

TAKE AWAY

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 4.50
+ ginger shot 1.00

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

bills beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, SHAKES

bills raw - our almond milk, lsa,
raw cacao and banana 6.20

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

matcha and vanilla ice cream 6.50

espresso, avocado and
vanilla ice cream 6.75

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20 /3.80
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 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

spiced almond milk chai 4.50

matcha latte, iced matcha latte 4.85 / 5.45

black sesame oat latte 4.85 / 5.45

our hot chocolate with callebaut 3.85 / 4.20

FRUITS, GRAINS

vegan granola, coconut yoghurt and
blueberry and hibiscus compote 3.00

miso and brown rice porridge,
coconut yoghurt and mango 9.00

almond chia seed and black sesame pot,
mango and raspberry 5.00

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.40

toasted coconut bread and butter 6.50

scrambled eggs and toasted st john
sourdough 8.50

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,
bacon and avocado salsa 13.80

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

ADD

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

BAKERY

seeded breakfast muffin 3.00

cookie 1.50

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

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
with bacon or halloumi 8.50

grilled cheese and our green kimchi
open sandwich 9.50

BIG PLATES

courgette fritters, buckwheat, quinoa
and parsley salad, tahini and zhoug 13.80
+ grilled halloumi 3.20

soft shell crab, chorizo and
kimchi fried rice, poached egg,
pickled cucumber 16.50

* cashless payments only at this time, thank you *

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.

TAKE AWAY

ALL DAY 12-10PM

SMALL PLATES

- marcona almonds 4.00
- nocerella olives 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- crispy chicken, peanut, iceberg and gochujang 10.50

CLASSICS UNTIL 5PM

- ricotta hotcakes, banana and honeycomb butter 13.40
 - scrambled eggs and toasted st john sourdough 8.50
 - 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, bacon and avocado salsa 13.80
 - grilled cheese and our green kimchi open sandwich 9.50
- ADD**
- avocado - avocado salsa - our green kimchi - roast tomato 2.95
 - grilled halloumi 3.20
 - grilled wiltshire bacon - garlic mushrooms - chipolatas - seasonal greens 3.80
 - jasmine tea hot smoked salmon 4.80

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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

GRAINS, SALADS

- soft shell crab, chorizo and kimchi fried rice, poached egg 16.50
- avocado and tuna poke, brown rice, cherry tomatoes, samphire and sesame seeds 17.00
- grilled turmeric chicken, cabbage and lime slaw, peanut and green nahm jim 16.00
- courgette fritters, buckwheat, quinoa and parsley salad, tahini and zhoug 13.80 + grilled halloumi 3.20
- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50

ADD

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

MAINS

- grass fed beef burger, green tomato, pickled shallots, smoked ancho chilli, fries 14.00 + gruyère 1.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi and mint slaw 13.50
- shrimp burger, shaved radish, iceberg, lemongrass dressing, aioli, fries 16.00
- chilli miso salmon, hot and sour aubergine 17.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 16.50
- coconut curry, choy sum and holy basil, brown rice + fish and prawn 17.00 + tofu and squash 16.00
- sticky chilli pork belly, peanut, spring onions, herbs and crispy shallots 17.80
- prawn and chilli linguine, garlic, rocket and lemon 16.00
- chicken and rice noodle soup, chinese cabbage, holy basil and crispy shallots 15.50

SIDES

- green salad, yuzukoshu and fresh ginger dressing 3.95
- blistered green beans, garlic and chilli 3.95
- fries 3.95
- steamed brown rice 3.00

SWEET

- dark chocolate pistachio fudge 3.50
- peanut brittle 3.50
- white chocolate and pistachio pavlova, blueberry, blackberry and bergamot compote, yoghurt cream 7.80

TAKE AWAY

DRINKS

JUICES

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+ ginger shot 1.00

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ginger, cucumber, chia and
coconut water 7.00

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carrots and beetroot 7.00

SMOOTHIES, SHAKES

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raw cacao and banana 6.20

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

matcha and vanilla ice cream 6.50

espresso, avocado and
vanilla ice cream 6.75

SODAS, BOTANICALS

our lemonade 3.70

our ginger ale 3.70

our passion fruit soda 4.50

jax coco pure coconut water 5.95

dry dragon kombucha 5.50

bottled still or sparkling water
330ml 2.50 / 750ml 4.50

COCKTAILS

our bloody mary - vodka, horseradish,
pedro ximenez sherry, green olives
and smoked sea salt 8.50

bills negroni 8.50

passion fruit caipiroska - vodka
and passion fruit 8.50

fig and vanilla old fashioned -
bourbon, fig liqueur and vanilla bitters 8.50

espresso martini - vodka,
coffee liqueur and espresso 8.50

COFFEE, TEA, CHOCOLATE

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BEER

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

SPARKLING

brut n.v. laurent perrier, champagne, france	200ml	16.00
brut réserve nv billecart-salmon, champagne, france	375ml	30.00
brut rosé nv billecart-salmon, champagne, france		40.00
sparkling brut paulett 'trillians', clare valley, south australia	750ml	25.00
brut réserve nv phillipe gonet, champagne, france		45.00

WHITE

organic macabeo castano, murcia, spain	750ml	15.50
organic chardonnay norte sur, domino de punctum, la mancha, spain		19.00
pecorino tor del colle, abruzzo, italy		20.00
sauvignon blanc "tread lightly" backsberg estate, south africa		22.50
picpoul de pinet trois mats, languedoc, france		25.00
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia		26.50
riesling hill and valley, eden valley, south australia		28.00
gavi di gavi ca da bosio, piedmont, italy		30.00

RED

montepulciano d'abruzzo san antini, abruzzo, italy		15.50
touriga nacional/cabernet sauvignon casa do lago, lisbon, portugal		19.00
primitivo di salento doppio passo, puglia, italy		20.00
bordeaux blend chateaux de le gardera, bordeaux superieur, france		22.50
cabernet sauvignon dandelion vineyards, fleurieu peninsula, south australia		25.00
rioja 2011 reserva bodega taron, rioja alta, spain		26.50
organic pinot noir momo, marlborough, new zealand		28.00
grenache/syrah/mouvèdre geoff merrill, mclaren vale, south australia		30.00

ROSÉ

grenache/cinsault le poussin, languedoc, france		20.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand		25.00

SWEET

pink moscato innocent bystander, swan hill, victoria, australia	375ml	13.50
botrytis riesling heggies, eden valley, south australia		25.00