

# 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

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 5.50

### FRAPPÉS

matcha and vanilla ice cream 6.50

espresso, avocado and  
vanilla ice cream 6.50

raspberry, shiso and lemon 6.50

### HOMEMADE SODAS

lemonade 3.50

strawberry and red basil 3.70

fresh ginger ale 3.50

hibiscus and lime 3.70

passion fruit 3.90

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 classic bloody mary -  
vodka, pedro ximenez sherry, horseradish, celery,  
green olives and smoked sea salt 10.95

watermelon shrub - gin, watermelon  
and light tonic 10.95

negrini sbagliato spritz - sparkling brut,  
campari and monterosa vermouth 11.50

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 11.50

lychee grapefruit fizz - vodka, lychee,  
grapefruit and sparkling brut 11.50

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

jasmine and lemon iced tea 4.20

spiced almond milk chai 4.50

hot chocolate 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	espiga blonde (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> philippe gonet, champagne, france		68.00	11.65
<b>brut réserve nv</b> billecourt-salmon, champagne, france		80.00	
<b>brut rosé nv</b> billecourt-salmon, champagne, france		90.00	

## WHITE

	750ml	375ml	175ml
<b>organic macabeo</b> castano, murcia, spain	22.50	11.25	5.25
<b>organic chardonnay</b> norte sur, domino de punctum, la mancha, spain	25.50	12.50	5.85
<b>pecorino</b> tor del colle, abruzzo, italy	27.50	13.75	6.35
<b>sauvignon blanc</b> le potager du sud, gascogne, france	29.00	14.50	6.80
<b>picpoul de pinet</b> trois mats, languedoc, france	30.00		
<b>viognier</b> yalumba, barossa valley, south australia	32.50	16.25	7.60
<b>vinho verde</b> loureiro, ab valley, amarente, portugal	34.00		
<b>gerwurztraminer/pinot gris/semillon</b> 'layers', adelaide, south australia	36.00	18.00	8.40
<b>grillo registere</b> musita, sicily, italy	38.00		
<b>gavi di gavi</b> cantine volpi, piedmont, italy	40.50	20.00	9.35
<b>sauvignon blanc</b> seresin estate, marlborough, new zealand	43.00	21.50	10.05
<b>riesling</b> 'angevin' plantagenet, mount barker, western australia	46.50		
<b>marsanne/rousanne/chardonnay</b> mchenry hohnen, margaret river, western australia	48.00	24.00	11.20
<b>pouilly-fumé</b> 'les berthiers', domaine landrat-guyollet, loire, france	50.00		
<b>chenin/sauvignon blanc</b> notary public, santa ynez valley, california, usa	52.00	26.00	10.95
<b>chablis 1er cru</b> 'mont de milieu', domaine alain gautheron, france	68.00		
<b>pouilly-fuissé</b> vieilles vignes de vergisson, david bienfait, bourgogne, france	70.00		

## RED

<b>montepulciano d'abruzzo</b> san antini, abruzzo, italy	22.50	11.25	5.25
<b>syrah</b> baron de badassière, pays d'oc, france	25.50	12.50	5.85
<b>coreto tinto</b> estremadura, portugal	27.00		
<b>primitivo di salento</b> doppio passo, puglia, italy	29.00	14.50	6.80
<b>cabernet/grenache</b> 'marselan', domaine de l'armet, languedoc, france	33.50	16.25	7.60
<b>beaujolais-villages</b> 'vigne de 1940', jean-michel dupré, beaujolais, france	35.00		
<b>old bush vine grenache</b> samuel's garden, barossa, south australia	39.00	19.00	8.90
<b>cabernet merlot</b> three lions, great southern, western australia	38.00		
<b>shiraz</b> dandelion vineyards, barossa valley, south australia	40.00	20.00	9.35
<b>malbec</b> finca sopenia, mendoza, argentina	42.00	21.00	9.85
<b>organic pinot noir</b> momo, marlborough, new zealand	43.00	21.50	10.05
<b>rioja</b> 2008 reserva bodega taron, rioja alta, spain	45.00	22.50	10.50
<b>grenache/syrah/mouvèdre</b> geoff merrill, McLaren Vale, south australia	48.00		
<b>barbera/nebbiolo</b> la lus 'albarossa', castello banfi, piedmont, italy	50.00		
<b>pinot noir rully</b> 'les chauchoux', domaine belleville, burgundy, france	68.00		
<b>amarone delle valpolicella</b> torre del falasco, cantina valpantena, veneto, italy	70.00		

## ROSÉ

<b>grenache/cinsault</b> le poussin, languedoc, france	32.00	16.00	7.50
<b>pinot noir</b> 'roaring meg', mount difficulty, central otago, new zealand	38.00	19.00	8.95
<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