

SPARKLING

cava brut rosado, *org* pago de tharsys, requena, spain * 8.5 / 46

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

brut réserve nv billecart-salmon, champagne, france * 16.5 / 98

brut rosé nv billecart-salmon, champagne, france 115

WHITE

catarratto, *org* tule bianco, sicilia, italy * 7 / 14.5 / 29

vinho verde, loureiro, AB valley wines, minho, portugal * 7.5 / 17.5 / 35

grenache blanc, *org* roussanne, le bourdon blanc, languedoc, france 40

semillon, *bio nat org* karri vineyards, margaret river, australia * 8 / 22 / 44

folle blanche, *bio org* luneau papin, loire, france 52

sauvignon blanc, *nat org* still life, malborough, new zealand * 9.5 / 27 / 54

grüner veltliner, *bio nat org* arndorfer, kamptal, austria 56

chardonnay, *org* campagne, languedoc, france * 10.5 / 31 / 62

riesling, *bio nat org* jumping juice, yarra valley, australia * 11.5 / 33 / 66

gavi riserva, *bio* la raia, piemonte, italy * 12 / 34 / 68

ORANGE, ROSÉ

catarratto, *nat org* baglio antico, sicilia, italy * 9 / 24 / 48

piquepoul rosé, vignoble foncailieu, languedoc, france * 7.5 / 20 / 40

RED

nero d'avola, *org* tule rosso, sicilia, italy * 7 / 14.5 / 29

garnacha, reverte abrazos, país vasco, spain 35

moristel, principio, somontano, spain * 8 / 21 / 42

sangiovese, luppiter, emilia romagna, italy * 9 / 23 / 46

cabernet sauvignon, *bio org* karri vineyards, margaret river, australia 50

syrah, *bio* domaine des vignaux, rhône, france 54

carignan, *org* les indigenes, languedoc, france * 10 / 29.5 / 59

cabernet franc, *org* les amandiers, loire, france 64

valpolicella superiore ripasso, antolini, veneto, italy * 11.5 / 33 / 66

pinot noir, *org* evolution, oregon, usa * 12.5 / 35 / 70



COFFEE

allpress coffee
estate dairy milk

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

single origin cold drip 4
iced latte, iced americano 4

LOOSE LEAF TEA

rare tea company 3.8

breakfast
chamomile
peppermint
rooibos
jasmine silver tip
china green leaf
genmaicha
earl grey
lemon verbena
• iced or hot

fresh mint or lemon and ginger tea 3.5

CHAI, CHOCOLATE

spiced chai by prana 4.8

matcha latte, iced matcha latte 5

black sesame latte 5

our hot chocolate with pump street 5

SMOOTHIES

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

lean green smoothie - pineapple,
spinach, pumpkin seeds, avocado,
our almond milk 8
+ vegan protein 4.5

blueberry and banana smoothie
- maca powder, coconut milk,
bee pollen 8.5

JUICES

freshly squeezed orange juice 5.5 / 7
+ ginger shot 1

immunity shot - ginger, turmeric,
lemon and honey 4

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

bill's beets - candy beetroot,
fennel, pear and lemon 8

SODAS, BOTANICALS

our lemonade - our ginger ale 5

our passion fruit soda 5.5

jarr kombucha - ginger 7.5

kefir water agua de madre
- passion fruit and raspberry 7.5

belu still or sparkling water 5.5

filtered sparkling water 2 per carafe

filtered still water, complimentary

BEER, CIDER

asahi 5.2% 330ml 6.5

braybrooke helles lager 4.2% 330ml 7

thornbridge am:pm ipa (gf) 4.5% 330ml 7

stone & wood pacific ale 4.4% 330ml 7.5

days lager 0% 330ml 6.5

gravity theory cider 4.5% 330ml 6.5

sassy cider 0% 6.5

COCKTAILS

winter bellini - plum purée,
umeshu, sparkling rosé 13

bill's bloody mary - vodka, korean
chilli, yuzu, celery and lemon 12.5

bergamot spritz - bergamot liqueur,
lemon and sparkling riesling 13

pandan punch - rum, coconut,
pandan and lime 11.5

hibiscus margarita - tequila, hibiscus,
cointreau and pink grapefruit 12

lemongrass cooler - gin, lemongrass,
holy basil, makrut lime and tonic 13

bill's espresso martini - our cold drip
liqueur, vodka and hazelnut 13

yuzu sour - vodka, yuzu juice,
our house saké and pineapple 13

• classic cocktails are also available on request

LOW AND NO

breakfast martini - quarter gin, suze,
lemon, marmalade - 1 unit 11

cold drip cola - cynar, chinotto, cold drip
coffee and light tonic - 1 unit 10

sunset spritz - mezcal, aperol, grapefruit
and soda - 1 unit 10

blackberry bramble - pentire, kombucha,
fresh blackberry, basil 0% 12

pentire, tonic and cucumber 0% 10.5

SPIRITS

gin - portobello 9, sipsmith 11.5,
four pillars 12

vodka - ramsbury 8.5, sapling 10.5,
black cow 11

tequilla - cazcabel 8.5, don julio 15,
don julio reposado 17

rum - havana 3yrs 8, havana 7yrs 9,
diplomatico 10

american whisky - buffalo trace
bourbon 8.5, woodford reserve rye 12

single malt whisky -
glenmorangie 10yrs 11.5, balvenie 12yrs 15

japanese whisky - nikka from barrel 14

• 50ml serve, 25ml available on request



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.