

# GRANGER & Co.

## 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,  
acorn bitter, acorn 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

hibiscus, gin and lychee champagne spritz 12.50

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

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

## 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
<b>sparkling brut</b> paulett 'trillians', clare valley, south australia	38.50	7.25
<b>brut réserve nv</b> phillipe gonet, champagne, france	68.00	11.65
<b>brut réserve nv</b> billecourt-salmon, champagne, france	80.00	13.50
<b>brut rosé nv</b> billecourt-salmon, champagne, france	90.00	

## WHITE

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

## RED

<b>montepulciano d'abruzzo</b> san antini, abruzzo, italy	23.50	11.75	6.00
<b>syrah</b> baron de badassière, pays d'oc, france	26.00	13.00	6.50
<b>touriga nacional/cabernet sauvignon</b> casa do lago, lisbon, portugal	28.00	14.00	6.95
<b>primitivo di salento</b> doppio passo, puglia, italy	30.00		
<b>bordeaux blend</b> chateau le gardera, bordeaux superieur, france (sustainable)	34.00	17.00	8.50
<b>zinfandel</b> long barn, california, usa	36.00	18.00	8.95
<b>cabernet merlot</b> three lions, great southern, western australia	38.00		
<b>old bush vine grenache</b> samuel's garden, barossa, south australia	40.00	20.00	9.40
<b>cabernet sauvignon</b> dandelion vineyards, fleurieu peninsula, south australia	42.00	21.00	9.85
<b>malbec</b> finca sopenia, mendoza, argentina	44.50		
<b>rioja</b> 20011 reserva bodega taron, rioja alta, spain	45.00	22.50	10.85
<b>pinot noir</b> momo, marlborough, new zealand (organic)	46.00	23.00	11.20
<b>grenache/syrah/mouvèdre</b> geoff merrill, McLaren vale, south australia	48.00		
<b>shiraz</b> cake wines, adelaide hills, south australia (hand picked)	49.00	24.50	11.75
<b>barbera/nebbiolo</b> la lus 'albarossa', castello banfi, piedmont, italy (sustainable)	50.00		

## ROSÉ

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

## SWEET

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