

# 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](http://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, choy 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

• click & collect, delivery and office catering available •  
order at [grangerandco.com](http://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 •

• 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 •

• a discretionary service charge of 12.5% applies to each bill •

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

- brut réserve nv billecart-salmon, champagne, france 13.50
- cold drip coffee negroni 11.00
- pentire and tonic (zero proof) 7.50
- campari and orange 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

• click & collect, delivery and office catering available •  
order at [grangerandco.com](http://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. •

• 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 •

• a discretionary service charge of 12.5% applies to each bill •

# GRANGER & Co.

## 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

pentire and tonic (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

cynar spritz - cynar, lemon,  
sparkling riesling and soda 11.00

cold drip coffee negroni 11.00

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

yuzu and passion fruit margarita -  
tequila, cointreau and fresh lime 11.00

sake gimlet - gin, sake and lime 11.50

umeshu manhattan - rye, whisky,  
plum umeshu and vermouth 11.50

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

whisky highball - earl grey, beebble whisky,  
fresh lemon and soda 11.00

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

hallets cider 6% (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 •

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

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

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

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

	<b>SWEET</b>		<b>375ML</b>	<b>75ML</b>
<b>petit manseng</b> la magendia, jurancon, france Bio Org			36.00	7.50

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request