

# GRANGER & Co.

## DRINKS

### JUICES

freshly squeezed orange juice 3.50/4.50  
+ 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 6.50

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

### SMOOTHIES

bills 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

strawberry and red basil 3.50

fresh ginger ale 3.50

hibiscus and lime 3.50

passion fruit 3.50

complimentary still filtered water  
or san pellegrino sparkling water 4.50

## COCKTAILS

white peach bellini 9.95

raspberry, basil and kombucha no-jito  
(zero-proof) - seedlip grove,  
ginger kombucha and fresh lime 9.95

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

morello cherry shrub - juniper, star anise  
and morello shrub, vodka and soda 10.95

negrini sbagliato spritz - sparkling brut,  
campari and monterosa rosso vermouth 10.95

bills paper plane - gin, aperol,  
pink grapefruit and passion fruit 10.95

honeydew daiquiri - white rum, honeydew melon  
and fresh lime 10.95

aperol spritz sour - aperol, sparkling brut,  
rhubarb bitters, orange juice  
and egg white 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

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

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

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
sparkling brut paulett 'trillians', clare valley, south australia		36.50	7.25
brut réserve nv philippe 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/rousanne/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 2008 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 sacha lichine, hérault, 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

125ml glasses are available on request