

APÉRITIF

white peach bellini 12.5

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

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

FRUIT, GRAINS

summer fruit bowl, greek or coconut
yoghurt, kinako 13.5
+ linseeds, sesame seeds and almonds 1

young coconut and oat milk chia seed pot,
strawberries and raspberries 8

bill's almond, buckwheat and pumpkin
seed granola, coconut yoghurt,
plum and shiso compôte 12

bircher muesli, fresh green apple,
medjool dates and toasted pistachios 11

BAKERY

seeded breakfast muffin 4

raw bars - white mulberry, date,
toasted seeds and cashews 3 ea

pastries on the counter-
freshly baked cakes, biscuits, cookies
and slices from 11am

TOAST

dusty knuckle sourdough 5

our paleo 5

our gluten-free 5

+ honey, marmalade, vegemite,
our raspberry jam or our roasted
almond butter

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander 12
+ poached egg 2.3

ricotta hotcakes, banana
and honeycomb butter 17

scrambled eggs and toasted
dusty knuckle sourdough 12.5

toasted coconut bread 4.5 / 8.5

fresh aussie - our hot smoked chalkstream
trout, poached eggs, greens, avocado,
datterini tomatoes and furikake 19.5
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,
spinach and avocado salsa 18
+ grilled bacon 4.5

EGGS, PLATES

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 9.5

potato and feta rösti, poached eggs,
our hot smoked chalkstream trout
and dill yoghurt 18.5

chilli fried egg brioche roll,
baby spinach and mango aioli
+ bacon 13 or halloumi 13
gf roll available on request

grilled cheese and our green kimchi
open sandwich 13.5

pickled golden daikon, fennel, our kimchi
and jasmine rice salad, yuzu dressing
+ raw yellowfin tuna 22.5
+ steamed tofu 15

EXTRAS

+ our green kimchi 3.5, roast tomatoes 3.5
+ steamed tofu 3.5, avocado salsa 4
+ miso roast chestnut mushrooms 4
+ seasonal greens 4, avocado 4
+ grilled halloumi 4.5, grilled bacon 4.5
+ pork chipolatas 5
+ our hot smoked chalkstream trout 7.5

SMALL PLATES

green gordal olives 6
 smoked almonds 6
 dusty knuckle sourdough, butter 4.5
 courgette chips, nigella seed
 and preserved lemon yoghurt 11.5
 crudités, raw sunflower seed purée
 and tomato ezme 11
 taramasalata on toasted dusty knuckle
 sourdough and sesame salt 9
 smashed cucumber and sesame salad,
 yuzu dressing, peanut and silken tofu 10
 five spice lemon chicken
 and honey hoisin 14.5

SALADS

pickled golden daikon, fennel, our kimchi
 and jasmine rice salad, yuzu dressing
 + raw yellowfin tuna 22.5
 + steamed tofu 15
 coconut poached chicken salad,
 nashi pear, watercress and avocado 19.5
 seared chalkstream trout, grapefruit and
 cucumber salad, chilli caramel dressing 25
 bill's chopped - edamame, courgette,
 cabbage, corn, datterini tomatoes, yellow
 beetroot, golden raisins and white wine
 vinaigrette 16.5

PLATES, BOWLS

prawn and chilli linguine, garlic,
 rocket and lemon 19.5
 bill's fragrant yellow curry, roast butternut,
 cucumber and ginger pickle, jasmine rice
 + fish 23.5 or tofu 20
 broccolini and kale rigatoni,
 garden peas, ricotta, lemon,
 basil and parmesan 18
 ve option available on request
 potato and feta rösti, poached eggs,
 dill yoghurt and our hot smoked
 chalkstream trout 18.5
 our grass-fed beef burger, aioli,
 tomato chilli jam and herbed fries 19
 + gruyère 1.5
 gf roll available on request
 parmesan crumbed chicken schnitzel,
 creamed corn and vietnamese slaw 24

CLASSICS

toasted dusty knuckle sourdough,
 avocado, lime and coriander 12
 + poached egg 2.3
 ricotta hotcakes, banana
 and honeycomb butter 17
 scrambled eggs and toasted
 dusty knuckle sourdough 12.5
 fresh aussie - our hot smoked chalkstream
 trout, poached eggs, greens, avocado,
 datterini tomatoes and furikake 19.5
 + toasted sourdough 2.5
 sweet corn fritters, roast tomato,
 spinach and avocado salsa 18
 + grilled bacon 4.5
 grilled cheese and our green kimchi
 open sandwich 13.5

EXTRAS

+ our green kimchi 3.5, roast tomatoes 3.5
 + steamed tofu 3.5, avocado salsa 4
 + miso roast chestnut mushrooms 4
 + seasonal greens 4, avocado 4
 + grilled halloumi 4.5, grilled bacon 4.5
 + pork chipolatas 5
 + grilled chicken 6.5
 + our hot smoked chalkstream trout 7.5

SIDES

bill's green salad, yuzu kosho
 and fresh ginger dressing 8
 tomato salad, basil and pickled
 shallots, red pepper tapenade 8
 herbed fries 6

SWEET

salted peanut brittle 5
 our chocolates with pump st 2.5 ea
 pistachio, almond and orange nougat 2.5 ea
 raspberry fruit pastilles 2.5 ea
 happy endings 4 per scoop
 dulce de leche or vanilla bean ice cream
 chocolate or passion mango sorbet
 daily cake available on the counter 5.5
 brown sugar pavlova, fresh pineapple
 and yoghurt cream 11.5

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 17.5 125ml

white peach bellini 12.5

bills house sake, junmai ginjo
2023, yamaguchi 12 75ml

whiskey highball - beebble honey whiskey,
lemon and soda water 12.5

SMALL PLATES

green gordal olives 6

smoked almonds 6

dusty knuckle sourdough, butter 4.5

courgette chips, nigella seed
and preserved lemon yoghurt 11.5

crudités, raw sunflower seed purée
and tomato ezme 11

picked white crab, endive,
green apple and tobiko, sriracha aioli 17

yellow datterini tomatoes and ricotta,
hazelnut gremolata 11.5

smashed cucumber and sesame salad,
yuzu dressing, peanut and silken tofu 10

taramasalata on toasted dusty knuckle
sourdough and sesame salt 9

salt and pepper prawns, green nuoc cham 12.5

five spice lemon chicken and honey hoisin 14.5

BOWLS, PLATES

prawn and chilli linguine, garlic,
rocket and lemon 19.5

broccolini and kale rigatoni,
garden peas, ricotta, lemon,
basil and parmesan 18
ve option available on request

roast cod, fennel, green olive
and caper salad, lemon butter 26

grilled onglet, cos hearts, anchovy butter
and crispy buttermilk onion rings 29

parmesan crumbed chicken schnitzel,
creamed corn and vietnamese slaw 24

our grass-fed beef burger, aioli,
tomato chilli jam and herbed fries 19
+ gruyère 1.5
gf roll available on request

bill's fragrant yellow curry, roast butternut,
cucumber and ginger pickle, jasmine rice
+ fish 23.5 or tofu 20

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 8

grilled broccolini, whipped soy
and pine nuts 10

tomato salad, basil and pickled
shallots, red pepper tapenade 8

herbed fries 6

SALADS

coconut poached chicken salad,
nashi pear, watercress and avocado 19.5

seared chalkstream trout, grapefruit and
cucumber salad, chilli caramel dressing 25

bill's chopped - edamame, courgette, cabbage,
corn, datterini tomatoes, yellow beetroot,
golden raisins and white wine vinaigrette 16.5
+ steamed tofu 3.5
+ avocado 4
+ grilled chicken 6.5
+ our hot smoked trout 7.5

SWEET

our chocolates with pump st 2.5 ea
raspberry fruit pastilles 2.5 ea
pistachio, almond and orange nougat 2.5 ea
salted peanut brittle 5

happy endings 4 per scoop
dulce de leche or vanilla bean ice cream
chocolate or passion mango sorbet

peach melba, honeycomb and
vanilla bean ice cream 11

coconut milk jelly, fresh mango
and sesame snap 8.5

our cold drip coffee tiramisu 9

brown sugar pavlova, fresh pineapple
and yoghurt cream 11.5

SPARKLING

cava brut rosado, *org* pago de tharsys, requena, spain 9 / 46

brut sparkling riesling, paulett trillians, clare valley, australia 9.5 / 49

brut réserve nv billecart-salmon, champagne, france 17.5 / 98

brut rosé nv billecart-salmon, champagne, france 115

WHITE

catarratto, *org* tule bianco, sicilia, italy 7.5 / 16 / 29

vinho verde, loureiro, minho, portugal 8 / 19 / 35

muscadet, *sus* la pêcherie, loire, france 8.5 / 22.5 / 42

semillon, *bio nat org* karri vineyards, margaret river, australia 46

muscat, xarello, *org* cora, cataluña, spain 50

sauvignon blanc, *nat org* still life, malborough, new zealand 10.5 / 28.5 / 54

chardonnay, *org* campagne, languedoc, france 11 / 29.5 / 56

grüner veltliner, *bio nat org* arndorfer, kamptal, austria 58

gavi di gavi, *sus* masserie dei carmelitani, piemonte, italy 12 / 32 / 60

pinot blanc, *sus* lenton brae, margaret river, australia 12.5 / 37 / 70

SKIN CONTACT

fiano, falanghina, *org* fratelli felix, campania, italy 8.5 / 23.5 / 44

catarratto, *nat org* baglio antico, sicilia, italy 10 / 27.5 / 52

RED

nero d'avola, *org* tule rosso, sicilia, italy 7.5 / 16 / 29

gamay, *sus* modestine, ardèche, france 8 / 19 / 35

garnacha, revertte abrazos, país vasco, spain 42

cabernet sauvignon, *bio org nat* karri vineyards, margaret river, australia 46

carignan, *org* les indigenes, languedoc, france 11 / 28.5 / 54

barbera, *org sus* rossofuoco, piemonte, italy 12 / 30.5 / 58

grenache, syrah, *org nat* les romanins, côte du rhône, france 62

pinot noir, *org* evolution, oregon, usa 13 / 37 / 70

ROSÉ, CHILLED RED

cinsault, syrah, le poussin rosé, languedoc, france 8 / 21.5 / 40

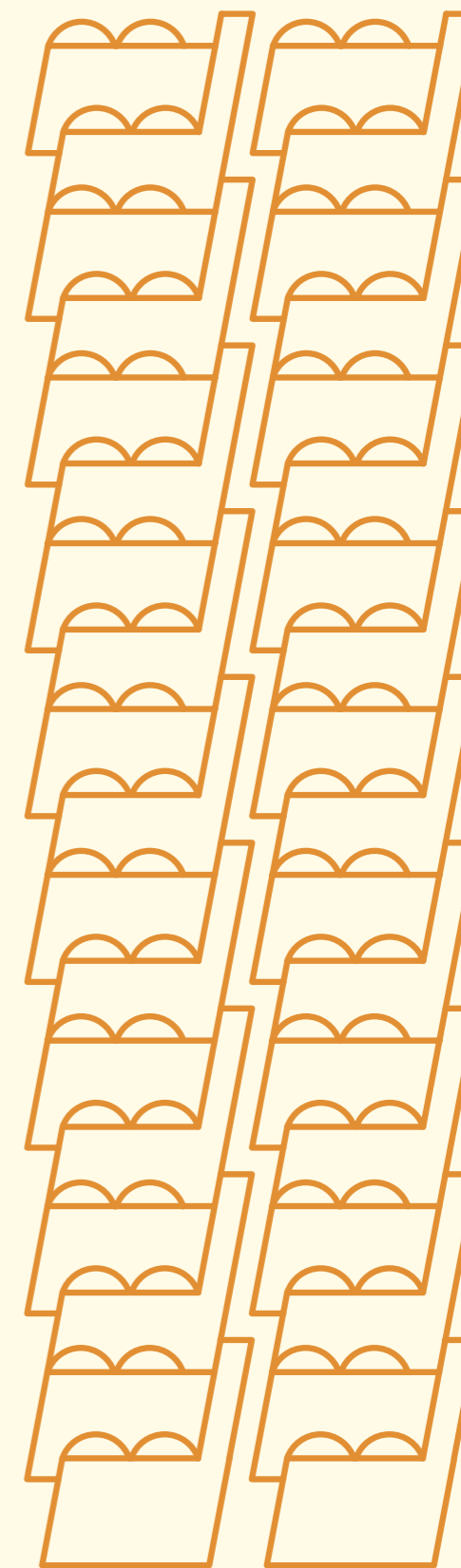
syrah, mourvèdre, rolle, *sus* terre des anges, provence, france 58

cinsault, *nat sus* thirst, stellenbosh, south africa 9 / 25.5 / 48

SWEET, SAKÉ

moscato rosa, rosa di monte torre, veneto, italy 75ml 9.5 / 48

bills house saké, sakemirai, junmai ginjo, yamaguchi, japan 75ml 12 / 60



COFFEE

allpress coffee
estate dairy milk

espresso, macchiato 3
double espresso, piccolo 3.5
long black 3.8
latte, flat white, cappuccino 4
mocha 5

• alternative milks - soy, coconut, oat or our almond milk

single origin cold drip 4.5
iced latte, iced americano 4.5

LOOSE LEAF TEA

rare tea company 4

breakfast
chamomile
peppermint
rooibos
jasmine silver tip
china green leaf
genmaicha
earl grey
lemon verbena

fresh mint or lemon and ginger tea 3.8

CHAI, CHOCOLATE

spiced chai by *prana* 5

matcha latte, iced matcha latte 5.5

black sesame latte 5.5

our hot chocolate with *pump street* 5.5

SMOOTHIES

sunrise - berries, banana, apple juice,
fresh orange juice and kefir yoghurt 8.5

mango and pineapple smoothie,
aloe vera, turmeric and lime 8

bill's raw - banana, medjool date, our
almond butter, raw cacao and pea milk 8

espresso and avocado shake 9

JUICES

freshly squeezed orange juice 6 / 7.5
+ ginger shot 1

immunity shot - apple cider vinegar,
ginger, lemon, turmeric and honey 4

granger greens - cucumber, apple,
spinach, kale, ginger, lime and mint 9

carrot, apple, turmeric, sea buckthorn,
lemon 8.5

SODAS, FERMENTS

our lemonade, our ginger ale 5

our cucumber and lime soda 6

la brewery citrus hops kombucha 8

agua de madre raspberry kefir water 8

BOTANICALS, TONICS

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

cold brew tonic - cynar, chinotto,
single origin coffee and light tonic - 1 unit 10

botivo spritz - botivo botanical,
fresh orange and soda 10

coastal tonic - coastal pentire,
fresh orange, light tonic and bay leaf 10.5

raspberry no-jito - pentire, raspberries,
kefir water, lime and mint 11

WATER

belu still or sparkling water 5.5

filtered sparkling water 2 *per carafe*

complimentary filtered still water

COCKTAILS

white peach bellini 12.5

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

negroni sbagliato - campari, antica
formula vermouth, sparkling riesling
and soda 13

passion fruit margarita - silver tequila,
cointreau, fresh passion fruit and lime 12.5

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

saké gimlet - our house saké, gin
and makrut lime leaf 13

pimms cup - pimms, jasmine silvertip,
strawberry and lemon 12

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

• classic cocktails are also available on request

BEER, CIDER

asahi 5.2% 330ml 6.5

braybrooke helles lager 4.2% 330ml 7

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

the kernel pale ale 5.3% 330ml 8

days lager 0% 330ml 6.5

gravity theory cider 4.5% 330ml 6.5

sassy cider 0% 275ml 6.5

SPIRITS

gin - portobello 9, sipsmith 11.5,
four pillars 12

vodka - ramsbury 8.5, sipsmith 10.5,
sapling 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.