

GRANGER & Co.

DRINKS

JUICES

freshly squeezed orange juice 4.00/5.50
+ ginger shot 1.00

granger greens - apple, spinach,
ginger, cucumber, mint and lime 7.50

sunset beets - candy beet, carrot, sweet
potato and orange 7.50

SMOOTHIES, SHAKES

bill's raw - banana, date, raw cocoa,
almond butter and pea milk 7.00

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

raspberry and shiso smoothie 7.00

miso caramel shake 7.50

espresso, avocado and vanilla shake 7.50

SODAS, BOTANICALS

our lemonade - our ginger ale 4.50

our passion fruit soda 4.75

tumeric and tonic 4.75

jarr kombucha 5.75
ginger or passion fruit

agua de madre kefir water 6.50

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

COCKTAILS

pentire and tonic (zero proof) 7.50

umeshu and soda 10.50

passiflora fizz - kombucha, aperol
and passion fruit 11.00

white peach bellini 10.50

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

bill's 75 - pet nat, gin, raspberry and lemon 12.00

bizarro spritz - bizarro bitter,
sparkling riesling and soda 11.00

bergamot negroni - gin, suze,
italicus and bitters 11.50

ginger and shiso mojito - rum, shiso,
ginger and lime 11.50

grapefruit and coriander margarita -
tequila, cointreau and lime 11.50

yuzu and honey sour - beebble honey vodka,
yuzu sake, angostura and lemon 11.50

sake gimlet - sake, gin and lime 11.50

whisky highball - earl grey, beebble honey whisky,
lemon and soda 11.50

cold drip espresso martini - black cow vodka,
mr black liqueur and cold drip coffee 12.00

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50

+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4.00

tea by rare tea company
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.30

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with pump street 5.00

BEER

braybrooke helles lager 4.2% (330ml) 5.50

kernel table beer 2.8% (330ml) 5.50

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

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

days lager 0% (330ml) 5.00

days pale ale 0% (330ml) 5.00

hawkes cider 4.5% (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	44.00	8.00
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org	48.00	9.75
brut réserve nv billecourt-salmon, champagne, france	85.00	14.00
brut rosé nv billecourt-salmon, champagne, france	95.00	

WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org	28.00	14.00	7.00
semillon/moscato la patagua, viños inacayal, colchagua, chile Org	29.50	14.75	7.50
vinho verde loureiro AB valley wines, minho, portugal	32.00		
zibibbo regie terre, musita, sicilia, italy Sus	34.50		
grüner veltliner wagramer selektion, heiderer-meyer, austria Sus	36.00	18.00	9.25
sauvignon blanc domaine octavie, touraine, france	38.00	19.00	9.75
semillon karri wines margaret river, australia Bio Nat Org	39.50		
palomino el pinto hacienda la parrilla, andalucia, spain	42.00		
verdicchio di matelica azienda colle stefano, marche, italy Org	44.50	22.25	11.25
muscadet pierre luneau-papin, loire, france Bio	46.00		
chardonnay mappinga hill, adelaide hills, australia Org	48.50		
txakolina getariako, gaintza, getara, spain Sus	51.00	25.50	13.00
gavi di gavi ca da bosio, piemonte, italy	53.00	26.50	13.50
vermentino screaming betty, delinquente wine co, riverland, australia Org	55.50		
chenin blanc vouvray sec, domaine champalou, loire, france Sus	57.00	28.50	14.50
chablis domaine gérard tremblay, burgundy, france	59.00		

RED			
nero d'avola tule rosso, sicilia, italy Org	28.00	14.00	7.00
carignan/páis la cueva, viños inacayal, colchagua, chile Org	29.50	14.75	7.50
aglianico rosso vignali, basilicata, italy	32.00		
moristel bodega pirineos, somontano, spain	34.00		
tempranillo/garnacha rioja joven, viña ilusión, navarra, spain Bio Org	36.50		
cabernet sauvignon karri vineyards, margaret river, australia Bio Org	38.50		
sangiovese rosso di montepulciano, crociani, toscana, italy	41.00	20.50	10.50
gamay glou glou, domaine jean michel dupré, beaujolais villages, france Sus	43.00	21.50	11.00
tintilla de rota el pinto, hacienda la parrilla, andalucia, spain	45.00		
nebbiolo mesdí, casina bric, piemonte, italy Sus	47.50	23.75	12.00
shiraz stone spring, barossa valley, australia Org	49.00		
negroamaro roxanne the razor, delinquente wine co, riverland, australia Org	53.00	26.50	13.50
baga sanha, triangle wines, bairrada, portugal	55.00		
merlot tatarattat, château picoron, bordeaux, france Sus	57.50	28.75	14.50
pinot noir evolution, sokol blosser, oregon, usa Org	59.00	29.50	15.00
grenache like raindrops, jauma, mclaren vale, australia Org	63.00		

ORANGE, ROSÉ			
moscato/marseguera tragolargo, finca casa balaguer, old castile, spain Org	38.00	19.00	9.75
albariño sitta laranxa, attis bodega, galicia, spain	47.50		
benimaquia tinajas finca casa balaguer, levant, spain Org Nat	52.00		
grenache/cinsault le poussin, languedoc, france	35.00	17.50	9.00
syrah/mourvèdre/rolle terre des anges, côtes de provence, france	52.00		

SWEET		375ML	75ML
petit manseng la magendia, jurancon, france Bio Org		38.00	8.00

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request