

# GRANGER & Co.

## ALL DAY

ricotta hotcakes, banana  
and honeycomb butter 13.20

scrambled eggs and st john's  
sourdough toast 8.40

fresh aussie - jasmine tea hot smoked  
salmon, poached eggs, greens, furikake,  
avocado and cherry tomatoes 13.80  
+ toast 1.50

sweet corn fritters, roast tomato,  
spinach, and bacon 13.80

grilled cheese and our green kimchi  
open sandwich 9.50

green pea and dill fritters, fennel  
and soft herb salad, grated tomato  
and hummus 13.80

## SIDES

avocado - avocado salsa -  
our green kimchi - roast tomato 2.95  
grilled halloumi 3.20  
jasmine tea hot smoked salmon 4.80  
grilled wiltshire bacon - herbed garlic  
mushrooms - chipolatas -  
wild greens 3.80

## BREAKFAST UNTIL 12

### FRUITS, GRAINS, CEREALS

vegan granola, coconut yoghurt and  
blueberry and hibiscus compote 8.20

miso and brown rice porridge,  
coconut yoghurt and mango 9.00

almond chia seed and black sesame pot,  
mango and raspberry 6.80

### TOASTS, SPREADS, EGGS

st john's toasted rye, avocado, lime  
and coriander 7.50 + poached egg 2.00

two sunny fried or poached eggs and  
st john's sourdough toast 6.65

toasted coconut bread and butter 6.50

st john's toasted sourdough, rye or  
our gluten-free bread with marmalade, jam,  
vegemite, honey or almond butter 3.50

## LUNCH FROM 12

### SMALL PLATES

marcona almonds 4.00 nocerella olives 4.00

courgette chips, nigella seeds  
and tahini yoghurt 7.50

### SALADS

chopped salad - edamame, courgette,  
cabbage, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing 10.50

grilled chicken cashew satay, spiced  
peanuts, grapefruit and nuoc cham 15.80

### SIDES FOR SALADS

avocado 2.95 - grilled halloumi 3.20

jasmine tea hot smoked salmon 4.80

grilled chicken breast 6.00

grilled wiltshire bacon 3.80

### MAINS

grass fed beef burger, smoked ancho chilli  
sauce, pickled shallots, and fries 14.00  
+ cheese 1.50

shrimp burger, lemongrass dressing, aioli,  
shaved radish and french fries 16.00

chilli, sesame and peanut crispy chicken  
burger, miso buttermilk dressing, kohlrabi  
and mint slaw 13.50

prawn and chilli linguine, garlic,  
and rocket 16.00

coconut fish and prawn curry, choy sum  
and holy basil, brown rice 16.50

parmesan crumbed chicken schnitzel,  
creamed corn and fennel slaw 16.50

chili miso salmon,  
hot and sour aubergine 17.00

black lentil daal, green chilli, sambal,  
cauliflower rice and coconut yoghurt 14.00

### SIDES

green salad, yuzukoshu, ginger dressing 3.95

french fries 3.95

### SWEETS

hotcake ice cream 5.50

white chocolate and pistachio pavlova,  
seasonal fruit and yoghurt cream 7.80

dark chocolate pistachio fudge 3.50

\* cashless payments only at this time, thank you \*

a discretionary service charge of 12.5% applies to each bill

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.

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

white peach bellini 10.25  
bills negroni 10.95  
brut réserve nv phillipe gonet 11.65

## SMALL PLATES

marcona almonds 4.00  
green nocerella olives 4.00  
courgette chips, nigella seed  
and tahini yoghurt 7.50  
hot and sour aubergine,  
sesame and tofu 8.00  
crab toast, cucumber, nashi pear,  
coriander, and lime 10.50  
chilli, sesame and peanut  
crispy chicken, iceberg lettuce  
and miso buttermilk dressing 10.50

## BOWLS AND GRAINS

green pea and dill fritters, fennel  
and soft herb salad, grated tomato,  
and hummus 13.80  
+ grilled halloumi 3.20  
prawn and chilli linguine, garlic,  
and rocket 16.00  
black lentil daal, green chilli, sambal,  
cauliflower rice and coconut yoghurt 14.00  
chopped salad - edamame, courgette,  
cabbage, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing 10.50  
grilled chicken cashew satay, spiced  
peanuts, grapefruit and nuoc cham 15.80

## SIDES FOR SALADS

avocado 2.95  
grilled halloumi 3.20  
jasmine tea hot smoked salmon 4.80  
grilled chicken breast 6.00

## MAINS

coconut fish and prawn curry,  
choy sum and holy basil,  
brown rice 16.50  
crispy duck, kumquat, ponzu, ginger  
and brown rice 17.00  
chili miso salmon, hot and sour  
aubergine 17.00  
parmesan crumbed chicken schnitzel,  
creamed corn and fennel slaw 16.50  
grass fed beef burger, smoked ancho  
chilli sauce, pickled shallots,  
and fries 14.00 + cheese 1.50  
chilli, sesame and peanut crispy chicken  
burger, miso buttermilk dressing,  
kohlrabi, and mint slaw 13.50  
shrimp burger, lemongrass dressing, aioli,  
shaved radish and french fries 16.00

## SIDES

green salad, yuzukoshu and fresh  
ginger dressing 3.95  
french fries 3.95

## SWEETS

dark chocolate pistachio fudge 3.50  
hotcake ice cream 5.50  
white chocolate and pistachio  
pavlova, seasonal fruit and  
yoghurt cream 7.80  
dark chocolate sorbet,  
gin poached blackberries  
and almond brittle 7.80

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## DRINKS

### JUICES

freshly squeezed orange juice 3.50/4.50  
+ ginger shot 1.00

granger greens - green apple,  
celery, ginger, silverbeet, chia  
and coconut water 7.00

immunity shot - pineapple, cucumber,  
turmeric, ginger, lemon, aloe vera, cayenne 3.50

### BOTANICALS

seedlip and tonic (zero proof) -  
garden, spice or grove seedlip 6.95

jax coco pure coconut water 5.95

### SMOOTHIES, FRAPPÉS, SHAKES

bills raw - homemade almond milk, lsa,  
raw cacao, banana and agave 6.20

sunrise - berries, banana, apple juice,  
orange juice and yoghurt 5.50

matcha and vanilla ice cream 6.50

espresso, avocado and  
vanilla ice cream 6.75

### HOMEMADE SODAS

lemonade 3.70

fresh ginger ale 3.70

passion fruit 4.50

complimentary still or sparkling filtered water  
bottled still or sparkling water 4.50

## COCKTAILS

white peach bellini 10.25

bills classic bloody mary - vodka,  
pedro ximenez sherry, horseradish, celery,  
green olives and smoked sea salt 10.95

negrone sbagliato spritz - sparkling brut,  
campari and monterosa vermouth 11.50

ginger and shiso mojito - rum, shiso,  
ginger and lime 10.95

passion fruit caipiroska - vodka  
and passion fruit 10.95

cucumber and rosemary mulholland - gin,  
fiorente, cucumber and lemon 10.95

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 3.20  
+ soy, oat milk or homemade almond milk .60  
+ extra shot .60

iced latte 3.80

allpress cold drip (with or without milk) 3.50

tea by rare tea company  
breakfast, chamomile, peppermint, rooibos 3.00  
jasmine silver tip, china green leaf, genmaicha  
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.00

rooibos and ginger iced tea 4.20

spiced almond milk chai 4.50

hot chocolate, mocha 3.85

matcha latte, iced matcha latte 4.85

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## BEER

asahi (330ml)	4.50	aigua moritz 0% abv	4.15	hawkes urban orchard cider	5.00
moritz (330ml)	5.00	bellfield pilsner (GF)	5.80	stone & wood pacific ale	5.75

## SPARKLING

	750ml	375ml	125ml
<b>sparkling brut</b> paulett 'trillians', clare valley, south australia	39.50		7.25
<b>brut réserve nv</b> philippe gonet, champagne, france	68.00		11.65
<b>brut reserve nv</b> billecourt-salmon, champagne, france	80.00		13.50
<b>brut rosé nv</b> billecourt-salmon, champagne, france	90.00		

## WHITE

	750ml	375ml	175ml
<b>organic macabeo</b> castano, murcia, spain	23.50	11.75	6.00
<b>organic chardonnay</b> norte sur, domino de punctum, la mancha, spain	26.00	13.00	6.50
<b>pecorino</b> tor del colle, abruzzo, italy	28.00	14.00	6.95
<b>sauvignon blanc "tread lightly"</b> backsberg estate, south africa	29.50	14.75	7.45
<b>picpoul de pinet</b> trois mats, languedoc, france	31.00	15.50	7.75
<b>gerwurztraminer/pinot gris/semillon</b> 'layers', adelaide, south australia	37.00	18.00	9.00
<b>riesling</b> hill and valley, hidden valley, south australia	42.50	21.25	10.00
<b>gavi di gavi</b> ca di bosio, terredavino, piedmont, italy	46.00	23.00	11.20

## RED

<b>montepulciano d'abruzzo</b> san antini, abruzzo, italy	23.50	11.75	6.00
<b>touriga nacional/cabernet sauvignon</b> casa do lago, lisbon, portugal	28.00	14.00	6.95
<b>primitivo di salento</b> doppio passo, puglia, italy	30.00	15.00	7.50
<b>bordeaux blend</b> chateaux de le gardera, bordeaux superieur, france	34.00	17.00	8.50
<b>cabernet sauvignon</b> dandelion vineyards, fleurieu peninsula, south australia	42.00	21.00	9.85
<b>rioja</b> 2011 reserva bodega taron, rioja alta, spain	45.00	22.50	10.85
<b>organic pinot noir</b> momo, marlborough, new zealand	46.00	23.00	11.20
<b>grenache/syrah/mouvèdre</b> geoff merrill, mclaren vale, south australia	48.00	24.00	12.00

## ROSÉ

<b>grenache/cinsault</b> le poussin, languedoc, france	32.00	16.00	8.00
<b>pinot noir</b> 'roaring meg', mount difficulty, central otago, new zealand	38.00	19.00	9.45

## SWEET

	375ml	125ml	75ml
<b>pink moscato</b> innocent bystander, swan hill, victoria, australia	17.00		
<b>botrytis riesling</b> heggies, eden valley, south australia	37.00	12.50	7.40

125ml glasses are available on request