

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 4.00/5.50
+ ginger shot 1.00

granger greens - apple, cucumber,
spinach, ginger, lime and mint 7.50

sunset beets - candy beetroot, carrot,
sweet potato, orange, turmeric and lemon 7.50

SMOOTHIES, SHAKES

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

miso caramel and vanilla shake 7.50

bill's raw - pea milk, banana, date,
almond butter and raw cacao 7.00

raspberry and shiso smoothie 7.00

espresso, avocado and vanilla shake 7.50

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander 10.00
+ poached egg 2.00

ricotta hotcakes, banana
and honeycomb butter 16.00

toasted coconut bread and butter 8.00

scrambled eggs and toasted
dusty knuckle sourdough 10.50

fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 17.00
+ toast 2.15

sweet corn fritters, roast tomato,
spinach and bacon 16.50
+ avocado salsa 3.25

FRUIT, GRAINS

raw bites - cacao, date and almond 1.75 ea

almond milk chia seed pot,
berries and coconut yoghurt 9.00

summer fruit bowl 11.00
+ greek yoghurt or coyo 2.00

hemp and apple overnight oats,
almond butter and cacao nibs 9.00

açai bowl, banana, berries
and vegan granola 12.50

vegan granola, coconut yoghurt,
blueberry hibiscus compote 10.25

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50

+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4.00

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

fresh mint tea 3.30

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with pump street 5.00

EGGS, BAKERY

our toasted paleo, soft boiled egg,
dill yoghurt, pickles and soft herbs 11.00

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 8.50

toasted dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
with our kaya, marmalade, our jam, vegemite,
honey or our almond butter 4.25

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
with bacon or halloumi 11.50

grilled cheese and our green kimchi
open sandwich 12.50

ginger and soy steamed rice, greens,
turmeric pickles, fried egg and tamarind chutney 11.50

SIDES

rose harissa 2.00

avocado - avocado salsa -
our green kimchi - roast tomato 3.25

grilled halloumi - seasonal greens 3.75

garlic mushrooms 4.00

chipolatas - grilled wiltshire bacon 4.50

our jasmine tea hot smoked salmon 7.50

BIG PLATES

soba breakfast bowl, avocado
and green kimchi 14.50

potato and feta rösti, poached eggs,
our tea smoked salmon and dill yoghurt 17.00

• 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 5.50
- green nocerella olives 5.50
- courgette chips, nigella seed and tahini yoghurt 9.50
- crudités, miso walnut dip 8.50
- confit tomatoes, labneh, oregano and thyme, grilled sourdough or our paleo loaf 10.75
- crispy chicken, peanut, iceberg and gochujang 13.00

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 16.00
- scrambled eggs and toasted dusty knuckle sourdough 10.50
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 17.00 + toast 2.15
- sweet corn fritters, roast tomato, spinach, and bacon 16.50 + avocado salsa 3.25
- grilled cheese and our green kimchi open sandwich 12.50

ADD

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.25
- grilled halloumi - seasonal greens 3.75
- garlic mushrooms 4.00
- chipolatas - grilled wiltshire bacon 4.50
- our jasmine tea hot smoked salmon 7.50

SALADS

- soba brunch bowl, avocado and green kimchi 14.50
- seared tuna, seasoned rice, pickled turmeric daikon, avocado and furikake 19.75
- chopped salad - edamame, courgette, tomato, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50

SIDES FOR SALADS

- avocado 3.25
- grilled halloumi 3.75
- grilled wiltshire bacon 4.50
- crispy miso tofu 5.50
- grilled chicken breast 6.00
- our jasmine tea hot smoked salmon 7.50

BOWLS

- warm dressed puy lentils, mozzarella, roast baby beets, spring greens, soft herbs and toasted seeds 17.50
- prawn and chilli linguine, garlic and rocket 19.50
- grilled lemongrass chicken, shredded cabbage, holy basil, nuoc cham and crispy shallots 18.75
- chicken and rice noodle broth, jalapeño and coriander relish 18.50

BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 19.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 17.50
- grass-fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 17.00 + cheese 1.75

PLATES

- potato and feta rösti, poached eggs, our tea smoked salmon and dill yoghurt 17.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 21.50 + tofu and squash 18.50
- chilli miso salmon, hot and sour aubergine 22.50 + brown rice 1.50

SIDES

- bill's green salad, yuzu kosho and fresh ginger dressing 7.00
- blistered green beans, garlic and chilli 5.00
- french fries 5.00

SWEET

- raw bites - cacao, date and almond 1.75 ea
- salted peanut brittle 4.75
- dark chocolate pistachio fudge 4.75
- bill's neapolitan slice, sour cherry, chocolate and pistachio 6.50
- coconut rice, roast pineapple, miso caramel and coconut sorbet 9.00
- cold drip coffee tiramisu 9.00
- white chocolate and pistachio pavlova strawberry and raspberry compote and yoghurt cream 10.00

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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

umeshu and soda 10.50

bergamot negroni - gin, suze,
italicus and bitters 11.50

pentire and tonic (zero proof) 7.50

SMALL PLATES

marcona almonds 5.50

green nocerella olives 5.50

courgette chips, nigella seed
and tahini yoghurt 9.50

crudités, miso walnut dip 8.50

tuna tartare, avocado, corn chips,
lime and chilli 12.50

hot and sour aubergine, sour plum,
tofu and spring onions 8.50

confit tomatoes, labneh, oregano and thyme,
grilled sourdough or our paleo loaf 10.75

roast cauliflower, cashew satay, pickles
and crispy shallots 9.50

crab toast, pickled nashi pear, cucumber,
brown crab and sriracha aioli 12.50

crispy chicken, peanut, iceberg
and gochujang 13.00

VEGETABLES

warm dressed puy lentils, mozzarella,
roast baby beets, spring greens, soft herbs
and toasted seeds 17.50

soba noodles, ponzu mushrooms, xo
and nappa cabbage, sesame and coriander 15.00

bill's coconut curry, tofu, squash, choy sum,
holy basil and brown rice 18.50

chopped salad - edamame, courgette,
cabbage, tomato, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 13.50

ADD

avocado 3.25

grilled halloumi 3.75

crispy miso tofu 5.50

grilled chicken breast 6.00

our jasmine tea hot smoked salmon 7.50

FISH

prawn and chilli linguine, garlic and rocket 19.50

baked cod, confit tomatoes, grilled courgettes,
chickpeas, olives and basil 23.50

chilli miso salmon, hot and sour aubergine 22.50
+ brown rice 1.50

bill's fish and prawn coconut curry, choy sum,
holy basil and brown rice 21.50

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 19.50

MEAT

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 20.50

grilled veal rump, celeriac and kohlrabi
sour plum remoulade, tarragon butter 26.00

crispy duck leg, turmeric and tamarind curry,
shredded cabbage, green beans,
peas and holy basil 20.50

grass-fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries 17.00 + cheese 1.75

crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slow, fries 17.50

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 7.00

cucumber and mint salad, lemongrass dressing 5.75

blistered green beans, garlic and chilli 5.00

french fries 5.00

DESSERT

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

ice cream - ask our team for our flavours
2.75 per scoop

coconut rice, roast pineapple,
miso caramel and coconut sorbet 9.00

bill's neapolitan slice,
sour cherry, chocolate and pistachio 6.50

cold drip coffee tiramisu 9.00

white chocolate and pistachio pavlova
strawberry and raspberry compote
and yoghurt cream 10.00

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DRINKS

JUICES

freshly squeezed orange juice 4.00/5.50
+ ginger shot 1.00

granger greens - apple, spinach,
ginger, cucumber, mint and lime 7.50

sunset beets - candy beet, carrot, sweet
potato and orange 7.50

SMOOTHIES, SHAKES

bill's raw - banana, date, raw cocoa,
almond butter and pea milk 7.00

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

raspberry and shiso smoothie 7.00

miso caramel shake 7.50

espresso, avocado and vanilla shake 7.50

SODAS, BOTANICALS

our lemonade - our ginger ale 4.50

our passion fruit soda 4.75

tumeric and tonic 4.75

jarr kombucha 5.75
ginger or passion fruit

agua de madre kefir water (1.2%) 6.50

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

COCKTAILS

pentire and tonic (zero proof) 7.50

umeshu and soda 10.50

passiflora fizz - kombucha, aperol
and passion fruit 11.00

white peach bellini 10.50

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

bill's 75 - pet nat, gin, raspberry and lemon 12.00

bizarro spritz - bizarro bitter,
sparkling riesling and soda 11.00

bergamot negroni - gin, suze,
italicus and bitters 11.50

ginger and shiso mojito - rum, shiso,
ginger and lime 11.50

grapefruit and coriander margarita -
tequila, cointreau and lime 11.50

yuzu and honey sour - beebble honey vodka,
yuzu sake, angostura and lemon 11.50

sake gimlet - sake, gin and lime 11.50

whisky highball - earl grey, beebble honey whisky,
lemon and soda 11.50

cold drip espresso martini - black cow vodka,
mr black liqueur and cold drip coffee 12.00

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50

+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4.00

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

fresh mint tea 3.30

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with pump street 5.00

BEER

braybrooke helles lager 4.2% (330ml) 5.50

kernel table beer 2.8% (330ml) 5.50

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

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

days lager 0% (330ml) 5.00

days pale ale 0% (330ml) 5.00

hawkes cider 4.5% (330ml) 5.50

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SPARKLING	750ML	125ML
brut sparkling riesling paulett trillians, clare valley, south australia	44.00	8.00
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org	48.00	9.75
brut réserve nv billecourt-salmon, champagne, france	85.00	14.00
brut rosé nv billecourt-salmon, champagne, france	95.00	

WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org	28.00	14.00	7.00
semillon/moscatel la patagua, viños inacayal, colchagua, chile Org	29.50	14.75	7.50
vinho verde loureiro AB valley wines, minho, portugal	32.00		
zibibbo regie terre, musita, sicilia, italy Sus	34.50		
grüner veltliner wagramer selektion, heiderer-meyer, austria Sus	36.00	18.00	9.25
sauvignon blanc domaine octavie, touraine, france	38.00	19.00	9.75
semillon karri wines margaret river, australia Bio Nat Org	39.50		
palomino el pinto hacienda la parrilla, andalucia, spain	42.00		
verdicchio di matelica azienda colle stefano, marche, italy Org	44.50	22.25	11.25
muscadet pierre luneau-papin, loire, france Bio	46.00		
chardonnay mappinga hill, adelaide hills, australia Org	48.50		
txakolina getariako, gaintza, getara, spain Sus	51.00	25.50	13.00
gavi di gavi ca da bosio, piemonte, italy	53.00	26.50	13.50
vermentino screaming betty, delinquente wine co, riverland, australia Org	55.50		
chenin blanc vouvray sec, domaine champalou, loire, france Sus	57.00	28.50	14.50
chablis domaine gérard tremblay, burgundy, france	59.00		

RED			
nero d'avola tule rosso, sicilia, italy Org	28.00	14.00	7.00
carignan/páis la cueva, viños inacayal, colchagua, chile Org	29.50	14.75	7.50
aglianico rosso vignali, basilicata, italy	32.00		
moristel bodega pirineos, somontano, spain	34.00		
tempranillo/garnacha rioja joven, viña ilusión, navarra, spain Bio Org	36.50		
cabernet sauvignon karri vineyards, margaret river, australia Bio Org	38.50		
sangiovese rosso di montepulciano, crociani, toscana, italy	41.00	20.50	10.50
gamay glou glou, domaine jean michel dupré, beaujolais villages, france Sus	43.00	21.50	11.00
tintilla de rota el pinto, hacienda la parrilla, andalucia, spain	45.00		
nebbiolo mesdí, casina bric, piemonte, italy Sus	47.50	23.75	12.00
shiraz stone spring, barossa valley, australia Org	49.00		
negroamaro roxanne the razor, delinquente wine co, riverland, australia Org	53.00	26.50	13.50
baga sanha, triangle wines, bairrada, portugal	55.00		
merlot tatarattat, château picoron, bordeaux, france Sus	57.50	28.75	14.50
pinot noir evolution, sokol blosser, oregon, usa Org	59.00	29.50	15.00
grenache like raindrops, jauma, mclaren vale, australia Org	63.00		

ORANGE, ROSÉ			
moscatel/marseguera tragolargo, finca casa balaguer, old castile, spain Org	38.00	19.00	9.75
albariño sitta laranxa, attis bodega, galicia, spain	47.50		
benimaquia tinajas finca casa balaguer, levant, spain Org Nat	52.00		
grenache/cinsault le poussin, languedoc, france	35.00	17.50	9.00
syrah/mourvèdre/rolle terre des anges, côtes de provence, france	52.00		

SWEET		375ML	75ML
petit manseng la magendia, jurancon, france Bio Org		38.00	8.00

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request