

APÉRITIF

passion fruit bellini 11.5

breakfast martini - quarter gin, suze,
lemon, marmalade 10

bill's bloody mary - vodka, korean chilli,
yuzu, celery and lemon 11.5

FRUIT, GRAINS

raw bars - white mulberry, date,
toasted seeds and cashews 2 each

sunshine fruit bowl 12
+ greek or coconut yoghurt 2

pineapple and oat bircher, oat milk,
toasted coconut and fresh passion fruit 10.5

bill's almond, buckwheat and pumpkin
seed granola 11
+ frozen berry and hemp smoothie
+ coconut yoghurt, compôte and kinako

silken tofu, fresh ginger and brown rice,
mushroom xo, steamed spring greens
and pickles 12.5

hippy bowl - quinoa, millet, avocado,
our kimchi, lemon and fresh herbs 13

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 11.5

toasted coconut bread and butter 8.5

fresh aussie - poached eggs, greens,
our gravadlax, 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

soft-boiled egg, steamed choi sum,
sesame and tamari dressing 6.5

chilli fried egg roll, rocket and mango
pickle, with bacon or halloumi 12.5

grilled cheese and our green kimchi
open sandwich 13

summer bean fritto, peperonata,
cannellini purée and fennel salad 14

TOAST

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

spreads - honey, marmalade,
our coconut curd, raspberry jam,
roasted almond butter
or grangermite

SIDES

chilli sambal 2
our green kimchi - roast tomato 3
avocado - avocado salsa - our pickles 3.5
steamed tofu, ginger and sesame 3.5
garlic mushrooms - seasonal greens 4
grilled kupros halloumi 4
fennel sausage - grilled bacon 4.5
our gravadlax 7.5

SMALL PLATES

our pickles 3.5

marcona almonds 6

green nocellara olives 6

courgette chips, nigella seed
and preserved lemon yoghurt 11

crudités, sesame dip,
sansho pepper 10

our gravadlax, cucumber salad,
horseradish dressing and rye toast 12.5

crispy gochujang chicken, peanut,
iceberg, mint and coriander 13.5

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 16.5

scrambled eggs and toasted
dusty knuckle sourdough 11.5

fresh aussie - our gravadlax,
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

BOWLS

yellowfin tuna donburi, brown rice,
avocado, yuzu, pickles, sesame
and bonito 22

coconut and turmeric daal,
summer beans and coriander relish 17
+ brown rice 2

tagliatelle, mussels, tomato, oregano,
chilli and lemon 19.5

SALADS

roast chicken, baby gem, fine beans,
celery, sourdough croutons and
green goddess dressing 19.5

grilled aubergine and crumbled feta,
millet, quinoa, mint, dill,
soft-boiled egg 16.5

bill's chopped - edamame, courgette,
tomato, cabbage, crunchy chickpeas,
green beans, corn, furikake and citrus
ponzu dressing 15.5

ADD

chilli sambal 2

our green kimchi - roast tomato 3

avocado - avocado salsa 3.5

steamed tofu, ginger and sesame 3.5

garlic mushrooms 4

grilled kupros halloumi 4

fennel sausage - grilled bacon 4.5

grilled chicken breast 6

our gravadlax 7.5

miso grilled chalkstream trout 7.5

PLATES

shrimp and tuna fishcake, lemongrass
relish, aioli, shaved radish salad
and herbed fries 18.5

grass-fed beef burger, pickled green chilli,
herb mayo and fries 18 + cheese 1.75

miso grilled chalkstream trout, tiger salad
and sesame tofu dressing 24

bill's coconut curry, choy sum,
holy basil and brown rice
+ fish and prawn 23.5
+ tofu and squash 20

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 22

SIDES

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

steamed spring greens,
lemon dressing 4

cucumber and herb salad 6

herbed fries 5

APÉRITIF

brut réserve nv, billecourt-salmon,
champagne, france 16

sbagliato spritz - shiraz gin, vermouth,
sparkling wine and soda 12.5

cardinale soda - zero proof aperitif,
fresh orange and soda 11

SMALL PLATES

our pickles 3.5

marcona almonds 6

green nocellara olives 6

courgette chips, nigella seed
and preserved lemon yoghurt 11

crudités, sesame dip, sansho pepper 10

yellowfin tuna tartare, nashi pear,
our green kimchi and perilla 13.5

hibiscus peperonata, cannellini purée and
grilled dusty knuckle sourdough 10

raw golden beetroot, pumpkin seed tahini,
green harissa and toasted spices 11

our gravadlax, cucumber salad,
horseradish dressing and rye toast 12.5

brixham crab on toast, pickled apple,
cucumber and brown crab sriracha aioli 14.5

crispy gochujang chicken, peanut,
iceberg, mint and coriander 13.5

BOWLS

tagliatelle, mussels, tomato, oregano,
chilli and lemon 19.5 + bottarga 4

coconut and turmeric daal, summer beans
and coriander relish 17 + brown rice 2

bill's chopped salad - edamame, courgette,
tomato, cabbage, crunchy chickpeas,
green beans, corn, furikake and citrus
ponzu dressing 15.5

ADD

avocado 3.5

steamed tofu, ginger and sesame 3.5

grilled kupros halloumi 4

grilled chicken breast 6

our gravadlax 7.5

miso grilled chalkstream trout 7.5

PLATES

roasted line-caught hake, seaweed butter,
pickled heritage carrot, radish, fresh dill
and mint 24

bill's coconut curry, choy sum, holy basil
and brown rice

+ fish and prawn 23.5

+ tofu and squash 20

grass-fed beef burger, pickled green chilli,
herb mayo and fries 18 + cheese 1.75

miso grilled chalkstream trout, tiger salad
and sesame tofu dressing 24

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 22

shrimp and tuna fishcake, lemongrass relish,
aioli, shaved radish salad and herbed fries 18.5

rare breed onglet steak, café de paris butter
and crispy spiced potatoes 25

SIDES

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

spring greens, lemon dressing 4

cucumber and herb salad 6

crispy spiced potatoes 6.5

SWEET

salted peanut brittle 5

dark chocolate pistachio fudge 5

ice cream union 2.75 per scoop

hotcake, pistachio or vanilla ice cream

mango, raspberry or chocolate sorbet

miso chocolate pot and hazelnut praline 8.5

jasmine poached peach, vanilla semifreddo
and toasted buckwheat crumb 9.5

our cold drip coffee tiramisu 9

summer pavlova, fresh pineapple, mint,
lime and coconut cream 10

SWEET

salted peanut brittle 5
dark chocolate pistachio fudge 5

ice cream union 2.75 per scoop
hotcake, pistachio or vanilla ice cream
mango, raspberry or chocolate sorbet *ve*

affogato - our vanilla semifreddo with
espresso or bill's coffee liquer 5.5

miso chocolate pot and hazelnut praline *ve* 8.5

jasmine poached peach, vanilla semifreddo
and toasted buckwheat crumb 9.5

our cold drip coffee tiramisu 9

summer pavlova, fresh pineapple, mint,
lime and coconut cream 10

DRINKS

brut réserve nv, billecourt-salmon,
champagne, france 16

nikka barrel whisky *50ml* 14

umeshu *75ml* 11

rosé vermouth *75ml* 8

• neat, rocks or soda

double sour - sour cherry, yuzu
and pisco 12.5

vanilla and fig old fashioned 11.5

bill's espresso martini 12.5

coffee by *allpress*, tea by *rare tea*

• please ask for selection

SPARKLING

cava rosé, *sus* masia salat, josep masachs, cataluña, spain * 8.5 / 46

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

brut réserve nv, billecourt-salmon, champagne, france * 16 / 95

brut rosé nv, billecourt-salmon, champagne, france 110

WHITE

catarratto, *org* tule bianco, sicilia, italy * 6.5 / 14.5 / 29

colombard/manseng arcolan, plaimont, côtes da gascogne, france 34

vinho verde, loureiro, AB valley wines, minho, portugal * 7.5 / 19 / 38

grüner veltliner, *sus* wagramer selektion, heiderer-meyer, austria 42

semillon, *bio nat org* karri wines, margaret river, australia * 8.5 / 23 / 46

verdicchio di matelica, *org* azienda colle stefano, marche, italy 49

zibibbo, *bio sus* maganza, luna gaia, sicilia, italy 53

sauvignon blanc, *nat org* still life, malborough, new zealand * 10 / 27.5 / 55

gavi di gavi, masseria dei carmelitani, vite colte, piemonte, italy * 10.5 / 29 / 58

chablis, domaine gérard tremblay, burgundy, france * 11 / 31.5 / 63

ORANGE, ROSE

catarratto, *nat org* baglio antico, ciello, sicilia, italy * 8 / 21 / 44

piquepoul rosé, vignoble foncailieu, languedoc, france * 7 / 19 / 38

syrah/rolle/mourvèdre, terre des anges rosé, château paradis, provence, france 58

RED

nero d'avola, *org* tule rosso, sicilia, italy * 6.5 / 14.5 / 29

aglianico, rosso vignali, basilicata, italy 34

garnacha/tempranillo, *org* pinuaga, la mancha, spain * 7.5 / 19 / 38

cabernet sauvignon, *bio org* karri vineyards, margaret river, australia 42

sangiovese, rosso di montepulciano, crociani, toscana, italy * 8.5 / 23 / 46

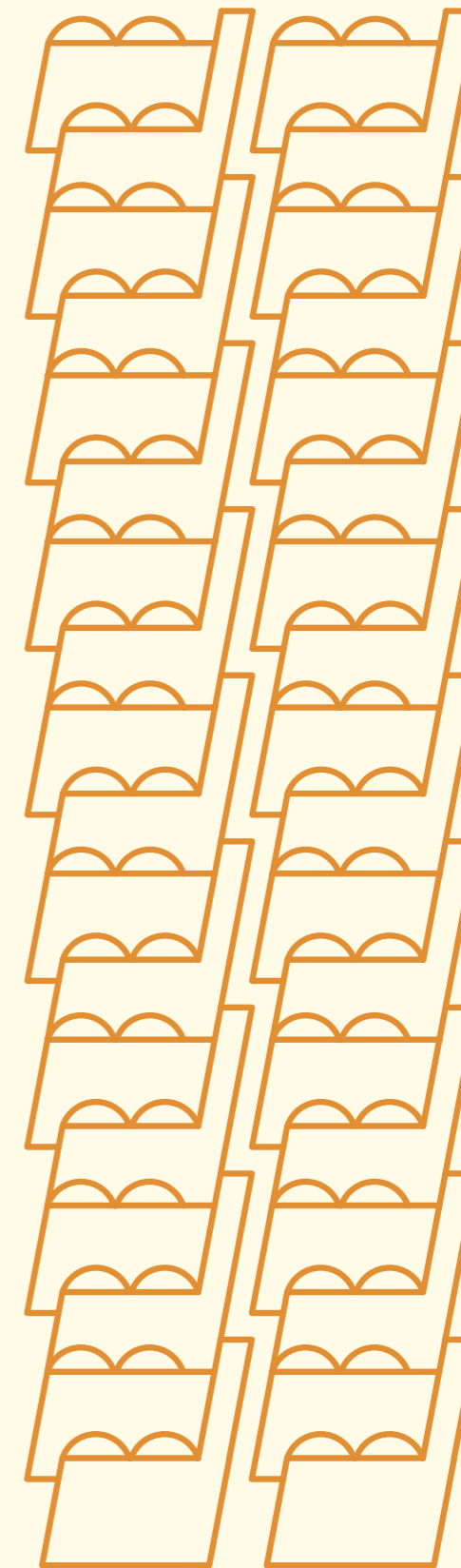
nerello *bio sus* mascalese, logistilla, cantine orsogna, sicilia, italy 49

cabernet sauvignon/garnacha/cariñena, *sus org* l'ocell, hidalgo albert, cataluña, spain 53

syrah, *bio* domaine des vigneaux, coteaux de l'ardèche, rhône, france * 10 / 27.5 / 55

nebbiolo, *sus* mesdí, casina bric, piemonte, italy 58

pinot noir, jumping juice, sullivan, yarra valley, australia CDP * 11 / 31.5 / 63



COFFEE

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

single origin cold drip 4
iced latte, iced americano 4

TEA

tea by rare tea company 3.8
breakfast
chamomile
peppermint
rooibos
jasmine silver tip
china green leaf
genmaicha
lemongrass
earl grey
lemon verbena

fresh mint tea 3.5
lemon and ginger 3.5

CHAI, CHOCOLATE

spiced chai with choice of milk 4.8
matcha latte, iced matcha latte 5
black sesame oat latte 5
our hot chocolate with *pump street* 5

SMOOTHIES, SHAKES

bill's raw - banana, date, cacao,
almond butter and pea milk 7.5
coconut cloud - dairy-free coconut
ice cream, jasmine and lime 8.5
sunrise - berries, banana, apple juice,
orange juice and yoghurt 7
pineapple, honeydew and mint frappè 7.5
espresso, avocado and vanilla shake 8.5

JUICES

freshly squeezed orange juice 4.5 / 6.5
+ ginger shot 1
immunity shot - ginger, turmeric, lemon
and honey 3.5
granger greens - spinach, cucumber
apple, ginger, mint and lime 8.5
beachside beets - golden beets, celery,
apple, lemon, turmeric, and lucuma 7.5

SODAS, BOTANICALS

our lemonade - our ginger ale 4.75
our passion fruit soda 5
turmeric and tonic 5
saffron, honey and ginger soda 5
jarr kombucha - ginger or passion fruit 6.5
agua de madre kefir water 7
belu still or sparkling water 5

NON-ALCOHOLIC COCKTAILS

pentire seaward tonic and cucumber 9
raspberry no-jito - raspberries, kombucha,
mint and lime 10.5
cardinale soda - zero proof aperitif, fresh
orange and soda 11

BEER

braybrooke helles lager 4.2% 330ml 6
kernel table beer 2.8% 330ml 6
thornbridge am:pm ipa (gf) 4.5% 330ml 6
stone & wood pacific ale 4.4% 330ml 6.5
days lager 0% 330ml 6
days pale ale 0% 330ml 6
gravity theory cider 4.5% 330ml 6

COCKTAILS

passion fruit bellini 11.5
bills bloody mary - vodka, korean chilli,
yuzu, celery and lemon 11.5
saffron and honey vodka martini - vodka,
honey, saffron and vermouth 11.5
skinny colada - tequila, coconut water,
pineapple and lime 11.5
yuze and booze - gin, yuzu, lime
and cointreau 11
mango mojito - rum, mango, pink
peppercorn, mint and lime 11.5
smoky paloma - mezcal, tequila, basil, grapefruit
and soda 11.5
sbagliato spritz - shiraz gin, vermouth,
sparkling wine and soda 12.5
double sour - sour cherry, yuzu and pisco 12.5
whisky highball - earl grey,
beebie honey whisky, lemon and soda 11.5
bill's espresso martini - our cold drip liqueur,
vodka and hazelnut 12.5

• classic cocktails are also 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.