

GRANGER & Co.

DRINKS

JUICES

freshly squeezed orange juice 3.50
+ ginger shot 1.00

granger's greens - green apple,
celery, ginger, silver beet, chia
and coconut water 6.20

turmeric, pineapple, apple
and coconut juice 6.20

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

green tea kombucha 4.95

agua de madre sparkling
kefir water 1.2% abv 6.00

jax coco pure coconut water 5.75
sparkling, with ginger and lemon 5.75
sparkling, with raspberry 5.75

SMOOTHIES

bill's raw - homemade almond milk, lsa,
raw cacao, banana and agave 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.00

FRAPPÉS

matcha and vanilla ice cream 6.50

espresso, avocado and
vanilla ice cream 6.20

raspberry, shiso and lemon 6.50

HOMEMADE SODAS

lemonade 3.50

pineapple and
pink peppercorn 3.50

fresh ginger ale 3.50

hibiscus and lime 3.50

passionfruit 3.50

complimentary still or sparkling filtered water

COCKTAILS

white peach bellini 9.95

bills spiced bloody mary - vodka, clamato,
korean chilli, lime and coriander 10.95

blackberry shrub - gold rum,
blackberry shrub, lemon and soda 10.95

lychee grapefruit spritz - vodka, lychee,
grapefruit and prosecco 10.95

paper plane - aperol, bourbon, amaro
and lemon 10.95

tokyo gimlet - tanqueray 10 gin,
junmai daiginjo sake and lime 10.95

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

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

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

rosé spritz - rosé, vodka, prosecco,
lemongrass and peppercorn 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 10.95

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00
+ soy, oat milk or homemade almond milk .60
+ extra shot .60

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

jasmine and lemon iced tea 4.20

spiced almond milk chai 4.50

hot chocolate 3.65

matcha latte, iced matcha latte 4.75

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	espiga blonde (GF)	5.80	monthly craft and pale ales	5.75
		hawkes urban orchard cider	5.00		

SPARKLING

		750ml	125ml
organic prosecco era, veneto, italy		36.00	6.85
riesling paulett wines, 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		78.00	
brut rosé nv billecourt-salmon, champagne, france		88.00	

WHITE

		750ml	375ml	175ml
organic macabeo castano, murcia, spain		21.95	11.00	5.20
organic chardonnay norte sur, domino de punctum, la mancha, spain		24.50	12.25	5.85
pecorino tor del colle, abruzzo, italy		27.00		
sauvignon blanc le potager du sud, gascogne, france		28.50	14.25	6.70
picpoul de pinet trois mats, languedoc, france		30.00		
viognier yalumba, barossa valley, south australia		32.50	16.25	7.60
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia		35.50	17.75	8.35
chardonnay 'pimpala road', geoff merrill, mclaren vale, south australia		37.00	18.50	8.65
albarino 'genio y figura', rias baixas, galicia, spain		38.00		
gavi di gavi cantine volpi, piedmont, italy		39.00	19.50	9.15
sauvignon blanc seresin estate, marlborough, new zealand		40.00	20.00	9.35
riesling 'angevin' plantagenet, mount barker, western australia		44.50		
marsanne/roussanne/chardonnay mchenry hohnen, margaret river, western australia		46.00	23.00	10.75
pouilly-fumé 'les berthiers', domaine landrat-guyollet, loire, france		50.00		

RED

montepulciano d'abruzzo san antini, abruzzo, italy		21.95	11.00	5.25
coreto tinto estremadura, portugal		24.50	12.25	5.85
syrah baron de badassière, pays d'oc, france		27.00		
primitivo di salento doppio passo, puglia, italy		29.00	14.50	6.80
organic corbières chateau fabre, languedoc, france		32.00		
cabernet/grenache 'marselan', domaine de l'armet, languedoc, france		35.00	17.50	8.20
old bush vine grenache samuel's garden, barossa, south australia		37.00	18.50	8.65
cabernet merlot three lions, great southern, western australia		38.00		
rioja 2006 reserva bodega taron, rioja alta, spain		40.00	20.00	9.35
malbec finca sopenia, mendoza, argentina		42.00	21.00	9.85
organic pinot noir momo, marlborough, new zealand		43.00	21.50	10.05
shiraz dandelion vineyards, barossa valley, south australia		46.00	23.00	10.75
grenache/syrah/mouvèdre geoff merrill, mclaren vale, australia		48.00		
barbera/nebbiolo la lus 'albarossa', castello banfi, piedmont, italy		50.00		

ROSÉ

grenache/cinsault le poussin, languedoc, france		30.00	15.00	7.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand		38.00	19.00	8.95

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