

GRANGER & Co.

DRINKS

JUICES

freshly squeezed orange juice 4.00/5.00
+ ginger shot 1.00

granger greens - apple, celery,
ginger, cucumber, chia and
coconut water 7.50

bill's beets - green apple, fennel,
carrots and beetroot 7.50

SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,
raw cacao, banana 7.00

sunrise - berries, banana, apple juice,
orange juice and yoghurt 6.50

hotcake shake -
banana, honeycomb and maple 7.50

espresso, avocado and
vanilla shake 7.50

SODAS, BOTANICALS

our lemonade - our ginger ale 4.20

our passion fruit soda 4.70

dry dragon kombucha 5.75

agua de madre kefir water 6.45

complimentary still or sparkling filtered water
bottled still or sparkling water 4.80

COCKTAILS

pentire and tonic (zero proof) 7.50

aniseed fizz (zero proof) - tarragon,
lemon and soda 6.50

white peach bellini 10.50

our bloody mary - vodka, horseradish,
pedro ximenez sherry, green olives
and smoked sea salt 11.00

cynar spritz - cynar, lemon,
sparkling riesling and soda 11.00

cold drip coffee negroni 11.00

ginger and shiso mojito -
rum, shiso, ginger and lime 11.00

yuzu and passion fruit margarita -
tequila, cointreau and fresh lime 11.00

sake gimlet - gin, sake and lime 11.50

umeshu manhattan - rye, whisky,
plum umeshu and vermouth 11.50

cold drip espresso martini - black cow vodka,
mr black liqueur and cold drip coffee 11.50

whisky highball - earl grey, beebble whisky,
fresh lemon and soda 11.00

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.40
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 3.75

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.30
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.75

fresh mint tea 3.00

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

pump street hot chocolate 4.30

BEER

braybrooke helles lager 4.2% (330ml) 5.50

kernel table beer 2.8% (330ml) 5.00

thornbridge am:pm ipa (gf) 4.5% (330ml) 5.80

stone & wood pacific ale 4.4% (330ml) 5.80

days lager 0% (330ml) 4.50

days pale ale 0% (330ml) 4.50

hallets cider 6% (330ml) 5.50

• please inform your waiter if you are allergic to any items before
you order - we cannot guarantee the absence of allergens in our
dishes, due to being produced in a kitchen that contains allergens •

• a discretionary service charge of 12.5% applies to each bill •

	SPARKLING	750ML	125ML
brut sparkling riesling paulett trillians, clare valley, south australia		40.00	7.75
brut réserve nv billecourt-salmon, champagne, france		78.00	13.50
brut rosé nv billecourt-salmon, champagne, france		90.00	

	WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org		26.00	13.00	6.75
vinho verde loureiro AB valley wines, minho, portugal		28.00	14.00	7.25
garganega/cortese custoza, gorgo, veneto, italy Sus		32.00		
semillon karri wines, margaret river, australia Bio Nat Org		34.00		
palomino el pinto, hacienda la parrilla, andalucia, spain Org		36.00	17.50	9.00
sauvignon blanc domaine octavie, touraine, france Sus		38.00	19.00	9.75
roussanne/marsanne château ollieux-romanis, languedoc, france Org		39.00		
muscadet pierre luneau-papin, loire, france Bio		40.00		
verdicchio di matelica azienda colle stefano, marche, italy Org		42.00	21.00	10.75
txakoli gorabie, astobiza, arabako, spain Sus		44.00	22.00	11.25
chardonnay toques et clochers, languedoc, france		46.00	23.00	11.75
riesling weingut knauss, württemberg, germany		48.00		
gavi di gavi ca da bosio, piemonte, italy		50.00	25.00	12.75
chablis demaine gérard tremblay, burgundy, france		55.00		

	RED			
nero d'avola tule rosso, sicilia, italy Org		26.00	13.00	6.75
tempranillo viña mues, viña albergada, alavesa, spain		28.00		
merlot metic, colchagua, chile		32.00	16.00	8.25
aglianico rosso vignali, basilicata, italy		34.00		
moristel bodega pirineos, somontano, spain		36.00		
garnacha gre2, bodega cristo de humilladero, old castile, spain Org Sus		38.00	19.00	9.75
carignan/grenache château domaine ollieux-romanis, languedoc, france Org		39.00		
tempranillo/garnacha rioja joven, viña ilusión, navarra, spain Bio Org		40.00		
sangiovese rosso di montepulciano, crociani, toscana, italy		42.00	21.00	10.75
tintilla de rota el pinto, hacienda la parrilla, andalucia, spain Org		44.00	22.00	11.25
cabernet franc domaine st vincent, vignoble vade, anjou-saumur, france Sus		46.00		
pinot noir/gamay cheverny, domain du salvard, loire, france		48.00	24.00	12.25
barbera umberta, cantina iuli, piemonte, italy Org		50.00	25.00	12.75
nebbiolo principiano fernando, piemonte, italy		55.00		

	ORANGE, ROSÉ			
moscatel/marseguera tragolargo, finca casa balaguer, old castile, spain Org		36.00	18.00	9.25
albariño sitta laranxa, attis bodega, galicia, spain		45.00		
benimaquia tinajas finca casa balaguer, levant, spain Org Nat		52.00		
grenache/cinsault le poussin, languedoc, france		34.00	17.00	8.50
syrah/mourvèdre/rolle terre des anges, côtes de provence, france		46.00		

	SWEET		375ML	75ML
petit manseng la magendia, jurancon, france Bio Org			36.00	7.50

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request