

TAKE AWAY

DRINKS

JUICES

freshly squeezed orange juice 4.50
+ ginger shot 1.00

granger greens - apple, celery,
ginger, cucumber, chia and
coconut water 7.00

bills beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, SHAKES

bills raw - our almond milk, lsa,
raw cacao and banana 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50

matcha and vanilla ice cream 6.50

espresso, avocado and
vanilla ice cream 6.75

SODAS, BOTANICALS

our lemonade 3.70

our ginger ale 3.70

our passion fruit soda 4.50

jax coco pure coconut water 5.95

dry dragon kombucha 5.50

bottled still or sparkling water
330ml 2.50 / 750ml 4.50

COCKTAILS

our bloody mary - vodka, horseradish,
pedro ximenez sherry, green olives
and smoked sea salt 8.50

bills negroni 8.50

passion fruit caipiroska - vodka
and passion fruit 8.50

fig and vanilla old fashioned -
bourbon, fig liqueur and vanilla bitters 8.50

espresso martini - vodka,
coffee liqueur and espresso 8.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20 / 3.80
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 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

spiced almond milk chai 4.50

matcha latte, iced matcha latte 4.85 / 5.45

black sesame oat latte 4.85 / 5.45

our hot chocolate with callebaut 3.85 / 4.20

* cashless payments only at this time, thank you *

please inform us 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	hawkes urban orchard cider	5.00
moritz (330ml)	5.00	bellfield pilsner (GF)	5.80	stone & wood pacific ale	5.75

SPARKLING

brut n.v. laurent perrier, champagne, france	200ml	16.00
brut réserve nv billecart-salmon, champagne, france	375ml	30.00
brut rosé nv billecart-salmon, champagne, france		40.00
sparkling brut paulett 'trillians', clare valley, south australia	750ml	25.00
brut réserve nv phillipe gonet, champagne, france		45.00

WHITE

organic macabeo castano, murcia, spain	750ml	15.50
organic chardonnay norte sur, domino de punctum, la mancha, spain		19.00
pecorino tor del colle, abruzzo, italy		20.00
sauvignon blanc "tread lightly" backsberg estate, south africa		22.50
picpoul de pinet trois mats, languedoc, france		25.00
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia		26.50
riesling hill and valley, eden valley, south australia		28.00
gavi di gavi ca da bosio, piedmont, italy		30.00

RED

montepulciano d'abruzzo san antini, abruzzo, italy		15.50
touriga nacional/cabernet sauvignon casa do lago, lisbon, portugal		19.00
primitivo di salento doppio passo, puglia, italy		20.00
bordeaux blend chateaux de le gardera, bordeaux superieur, france		22.50
cabernet sauvignon dandelion vineyards, fleurieu peninsula, south australia		25.00
rioja 2011 reserva bodega taron, rioja alta, spain		26.50
organic pinot noir momo, marlborough, new zealand		28.00
grenache/syrah/mouvèdre geoff merrill, mclaren vale, south australia		30.00

ROSÉ

grenache/cinsault le poussin, languedoc, france		20.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand		25.00

SWEET

pink moscato innocent bystander, swan hill, victoria, australia	375ml	13.50
botrytis riesling heggies, eden valley, south australia		25.00