

GRANGER & Co.

BREAKFAST UNTIL 12PM

APÉRITIF

brut réserve nv phillipe gonet 11.65
granger greyhound - vodka,
our grapefruit oil, fresh grapefruit 10.95
our bloody mary - horseradish,
green olives and smoked sea salt 10.95

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00
granger greens - apple, celery, ginger,
cucumber, chia and coconut water 7.00
bills beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, 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

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ soy, oat milk or our almond milk .60
+ extra shot .60
single origin cold drip 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
spiced almond milk chai 4.50
matcha latte, iced matcha latte 4.85
black sesame oat latte 4.85
our hot chocolate with callebaut 3.85

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.40
toasted coconut bread and butter 6.50
scrambled eggs and toasted
st john sourdough 8.50
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 + avocado salsa 2.95

FRUITS, GRAINS,

vegan granola, coconut yoghurt and
blueberry and hibiscus compote 8.20
açai bowl, banana, berries
and vegan granola 8.75
miso and brown rice porridge,
coconut yoghurt and mango 9.00
almond chia seed and black sesame pot,
mango and raspberry 6.80

EGGS, BAKERY

toasted st john rye, avocado, lime
and coriander 7.50 + poached egg 2.00
two poached, soft-boiled or fried eggs
and toasted st john sourdough 6.65
toasted st john sourdough, rye or
our gluten-free bread with marmalade,
our jam, vegemite, honey or
our almond butter 3.50
chilli fried egg and bacon in our brioche,
baby spinach and spiced mango chutney 8.50
grilled cheese and our green kimchi
open sandwich 9.50

ADD

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

BIG PLATES

green pea and dill falafel, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20
soft shell crab, chorizo and
kimchi fried rice, poached egg,
pickled cucumber 16.50

* 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.

LUNCH 12-5PM

APÉRITIF

aniseed fizz (zero proof) -
tarragon, lemon and soda 5.50

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 10.95

our bloody mary - horseradish,
green olives and smoked sea salt 10.95

SMALL PLATES

marcona almonds 4.00

nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt 7.50

smashed cucumber with miso, peanut,
chilli and sesame 7.00

crispy chicken, peanut, iceberg
and gochujang 10.50

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.40

scrambled eggs and toasted st john
sourdough 8.50

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 + avocado salsa 2.95

grilled cheese and our green kimchi
open sandwich 9.50

ADD

avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20

grilled wiltshire bacon - garlic mushrooms -
chipolatas - seasonal greens 3.80
jasmine tea hot smoked salmon 4.80

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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

GRAINS, SALADS

soft shell crab, chorizo and
kimchi fried rice, poached egg 16.50

avocado and tuna poke, brown rice, cherry
tomatoes, samphire and sesame seeds 17.00

grilled turmeric chicken, cabbage and lime
slaw, peanut and green nahm jim 16.00

green pea and dill falafel, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20

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

ADD

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

MAINS

prawn and chilli linguine, garlic,
rocket and lemon 16.00

grass fed beef burger, green tomato, pickled
shallots, smoked ancho chilli, fries 14.00
+ gruyère 1.50

crispy chicken burger, gochujang glaze,
peanut, kohlrabi and mint slaw 13.50

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 16.00

chilli miso salmon, hot and sour
aubergine 17.00

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 16.50

coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 17.00
+ tofu and squash 16.00

chicken and rice noodle soup, chinese cabbage,
holy basil and crispy shallots 15.50

SIDES

green salad, avocado, yuzukoshu and
fresh ginger dressing 4.70

fries 3.95

SWEETS

dark chocolate pistachio fudge 3.50

ricotta hotcake and
honeycomb ice cream 5.50

white chocolate and pistachio pavlova,
blueberry, blackberry and bergamot
compote, yoghurt cream 7.80

grapefruit crème caramel and pink
grapefruit granita 7.50

chocolate miso cremeux, raspberry,
peanut and honeycomb 7.50

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

brut réserve nv phillipe gonet 11.65
negroni sbagliato spritz - campari,
vermouth, sparkling riesling 11.50
aniseed fizz (zero proof) -
tarragon, lemon and soda 5.50
bergamot spritz - bergamot rosolio,
sparkling riesling and soda 10.95

SMALL PLATES

marcona almonds 4.00
green nocerella olives 4.00
courgette chips, nigella seed
and tahini yoghurt 7.50
crab toast, cucumber, nashi pear,
coriander, and lime 10.50
crispy chicken, peanut, iceberg
and gochujang 10.50
smashed cucumber with miso, peanut,
chilli and sesame 7.00
tuna, chilli and sesame tartare,
linseed nori crackers 9.50

BOWLS, GRAINS

green pea and dill falafel, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20
prawn and chilli linguine, garlic,
rocket and lemon 16.00
grilled turmeric chicken, cabbage and lime
slaw, peanut and green nahm jim 16.00
chopped salad - edamame, courgette,
cabbage, tomatoes, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 10.50

ADD

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

MAINS

chilli miso salmon, hot and sour
aubergine 17.00
crispy duck, kumquat, ponzu, ginger
and brown rice 17.00
shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 16.00
grass fed beef burger, green tomato, pickled
shallots, smoked ancho chilli, fries 14.00
+ gruyère 1.50
coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 17.00
+ tofu and squash 16.00
parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 16.50
sticky chilli pork belly, peanut, spring
onions, herbs and crispy shallots 17.80

SIDES

green salad, avocado, yuzukoshu and
fresh ginger dressing 4.70
blistered green beans,
garlic and chilli 3.95
fries 3.95

SWEETS

dark chocolate pistachio fudge 3.50
ricotta hotcake and
honeycomb ice cream 5.50
white chocolate and pistachio pavlova,
blueberry, blackberry and bergamot
compote, yoghurt cream 7.80
grapefruit crème caramel and pink
grapefruit granita 7.50
chocolate miso cremeux, raspberry,
peanut and honeycomb 7.50

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DRINKS

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

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

bills beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, 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

SODAS, BOTANICALS

our lemonade 3.70

our ginger ale 3.70

our passion fruit soda 4.50

jax coco pure coconut water 5.95

dry dragon kombucha 5.50

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

COCKTAILS

symmetry citrus, soda,
lemon twist (zero proof) 6.95

aniseed fizz (zero proof) - tarragon,
lemon and soda 5.50

white peach bellini 10.25

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

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 10.95

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

passion fruit caipiroska - vodka
and passion fruit 10.95

gooseberry gin and tonic 10.95

kumquat manhattan - rye whisky, vermouth
and candied kumquat 10.95

fig and vanilla old fashioned -
bourbon, fig liqueur and vanilla bitters 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 our almond milk .60
+ extra shot .60

single origin cold drip 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

spiced almond milk chai 4.50

matcha latte, iced matcha latte 4.85

black sesame oat latte 4.85

our hot chocolate with callebaut 3.85

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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
sparkling brut paulett 'trillians', clare valley, south australia	39.50		7.25
brut réserve nv phillipe gonet, champagne, france	68.00		11.65
brut réserve nv billecart-salmon, champagne, france	80.00		13.50
brut rosé nv billecart-salmon, champagne, france	90.00		

WHITE

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

RED

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

ROSÉ

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

SWEET

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

125ml glasses are available on request