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

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
- Açai 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

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, matcha 3.85
- Matcha latte, iced matcha latte 4.85
- Black sesame oat milk latte 4.85

CLASSICS
- Ricotta hotcakes, banana and honeycomb butter 13.20 + grilled wiltshire bacon 3.80
- Scrambled eggs and st John’s sourdough soldiers 6.65
- Two sunny fried or poached eggs and st John’s sourdough toast 6.65

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 halloumi 3.20
- 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.
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 umebashi 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, furlake, 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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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

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
- 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
- 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
- Chicken and black bean dumplings, hoisin, cucumber and szechuan salt 8.50
- 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 and 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

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

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

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

DINNER FROM 5PM
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DRINKS

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
negroni 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
gin, 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

DRINKS

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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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

FRUIT, GRAINS
raw bites
- cacao, date and almond 1.50 ea
  + linseeds, sesame seeds and almonds 1.00
almond chia seed and black sesame pot, mango, raspberry and bee pollen 6.80
açai 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

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

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 soldiers 6.65
fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furlaive, avocado and cherry tomatoes 13.80 + toast 1.90
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 - herb 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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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
glass 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 umebashi 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

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
viennese 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

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, furlikae, 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

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GRANGER & Co.

LUNCH 12-5PM

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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

a discretionary service charge of 12.5% applies to each bill
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
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

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

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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SPARKLING

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<th>750ml</th>
<th>125ml</th>
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<tr>
<td>sparkling brut</td>
<td>paulett ‘trillians’, clare valley, south australia</td>
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<tr>
<td>brut réserve nv</td>
<td>philipe gonet, champagne, france</td>
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<tr>
<td>brut réserve nv</td>
<td>billecart-salmon, champagne, france</td>
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<tr>
<td>brut rosé nv</td>
<td>billecart-salmon, champagne, france</td>
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WHITE

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<th>375ml</th>
<th>175ml</th>
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</thead>
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<td>macabeo castano, murcia, spain (organic)</td>
<td>23.50</td>
<td>11.75</td>
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<tr>
<td>chardonnay norte sur, domino de punctum, la mancha, spain (organic)</td>
<td>26.00</td>
<td>13.00</td>
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<td>pecorino tor dei calie, abruzzo, italy</td>
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<td>sauvignon blanc ‘tread lightly’, backsbereg estate, south africa (carbon neutral)</td>
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<td>14.75</td>
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<td>picpoul de pinet trois mats, languedoc, france</td>
<td>31.00</td>
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<td>viognier yalumba, barossa valley, south australia</td>
<td>33.00</td>
<td>16.50</td>
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<tr>
<td>muscat/chardonnay neieman estate, valencia, spain (organic)</td>
<td>34.00</td>
<td>17.00</td>
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<tr>
<td>gerwürztraminer/pinot gris/semillon ‘layers’, adelaide, south australia</td>
<td>36.00</td>
<td></td>
</tr>
<tr>
<td>soave balestri valda, veneto, italy (organic, bee friendly)</td>
<td>38.50</td>
<td>19.25</td>
</tr>
<tr>
<td>dry furmint chateau pajzos, takaji, hungary</td>
<td>40.00</td>
<td>20.00</td>
</tr>
<tr>
<td>riesling hill and valley, eden valley, south australia</td>
<td>42.50</td>
<td></td>
</tr>
<tr>
<td>sauvignon blanc seresin estate, mariborough, new zealand (organic, biodynamic)</td>
<td>45.00</td>
<td>22.50</td>
</tr>
<tr>
<td>gavi di gavi ‘ca da bosio’ single vineyard, terredavino, piedmont, italy</td>
<td>46.00</td>
<td>23.00</td>
</tr>
<tr>
<td>marsanne/rousanne/chardonnay mchenry hohen, margaret river, western australia</td>
<td>48.00</td>
<td></td>
</tr>
<tr>
<td>pinot gris cake wines, adelaide hills, south australia (hand picked)</td>
<td>49.00</td>
<td>24.50</td>
</tr>
<tr>
<td>bacchus forty hall vineyards, london, england (organic, sustainable)</td>
<td>50.00</td>
<td></td>
</tr>
</tbody>
</table>

RED

<table>
<thead>
<tr>
<th>750ml</th>
<th>1175</th>
<th>600</th>
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</thead>
<tbody>
<tr>
<td>montepulciano d’abruzzo san antini, abruzzo, italy</td>
<td>23.50</td>
<td>11.75</td>
</tr>
<tr>
<td>syrah baron de badassière, pays d’oc, france</td>
<td>26.00</td>
<td>13.00</td>
</tr>
<tr>
<td>touriga nacional/cabernet sauvignon casa do lago, lisbon, portugal</td>
<td>28.00</td>
<td>14.00</td>
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<tr>
<td>primitivo di salento doppio passo, puglia, italy</td>
<td>30.00</td>
<td></td>
</tr>
<tr>
<td>bordeaux blend chateau le gardera, bordeaux superieur, france (sustainable)</td>
<td>34.00</td>
<td>17.00</td>
</tr>
<tr>
<td>zinfandel long barn, california, usa</td>
<td>36.00</td>
<td>18.00</td>
</tr>
<tr>
<td>cabernet merlot three lions, great southern, western australia</td>
<td>38.00</td>
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</tr>
<tr>
<td>old bush vine grenache samuel’s garden, barossa, south australia</td>
<td>40.00</td>
<td>20.00</td>
</tr>
<tr>
<td>cabernet sauvignon dandelion vineyards, fleurieus peninsula, south australia</td>
<td>42.00</td>
<td>21.00</td>
</tr>
<tr>
<td>malbec finca sophenia, mendoza, argentina</td>
<td>44.50</td>
<td></td>
</tr>
<tr>
<td>rioja 2011 reserva bodega taron, rioja alta, spain</td>
<td>45.00</td>
<td>22.50</td>
</tr>
<tr>
<td>pinot noir momo, mariborough, new zealand (organic)</td>
<td>46.00</td>
<td>23.00</td>
</tr>
<tr>
<td>grenache/syrah/mouvèdre geoff merrill, mclaren vale, south australia</td>
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<tr>
<td>shiraz cake wines, adelaide hills, south australia (hand picked)</td>
<td>49.00</td>
<td>24.50</td>
</tr>
<tr>
<td>barbera/nebbiolo la lus ‘albarossa’, castello banfi, piedmont, italy (sustainable)</td>
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</tbody>
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ROSÉ

<table>
<thead>
<tr>
<th>375ml</th>
<th>125ml</th>
<th>75ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>grenache/cinsault le poussin, languedoc, france</td>
<td>32.00</td>
<td>16.00</td>
</tr>
<tr>
<td>pinot noir ‘roaring meg’, mount difficulty, central otago, new zealand</td>
<td>38.00</td>
<td>19.00</td>
</tr>
<tr>
<td>tibouren/grenache/cinsault/syrah domaine de navicelles, cotes de provence, france</td>
<td>42.00</td>
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</tbody>
</table>

SWEET

<table>
<thead>
<tr>
<th>375ml</th>
<th>125ml</th>
<th>75ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>pink moscato innocent bystander, swan hill, victoria, australia</td>
<td>17.00</td>
<td></td>
</tr>
<tr>
<td>botrytis riesling heggies, eden valley, south australia</td>
<td>37.00</td>
<td>12.50</td>
</tr>
</tbody>
</table>

125ml glasses are available on request