

SPARKLING

cava rosé, *sus* masia salat, josep masachs, cataluña, spain * 8.5 / 46

brut sparkling riesling, paulett trillians, clare valley, australia * 9 / 49

brut réserve nv, billecourt-salmon, champagne, france * 16 / 95

brut rosé nv, billecourt-salmon, champagne, france 110

WHITE

catarratto, *org* tule bianco, sicilia, italy * 6.5 / 14.5 / 29

colombard/manseng arcolan, plaimont, côtes da gascogne, france 34

vinho verde, loureiro, AB valley wines, minho, portugal * 7.5 / 19 / 38

grüner veltliner, *sus* wagramer selektion, heiderer-meyer, austria * 8 / 21 / 42

semillon, *bio nat org* karri wines, margaret river, australia * 8.5 / 23 / 46

verdicchio di matelica, *org* azienda colle stefano, marche, italy 49

zibibbo, *bio sus* maganza, luna gaia, sicilia, italy 53

sauvignon blanc, *nat org* still life, malborough, new zealand * 10 / 27.5 / 55

gavi di gavi, masseria dei carmelitani, vite colte, piemonte, italy * 10.5 / 29 / 58

chablis, domaine gérard tremblay, burgundy, france * 11 / 31.5 / 63

ORANGE, ROSE

catarratto, *nat org* baglio antico, ciello, sicilia, italy * 8 / 22 / 44

piquepoul rosé, vignoble foncailieu, languedoc, france * 7 / 19 / 38

syrah/rolle/mourvèdre, terre des anges rosé, château paradis, provence, france 58

RED

nero d'avola, *org* tule rosso, sicilia, italy * 6.5 / 14.5 / 29

aglianico, rosso vignali, basilicata, italy 34

garnacha/tempranillo, *org* pinuaga, la mancha, spain * 7.5 / 19 / 38

cabernet sauvignon, *bio org* karri vineyards, margaret river, australia 42

sangiovese, rosso di montepulciano, crociani, toscana, italy * 8.5 / 23 / 46

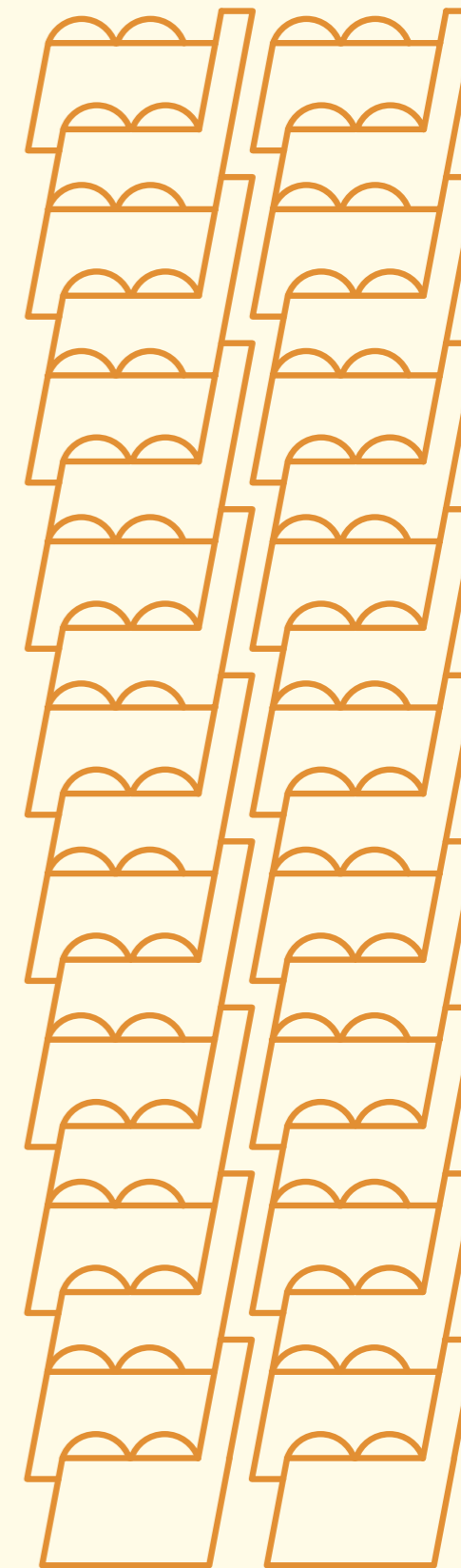
nerello mascalese, *bio sus* logistilla, cantine orsogna, sicilia, italy 49

cabernet sauvignon/garnacha/cariñena, *sus org* l'ocell, hidalgo albert, cataluña, spain 53

syrah, *bio* domaine des vigneaux, coteaux de l'ardèche, rhône, france * 10 / 27.5 / 55

nebbiolo, *sus* mesdí, casina bric, piemonte, italy 58

pinot noir, jumping juice, sullivan, yarra valley, australia * 11 / 31.5 / 63



COFFEE

coffee by allpress
milk by estate dairy
espresso, macchiato 2.7
double espresso, piccolo 3
long black 3.5
latte, flat white, cappuccino 3.8
mocha 4.3
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4
iced latte, iced americano 4

TEA

tea by rare tea company 3.8
breakfast
chamomile
peppermint
rooibos
jasmine silver tip
china green leaf
genmaicha
lemongrass
earl grey
lemon verbena

fresh mint tea 3.5
lemon and ginger 3.5

CHAI, CHOCOLATE

spiced chai with choice of milk 4.8
matcha latte, iced matcha latte 5
black sesame oat latte 5
our hot chocolate with *pump street* 5

SMOOTHIES, SHAKES

bill's raw - banana, date, cacao,
almond butter and pea milk 7.5

coconut cloud - dairy-free coconut
ice cream, jasmine and lime 8.5

sunrise - berries, banana, apple juice,
orange juice and yoghurt 7

pineapple, honeydew and mint frappè 7.5

espresso, avocado and vanilla shake 8.5

JUICES

freshly squeezed orange juice 4.5 / 6.5
+ ginger shot 1

immunity shot - ginger, turmeric, lemon
and honey 3.5

granger greens - spinach, cucumber
apple, ginger, mint and lime 8.5

beachside beets - golden beets, celery,
apple, lemon, turmeric and lucuma 7.5

SODAS, BOTANICALS

our lemonade - our ginger ale 4.75

our passion fruit soda 5

turmeric and tonic 5

saffron, honey and ginger soda 5

jarr kombucha - ginger or passion fruit 6.5

agua de madre kefir water 7

belu still or sparkling water 5

BEER

braybrooke helles lager 4.2% 330ml 6

kernel table beer 2.8% 330ml 6

thornbridge am:pm ipa (gf) 4.5% 330ml 6

stone & wood pacific ale 4.4% 330ml 6.5

days lager 0% 330ml 6

days pale ale 0% 330ml 6

gravity theory cider 4.5% 330ml 6

COCKTAILS

passion fruit bellini 12.5

bills bloody mary - vodka, korean chilli,
yuzu, celery and lemon 11.5

saffron and honey vodka martini - vodka,
honey, saffron and vermouth 11.5

skinny colada - tequila, coconut water,
pineapple and lime 11.5

yuze and booze - gin, yuzu, lime
and cointreau 11

mango mojito - rum, mango, pink
peppercorn, mint and lime 11.5

smoky paloma - mezcal, tequila, basil, grapefruit
and soda 11.5

sbagliato spritz - shiraz gin, vermouth,
sparkling wine and soda 12.5

double sour - sour cherry, yuzu and pisco 12.5

whisky highball - earl grey,
beeble honey whisky, lemon and soda 12.5

bill's espresso martini - our cold drip liqueur,
vodka and hazelnut 12.5

• classic cocktails are also available on request

NON-ALCOHOLIC COCKTAILS

pentire seaward tonic and cucumber 9

raspberry no-jito - raspberries, kombucha,
mint and lime 10.5

cardinale soda - zero proof aperitif, fresh
orange and soda 10.5



Please scan the QR code for allergen and calorie information. We cannot guarantee the absence of allergens in our drinks due to being made in a kitchen that contains allergens. Please inform your waiter if you are allergic or intolerant before you order.

• A discretionary service charge of 12.5% applies to each bill.
• Delivery & office catering available at grangerandco.com.