

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 4.00/5.00
+ ginger shot 1.00

granger greens - apple, celery, ginger,
cucumber, chia and coconut water 7.50

bill's beets - green apple, fennel,
carrots and beetroot 7.50

SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,
raw cacao, banana 7.00

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

watermelon and lime frappe 7.00

hotcake shake - banana, honeycomb
and maple 7.50

espresso, avocado and vanilla shake 7.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.40
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 3.75

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.30
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.75

fresh mint tea 3.00

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with callebaut 4.30

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 15.00

toasted coconut bread and butter 7.50

scrambled eggs and toasted
dusty knuckle sourdough 9.50

fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 15.00 + toast 2.00

sweet corn fritters, roast tomato, spinach
and bacon 14.50 + avocado salsa 3.00

FRUIT, GRAINS

raw bites -
cacao, date and almond 1.65 ea

almond chia seed pot, berries,
pomegranate and coconut yoghurt 8.00

winter fruit bowl 10.00
+ greek yoghurt or coyo 1.65

brown rice and miso porridge,
mango and coconut 9.00

açai bowl, banana, berries and
vegan granola 9.50

vegan granola, coconut yoghurt,
blueberry hibiscus compote 9.00

EGGS, BAKERY

our toasted paleo loaf, labneh
and raw beetroot 9.00

spiced vegan pumpkin and date loaf,
almond butter and our jam 9.00

toasted dusty knuckle sourdough, avocado, lime
and coriander 9.00 + poached egg 2.00

two poached, soft-boiled or fried eggs
and toasted dusty knuckle sourdough 7.50

toasted dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
with marmalade, our jam, vegemite,
honey or our almond butter 4.00

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
with bacon or halloumi 9.50

grilled cheese and our green kimchi
open sandwich 11.30

braised cannellini beans, tomato,
sage, soft boiled egg, labneh 12.50

SIDES

rose harissa - chilli sambal 2.00

avocado - avocado salsa -

our green kimchi - roast tomato 3.00

grilled halloumi - garlic mushrooms -
seasonal greens 3.50

grilled wiltshire bacon - chipolatas 4.00

jasmine tea hot smoked salmon 6.00

BIG PLATES

soba noodle breakfast bowl, avocado,
kimchi and sesame 13.50
+ crispy miso tofu 4.00

celeriac and courgette fritters, quinoa, buckwheat,
yellow beetroot and butter bean hummus 14.50
+ grilled halloumi 3.50

soft shell crab, chorizo and
kimchi fried rice, poached egg 18.00

• click & collect, delivery and office catering available •
order at grangerandco.com

• some of our dishes contain unpasteurised cheese. please
inform your waiter if you are allergic to any food 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 •

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds 4.80
- green nocellara olives 4.80
- dusty knuckle sourdough, focaccia and butter 4.50
- courgette chips, nigella seed and tahini yoghurt 8.50
- crudités, butterbean and preserved lemon hummus 8.00
- raw beetroot, labneh, dukka, grilled sourdough or paleo loaf 9.00
- crispy chicken, peanut, iceberg and gochujang 11.30

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 15.00
- scrambled eggs and toasted dusty knuckle sourdough 9.50
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 15.00 + toast 2.00
- sweet corn fritters, roast tomato, spinach, and bacon 14.50 + avocado salsa 3.00
- grilled cheese and our green kimchi open sandwich 11.30

ADD

- rose harissa - chilli sambal 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.00
- grilled halloumi - garlic mushrooms - seasonal greens 3.50
- grilled wiltshire bacon - chipolatas 4.00
- jasmine tea hot smoked salmon 6.00

SALADS

- grilled turmeric chicken, cabbage and lime slaw, peanut and green nahm jim 17.50
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 18.50
- chopped salad - edamame, courgette, tomato cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 12.50

SIDES FOR SALADS

- avocado 3.00
- grilled halloumi 3.50
- grilled wiltshire bacon - crispy miso tofu 4.00
- grilled chicken breast 5.00
- jasmine tea hot smoked salmon 6.00

BOWLS

- braised cannellini beans, aubergine, pangrattato, rocket and lemon 16.00
- crab linguine, lemon, parsley and chilli 20.00
- soft shell crab, chorizo and kimchi fried rice, poached egg 18.00
- chicken and rice noodle soup, chinese cabbage, holy basil, chilli and crispy shallots 17.50

BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 17.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 15.50
- grass fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 16.00 + cheese 1.50

PLATES

- celeriac and courgette fritters, quinoa, buckwheat, yellow beetroot and butter bean hummus 14.50 + grilled halloumi 3.50
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 18.50
- bill's coconut curry, choi sum and holy basil, brown rice + fish and prawn 19.00 + tofu and squash 17.00
- chilli miso salmon, hot and sour aubergine 19.00 + brown rice 1.50

SIDES

- green salad, avocado, yuzu pepper and fresh ginger dressing 5.50
- blistered french beans, toasted coconut and curry leaf 5.00
- seasonal greens, olive oil and lemon 5.00
- french fries 4.50

SWEET

- raw bites - cacao, date and almond 1.65 ea
- salted peanut brittle 4.50
- dark chocolate pistachio fudge 4.50
- ice creams and sorbets 5.00
- coconut rice, roast pineapple, miso caramel and coconut sorbet 8.50
- cold drip coffee tiramisu 8.50
- white chocolate and pistachio pavlova blueberry, blackberry and bergamot compote, yoghurt cream 9.50

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• consuming burgers cooked less than well done may increase the risk of foodborne illnesses, particularly for those who are very young, elderly, pregnant or anyone with a weaker immune system •

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GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

- brut réserve nv billecart-salmon, champagne, france 13.50
- cold drip coffee negroni 11.00
- aniseed fizz (zero proof) - tarragon, lemon and soda 6.00
- bergamot spritz - bergamot rosolio, sparkling riesling and soda 11.00

SMALL PLATES

- marcona almonds 4.80
- green nocerella olives 4.80
- dusty knuckle sourdough, focaccia and butter 4.50
- courgette chips, nigella seed and tahini yoghurt 8.50
- crudités, butterbean and preserved lemon hummus 8.00
- raw beetroot, labneh, dukka, grilled sourdough or paleo loaf 9.00
- hot and sour aubergine, umeboshi, tofu and sesame 8.00
- roast cauliflower, cashew satay, pickles, crispy shallots 9.00
- bitter leaf salad, ricotta, preserved lemon and almonds 8.50
- raw tuna, yellow tomato, radish and yuzu dressing 12.00
- crispy chicken, peanut, iceberg and gochujang 11.30

BOWLS

- crab linguine, lemon, parsley and chilli 20.00
- chilli miso salmon, hot and sour aubergine + brown rice 19.00 + brown rice 1.50
- chopped salad - edamame, courgette, cabbage, tomatoes, crunchy chickpeas, beetroot, corn and citrus sesame dressing 12.50

ADD

- avocado 3.00
- grilled halloumi 3.50
- crispy miso tofu 4.00
- grilled chicken breast 5.00
- jasmine tea hot smoked salmon 6.00

PLATES

- braised cannellini beans, aubergine, pangrattato, rocket and lemon 16.00
- pan fried seabass, cherry tomato, saffron and grilled endive 21.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 18.50
- crispy duck, plum, star anise, brown rice and citrus salad 19.50
- roast veal rump, sage, sprouting broccoli, anchovy and hazelnut pesto 24.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 19.00 + tofu and squash 17.00

BURGERS

- shrimp burger, shaved radish, iceberg, lemongrass dressing, aioli, fries 17.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slow, fries 15.50
- grass fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 16.00 + cheese 1.50

SIDES

- green salad, avocado, yuzu pepper and fresh ginger dressing 5.50
- blistered french beans, toasted coconut and curry leaf 5.00
- seasonal greens, olive oil and lemon 5.00
- french fries 4.50

SWEET

- raw bites - cacao, date and almond 1.65 ea
- salted peanut brittle 4.50
- dark chocolate pistachio fudge 4.50
- ice creams and sorbets 5.00
- coconut rice, roast pineapple, miso caramel and coconut sorbet 8.50
- cold drip coffee tiramisu 8.50
- white chocolate and pistachio pavlova blueberry, blackberry and bergamot compote, yoghurt cream 9.50

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DRINKS

JUICES

freshly squeezed orange juice 4.00/5.00
+ ginger shot 1.00

granger greens - apple, celery,
ginger, cucumber, chia and
coconut water 7.50

bill's beets - green apple, fennel,
carrots and beetroot 7.50

SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,
raw cacao, banana 7.00

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

watermelon and lime frappe 7.00

hotcake shake -
banana, honeycomb and maple 7.50

espresso, avocado and
vanilla shake 7.50

SODAS, BOTANICALS

our lemonade - our ginger ale 4.20

our passion fruit soda 4.70

dry dragon kombucha 5.75

agua de madre kefir water 6.45

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

COCKTAILS

symmetry citrus, soda,
lemon twist (zero proof) 7.50

aniseed fizz (zero proof) - tarragon,
lemon and soda 6.50

white peach bellini 10.50

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

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 11.00

cold drip coffee negroni 11.00

ginger and shiso mojito - rum, shiso,
ginger and lime 11.00

passion fruit caipiroska - vodka
and passion fruit 11.00

gooseberry gin and tonic 11.00

fig and vanilla old fashioned -
bourbon, fig liqueur and vanilla bitters 11.00

cold drip espresso martini - black cow vodka,
mr black liqueur and cold drip coffee 11.50

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.40
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 3.75

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.30
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.75

fresh mint tea 3.00

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with callebaut 4.30

BEER

braybrooke helles lager 4.2% (330ml) 5.50

kernel table beer 2.8% (330ml) 5.00

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

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

days lager 0% (330ml) 4.50

days pale ale 0% (330ml) 4.50

halletts cider 6% (330ml) 5.50

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	SPARKLING	750ML	125ML
brut sparkling riesling paulett trillians, clare valley, south australia		40.00	7.75
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org		46.00	9.50
brut réserve nv billecourt-salmon, champagne, france		78.00	13.50
brut rosé nv billecourt-salmon, champagne, france		90.00	

	WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org		26.00	13.00	6.75
vinho verde loureiro AB valley wines, minho, portugal		28.00	14.00	7.25
garganega/cortese custoza, gorgo, veneto, italy Sus		32.00		
semillon karri wines, margaret river, australia Bio Nat Org		34.00		
palomino el pinto, hacienda la parrilla, andalucia, spain Org		36.00	17.50	9.00
sauvignon blanc domaine octavie, touraine, france Sus		38.00	19.00	9.75
roussanne/marsanne château ollieux-romanis, languedoc, france Org		39.00		
muscadet pierre luneau-papin, loire, france Bio		40.00		
verdicchio di matelica azienda colle stefano, marche, italy Org		42.00	21.00	10.75
txakoli gorabie, astobiza, arabako, spain Sus		44.00	22.00	11.25
chardonnay toques et clochers, languedoc, france		46.00	23.00	11.75
riesling weingut knauss, württemberg, germany		48.00		
gavi di gavi ca da bosio, piemonte, italy		50.00	25.00	12.75
chablis demaine gérard tremblay, burgundy, france		55.00		

	RED			
nero d'avola tule rosso, sicilia, italy Org		26.00	13.00	6.75
tempranillo viña mues, viña albergada, alavesa, spain		28.00		
merlot metic, colchagua, chile		32.00	16.00	8.25
aglianico rosso vignali, basilicata, italy		34.00		
moristel bodega pirineos, somontano, spain		36.00		
garnacha gre2, bodega cristo de humilladero, old castile, spain Org Sus		38.00	19.00	9.75
carignan/grenache château domaine ollieux-romanis, languedoc, france Org		39.00		
tempranillo/garnacha rioja joven, viña ilusión, navarra, spain Bio Org		40.00		
sangiovese rosso di montepulciano, crociani, toscana, italy		42.00	21.00	10.75
tintilla de rota el pinto, hacienda la parrilla, andalucia, spain Org		44.00	22.00	11.25
cabernet franc domaine st vincent, vignoble vade, anjou-saumur, france Sus		46.00		
pinot noir/gamay cheverny, domain du salvard, loire, france		48.00	24.00	12.25
barbera umberta, cantina iuli, piemonte, italy Org		50.00		
nebbiolo principiano fernando, piemonte, italy		55.00		

	ORANGE, ROSÉ			
trebbiano/falanghina vincenzo, fattoria di vaira, molise, italy Bio		36.00	18.00	9.25
albariño sitta laranxa, attis bodega, galicia, spain		45.00		
benimaquia tinajas finca casa balaguer, levant, spain Org Nat		52.00		
grenache/cinsault le poussin, languedoc, france		34.00	17.00	8.50
syrah/mourvèdre/rolle terre des anges, côtes de provence, france		46.00		

	SWEET		375ML	75ML
petit manseng la magendia, jurancon, france Bio Org			36.00	7.50

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request