avocado salsa 2.95

EGGS

soft boiled eggs and st john's
sourdough soldiers 6.65

two sunny fried or poached eggs
and st john's sourdough toast 6.65

SIDES

rose harissa 2.00
avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20
jasmine tea hot smoked salmon 4.80
grilled wiltshire bacon - herbed garlic
mushrooms - chipolatas - wild greens 3.80

BIG PLATES

broken tofu, shredded cabbage, chilli sambal
and crispy shallots, st john's sourdough toast 10.50

yellow split pea and turmeric dahl, pickled slaw,
date and tamarind chutney, toasted coconut
and mint 13.00 + poached egg 2.00

green pea and dill fritters, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20

potato and feta rosti, jasmine tea hot smoked
salmon and dill oil, poached eggs 14.50

nduja, xo and prawn fried rice,
poached egg 16.50

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GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds 3.80
- green nocerella olives 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- roast romanesco, ajo blanco and curry leaf oil 7.50
- roast carrots, lime leaf, goat's curd and pistachio 8.50
- chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

SANDWICHES, BURGERS

- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, kohlrabi and mint slaw 13.50
- grass fed beef burger, smoked ancho chilli sauce, pickled shallots and fries 14.00 + cheese 1.50

SALADS

- green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.80 + grilled halloumi 3.20
- raw tuna and brown rice donburi, avocado, pickled radicchio and umeboshi dressing 17.50
- grilled chicken cashew satay, spiced peanuts, grapefruit and nuoc cham 15.80
- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50

SIDES FOR SALADS

- avocado 2.95
- grilled halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled chicken breast 6.00
- grilled wiltshire bacon 3.80

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 13.20 + grilled wiltshire bacon 3.80
- scrambled eggs and st john's sourdough toast 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 13.80 + toast 1.50
- sweet corn fritters, roast tomato, spinach and bacon 13.80 + avocado salsa 2.95

SIDES FOR CLASSICS

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 2.95
- grilled halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

BOWLS, GRAINS

- shiitake spaghetti, miso, ponzu, crème fraîche, tarragon and parmesan 13.50
- yellow split pea and turmeric dahl, pickled slaw, date and tamarind chutney, toasted coconut and mint 13.00 + poached egg 2.00
- prawn and chilli linguine, garlic and rocket 16.00
- chicken and rice noodle soup, chinese cabbage, chilli, holy basil and crispy shallots 14.00
- nduja, xo and prawn fried rice, poached egg 16.50

BIG PLATES

- coconut fish and prawn curry, kai lan and holy basil, brown rice 16.50
- chilli miso salmon, hot and sour aubergine 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

SIDES

- green salad, yuzukoshu and fresh ginger dressing 3.95
- carrot salad, amba yoghurt, rose harissa, dukkah and coriander 3.95
- blistered green beans, garlic and chilli 3.95
- french fries 3.80

SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.50
- dark chocolate pistachio fudge 3.50
- scoop ice cream or sorbet 2.50 ea
- two scoops hotcake ice cream 5.00
- vietnamese affogato - espresso and condensed milk semifreddo 5.50
- almond chia seed and black sesame pot, mango, raspberry and bee pollen 6.80
- white chocolate and pistachio pavlova, seasonal fruit and yoghurt cream 7.80
- espresso panna cotta and armagnac prunes 7.00

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DINNER FROM 5PM

APÉRITIF

hepple gin, douglas fir sherbert
and tonic 9.50

white peach bellini 10.25

cold drip negroni
portobello gin, monterosa vermouth, campari,
cold drip and cointreau 10.95

brut réserve nv phillipe gonet 11.65

SMALL PLATES

marcona almonds 3.80

green nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt 7.50

roast romanesco, ajo blanco and
curry leaf oil 7.50

hot and sour aubergine, sesame and tofu 8.00

roast carrots, lime leaf,
goat's curd and pistachio 8.50

tuna tartare, wakame, furikake
and puffed rice 10.25

crispy wonton fried prawns, cashew satay,
chilli sambal and lime 9.50

crab toast, cucumber, nashi pear,
coriander and lime 10.50

chicken and black bean dumplings, hoisin,
cucumber and szechuan salt 8.50

chilli, sesame and peanut crispy
chicken, iceberg lettuce and
miso buttermilk dressing 10.50

BOWLS, GRAINS

green pea and dill fritters, fennel
and soft herb salad, grated tomato
and hummus 13.80 + grilled halloumi 3.20

shiitake spaghetti, miso, ponzu,
crème fraîche, tarragon and parmesan 13.50

yellow split pea and turmeric dahl,
pickled slaw, date and tamarind chutney,
toasted coconut and mint 13.00

prawn and chilli linguine,
garlic and rocket 16.00

chicken and rice noodle soup,
chinese cabbage, chilli, holy basil
and crispy shallots 14.00

BIG PLATES

coconut fish and prawn curry, kai lan
and holy basil, brown rice 16.50

roast hake, wilted spinach and
green romesco 17.50

chilli miso salmon, hot and sour
aubergine 17.00

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw 16.50

crispy duck, kumquat, ponzu, ginger
and brown rice 17.00

BBQ

shrimp burger, jalapeño mayo, shaved radish
salad and sesame gochujang 16.00

crispy pork belly, nuoc cham, stone fruit
and pickled carrots 18.50

lamb, tahini and preserved lemon kofte, yellow split pea
and turmeric dahl, roast carrots and pistachio 16.50

grass fed beef burger, smoked ancho chilli sauce,
pickled shallots and fries 14.00
+ cheese 1.50

SIDES

green salad, yuzukoshu and
fresh ginger dressing 3.95

blistered green beans, garlic and chilli 3.95

carrot salad, amba yoghurt, rose harissa,
dukkah and coriander 3.95

french fries 3.80

SWEET

salted peanut brittle 3.50

dark chocolate pistachio fudge 3.50

vietnamese affogato - espresso
and condensed milk semifreddo 5.50

scoop ice cream or sorbet 2.50 ea

two scoops hotcake ice cream 5.00

ice cream sandwich
- condensed milk ice cream, blueberry and
hibiscus compote, poppy seed brioche 7.00

dark chocolate sorbet, gin poached blackberries
and almond brittle 7.20

white chocolate and pistachio pavlova,
seasonal fruit and yoghurt cream 7.80

sesame banana fritters, maple syrup
and hotcake ice cream 7.00

espresso panna cotta
and armagnac prunes 7.00

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your waiter if you are allergic to any food items before you
order - we cannot guarantee the absence of allergens in our
dishes, due to being produced in a kitchen that contains allergens

consuming burgers cooked less than well done may increase the risk
of foodborne illnesses, particularly for those who are very young,
elderly, pregnant or anyone with a weaker immune system

BEER

asahi (330ml)	4.50	aigua moritz 0% abv	4.15	stone & wood pacific ale	5.75
moritz (330ml)	5.00	bellfield pilsner (GF)	5.80	monthly craft and pale ales	5.75
		hawkes urban orchard cider	5.00		

SPARKLING

	750ml	125ml
sparkling brut paulett 'trillians', clare valley, south australia	38.50	7.25
brut réserve nv phillipe gonet, champagne, france	68.00	11.65
brut réserve nv billecourt-salmon, champagne, france	80.00	13.50
brut rosé nv billecourt-salmon, champagne, france	90.00	

WHITE

	750ml	375ml	175ml
macabeo castano, murcia, spain (organic)	23.50	11.75	6.00
chardonnay norte sur, domino de punctum, la mancha, spain (organic)	26.00	13.00	6.50
pecorino tor del colle, abruzzo, italy	28.00	14.00	6.95
sauvignon blanc 'tread lightly' , backsberg estate, south africa (carbon neutral)	29.50	14.75	7.45
picpoul de pinet trois mats, languedoc, france	31.00		
vioignier yalumba, barossa valley, south australia	33.00	16.50	7.95
muscat/chardonnay neleman estate, valencia, spain (organic)	34.00	17.00	8.50
gerwurztraminer/pinot gris/semillon 'layers' , adelaide, south australia	36.00		
soave balestri valda, veneto, italy (organic, bee friendly)	38.50	19.25	9.50
dry furmint chateau pajzos, tokaji, hungary	40.00	20.00	9.85
riesling hill and valley, eden valley, south australia	42.50		
sauvignon blanc seresin estate, marlborough, new zealand (organic, biodynamic)	45.00	22.50	10.85
gavi di gavi 'ca da bosio' single vineyard, terredavino, piedmont, italy	46.00	23.00	11.20
marsanne/rousanne/chardonnay mchenry hohnen, margaret river, western australia	48.00		
pinot gris cake wines, adelaide hills, south australia (hand picked)	49.00	24.50	11.75
bacchus forty hall vineyards, london, england (organic, sustainable)	50.00		

RED

montepulciano d'abruzzo san antini, abruzzo, italy	23.50	11.75	6.00
syrah baron de badassière, pays d'oc, france	26.00	13.00	6.50
touriga nacional/cabernet sauvignon casa do lago, lisbon, portugal	28.00	14.00	6.95
primitivo di salento doppio passo, puglia, italy	30.00		
bordeaux blend chateau le gardera, bordeaux superieur, france (sustainable)	34.00	17.00	8.50
zinfandel long barn, california, usa	36.00	18.00	8.95
cabernet merlot three lions, great southern, western australia	38.00		
old bush vine grenache samuel's garden, barossa, south australia	40.00	20.00	9.40
cabernet sauvignon dandelion vineyards, fleurieu peninsula, south australia	42.00	21.00	9.85
malbec finca sopenia, mendoza, argentina	44.50		
rioja 2011 reserva bodega taron, rioja alta, spain	45.00	22.50	10.85
pinot noir momo, marlborough, new zealand (organic)	46.00	23.00	11.20
grenache/syrah/mouvèdre geoff merrill, McLaren Vale, south australia	48.00		
shiraz cake wines, adelaide hills, south australia (hand picked)	49.00	24.50	11.75
barbera/nebbiolo la lus 'albarossa', castello banfi, piedmont, italy (sustainable)	50.00		

ROSÉ

grenache/cinsault le poussin, languedoc, france	32.00	16.00	8.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand	38.00	19.00	9.45
tibouren/grenache/cinsault/syrah domaine de navicelles, cotes de provence, france	42.00		

SWEET

	375ml	125ml	75ml
pink moscato innocent bystander, swan hill, victoria, australia	17.00		
botrytis riesling heggies, eden valley, south australia	37.00	12.50	7.40