

**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**

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

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

bill's almond, buckwheat and pumpkin  
seed granola, coconut yoghurt,  
plum and shiso compote *ve* 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 *ve* 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 *ve* 12  
+ poached egg 2.3

ricotta hotcakes, banana  
and honeycomb butter 17

scrambled eggs and toasted  
dusty knuckle sourdough 12.5

toasted coconut bread and butter 4.5 / 8.5

veggie fresh aussie - poached eggs,  
halloumi, greens, avocado, datterini  
tomatoes and furikake 15.5  
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,  
spinach and avocado salsa 18

**EGGS, PLATES**

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

potato and feta rösti, poached eggs  
and dill yoghurt 12

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

grilled cheese and our green kimchi  
open sandwich 13.5

steamed tofu, pickled golden daikon,  
fennel, our kimchi and jasmine rice salad,  
yuzu dressing *ve* 15

**EXTRAS**

+ our green kimchi *ve* 3.5  
+ roast tomatoes *ve* 3.5  
+ steamed tofu *ve* 3.5  
+ avocado *ve* 4, avocado salsa *ve* 4  
+ miso roast chestnut mushrooms 4  
+ seasonal greens *ve* 4, grilled halloumi 4.5

• *Ve* vegan

• Please see QR code overleaf for allergen and calorie information.  
• A discretionary service charge of 12.5% applies to each bill.  
• Delivery & office catering available at [grangerandco.com](http://grangerandco.com).

**BREAKFAST UNTIL 12PM**

**SMALL PLATES**

green gordal olives *ve* 6

smoked almonds *ve* 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 *ve* 11

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

five spice lemon tofu  
and honey hoisin 14

**CLASSICS**

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

ricotta hotcakes, banana and  
honeycomb butter 17

scrambled eggs and toasted dusty  
knuckle sourdough 12.5

veggie fresh aussie - poached eggs,  
halloumi, greens, avocado, datterini  
tomatoes and furikake 15.5  
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,  
spinach and avocado salsa 18

**PLATES, BOWLS**

bill's fragrant tofu yellow curry,  
roast butternut, cucumber and  
ginger pickle, jasmine rice *ve* 20

grilled cheese and our green kimchi  
open sandwich 13.5

broccolini and kale rigatoni,  
garden peas, ricotta, lemon,  
basil and parmesan 18

*Ve* option available on request

potato and feta rösti, poached  
eggs and dill yoghurt 12

steamed tofu, pickled golden  
daikon, fennel, our kimchi and  
jasmine rice salad, yuzu dressing *ve* 15

bill's chopped - edamame, courgette,  
cabbage, corn, datterini tomatoes,  
yellow beetroot, golden raisins  
and white wine vinaigrette *ve* 16.5

**EXTRAS**

+ our green kimchi *ve* 3.5

+ roast tomatoes *ve* 3.5

+ steamed tofu *ve* 3.5,

+ avocado *ve* 4 avocado salsa *ve* 4

+ seasonal greens *ve* 4

+ miso roast chestnut mushrooms 4

+ grilled halloumi 4.5

**SIDES**

herbed fries *ve* 6

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

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

**SWEET**

salted peanut brittle 5

our chocolates with pump st 2.5 ea

pistachio, almond and orange nougat 2.5 ea

raspberry fruit pastilles *ve* 2.5 ea

happy endings 4 per scoop

dulce de leche or vanillia bean ice cream

chocolate or passion mango sorbet *ve*

daily cake available on the counter 5.5

brown sugar pavlova, fresh pineapple  
and yoghurt cream 11.5

• *Ve* vegan

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**LUNCH FROM 12PM**

**APÉRITIF**

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

white peach bellini 12.5

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

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

**SMALL PLATES**

green gordal olives ve 6

smoked almonds ve 6

dusty knuckle sourdough, butter 4.5

courgette chips, nigella seed  
and preserved lemon yoghurt 11

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

crudités, raw sunflower seed purée  
and tomato ezme ve 11

yellow datterini tomatoes and ricotta,  
hazelnut gremolata 11.5

five spice lemon tofu,  
and honey hoisin 14

**SIDES**

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

grilled broccolini, whipped soy  
and pine nuts ve 10

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

herbed fries ve 6

**PLATES, BOWLS**

bill's fragrant tofu yellow curry,  
roast butternut, cucumber and  
ginger pickle, jasmine rice ve 20

broccolini and kale rigatoni,  
garden peas, ricotta, lemon,  
basil and parmesan 18

Ve option available on request

steamed tofu, pickled golden  
daikon, fennel, our kimchi and  
jasmine rice salad, yuzu dressing ve 15

bill's chopped - edamame, courgette,  
cabbage, corn, datterini tomatoes,  
yellow beetroot, golden raisins  
and white wine vinaigrette ve 16.5

**ADD**

+ steamed tofu ve 3.5

+ avocado ve 4

+ grilled halloumi 4.5

**SWEET**

salted peanut brittle 5

our chocolates with pump st 2.5 ea

pistachio, almond and orange nougat 2.5 ea

raspberry fruit pastills ve 2.5 ea

happy endings 4 per scoop

dulce de leche or vanilla bean ice cream

chocolate or passion mango sorbet ve

coconut milk jelly, fresh mango  
and sesame snap ve 8.5

our cold drip coffee tiramisu 9

peach melba, honeycomb and  
vanilla bean ice cream 11

brown sugar pavlova, fresh  
pineapple and yoghurt cream 11.5

• Ve vegan

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**DINNER FROM 5PM**