

# GRANGER & Co.

BREAKFAST UNTIL 12PM

## JUICES

freshly squeezed orange juice 3.50  
+ ginger shot 1.00

granger's greens - green apple,  
celery, ginger, silver beet, chia  
and coconut water 6.20

turmeric, pineapple, apple  
and coconut juice 6.20

## SMOOTHIES

bill's raw - homemade almond milk, lsa,  
raw cacao, banana and agave 6.20

sunrise - berries, banana, apple juice,  
orange juice and yoghurt 5.00

## COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00  
+ soy, oat milk or homemade almond milk .60  
+ extra shot .60

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

jasmine and lemon iced tea 4.20

fresh mint tea 3.00

spiced almond milk chai 4.50

hot chocolate 3.65

matcha latte, iced matcha latte 4.75

## FRUIT, GRAINS

raw bites  
- cacao, date and almond 1.50 ea  
fresh fruit bowl and greek yoghurt 9.00  
+ lsa 1.00

almond milk chia seed pot, berries,  
pomegranate and coconut yoghurt 6.00

açaí bowl, banana, berries  
and vegan granola 8.75

amaranth and oat porridge,  
blueberry and pink grapefruit 8.00

bircher muesli, granny smith apple,  
medjool date and almonds 7.00

vegan granola, coconut yoghurt  
and fruit compote 8.20

## BAKERY

daily buns, muffins and tray bakes  
toasted coconut bread and butter 5.50

spinach and feta bourekas,  
pomegranate jam and yoghurt 7.00

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

grilled cheese and kimchi open sandwich 9.50

chilli fried egg and bacon brioche roll,  
rocket and spiced mango chutney 8.75

## CLASSICS

ricotta hotcakes, banana  
and honeycomb butter 12.95

toasted rye, avocado, lime and coriander 7.20  
+ poached egg 2.00

scrambled eggs and sourdough toast 8.40

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

sweet corn fritters, roast tomato,  
spinach and bacon 13.80

## EGGS

soft boiled eggs  
and sourdough soldiers 6.65

two sunny fried or poached eggs  
and sourdough toast 6.65

## SIDES

rose harissa 2.00

avocado - avocado salsa -  
kimchi - roast tomato 2.95

jasmine tea hot smoked salmon 4.80

grilled wiltshire bacon - herbed garlic  
mushrooms - chipolatas - wild greens 3.80

buckwheat tabbouleh, fresh herb, almond  
and pomegranate salad 3.95

## BIG PLATES

black lentil daal, chilli, fried curry leaves,  
coconut yoghurt and cauliflower rice 13.00  
+ poached egg 2.00

green pea and dill fritters, kohlrabi and  
soft herb salad, halloumi, buckwheat tabbouleh,  
almonds and pomegranate 13.00

prawn, xo and nduja fried rice,  
poached egg 16.00

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

## SMALL PLATES

- green olives, orange and fennel 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- smashed cucumber, miso peanut, chilli and sesame 7.50
- burrata, grilled courgettes, dill and green tomato oil 9.00
- chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

## SANDWICHES, BURGERS

- grilled cheese and kimchi open sandwich 9.50
- shrimp burger, jalapeno mayo, shaved radish salad and sesame gochujang 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, nashi pear and mint slaw 13.50
- grass fed beef burger, dill pickles, smoked chilli and onion aioli 14.00 + cheese 1.50

## SALADS

- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50
- green pea and dill fritters, kohlrabi and soft herb salad, halloumi, buckwheat tabbouleh, almonds and pomegranate 13.00
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 16.95
- bill's chicken caesar, winter greens and shiso 15.50

## SIDES FOR SALADS

- avocado 2.95
- roast halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled chicken breast 6.00
- grilled wiltshire bacon 3.80

## CLASSICS

- ricotta hotcakes, banana and honeycomb butter 12.95
- scrambled eggs and sourdough toast 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 13.80
- sweet corn fritters, roast tomato, spinach and bacon 13.80

## SIDES FOR CLASSICS

- rose harissa 2.00
- avocado - avocado salsa - kimchi - roast tomato 2.95
- jasmine tea hot smoked salmon 4.80
- grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

## BOWLS, GRAINS

- black lentil daal, chilli, fried curry leaves, coconut yoghurt and cauliflower rice 13.00 + poached egg 2.00
- roast red pepper and aubergine spaghetti, hazelnut and espelette pepper, marjoram and caper dressing 13.50
- braised tofu and mushrooms, black bean szechuan chilli sauce 13.00
- prawn, xo and nduja fried rice, poached egg 16.00
- prawn and chilli linguine, garlic and rocket 15.85
- chicken mohinga, rice noodles, chinese cabbage, holy basil and crispy shallots 15.00

## BIG PLATES

- yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish 16.50
- seared salmon, miso nori sauce, tiger salad and chilli oil 17.00
- parmesan crumbed chicken schnitzel and fennel slaw 16.50

## SIDES

- green salad - rocket, watercress, butter lettuce and citrus dressing 3.95
- avocado and smashed cucumber salad, mirin and sesame 5.50
- tenderstem broccoli, hazelnut and red pepper dressing 3.95
- french fries 3.80

## SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.00
- dark chocolate pistachio fudge 3.50
- daily cakes 4.50
- tray bakes and slices 3.00 cookies 1.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt 6.00
- white chocolate and pistachio pavlova, rhubarb and yoghurt cream 7.80

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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

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

hepple gin, douglas fir  
sherbert and tonic 9.50

white peach bellini 9.95

cold drip negroni  
portobello gin, vermouth, campari,  
cold drip and cointreau 10.95

brut réserve nv phillipe gonet 11.25

## SMALL PLATES

marcona almonds 3.80

green olives, orange and fennel 4.00

courgette chips, nigella seed  
and tahini yoghurt 7.50

roast cauliflower, saffron yoghurt  
and rose harissa 7.00

smashed cucumber, miso peanut,  
chilli and sesame 7.50

roast carrots, peanut, miso  
and chilli crumb 8.50

burrata, grilled courgettes,  
dill and green tomato oil 9.00

crab, prawn and turmeric dumplings,  
black vinegar and chilli oil 8.50

tuna tartare, kimchi, pickled nashi pear  
and sesame crisp 10.25

prawn katsu, cabbage slaw  
and pickled cucumber 9.50

chilli, sesame and peanut crispy chicken,  
iceberg lettuce and miso buttermilk  
dressing 10.50

## BOWLS, GRAINS

bill's chicken caesar, winter greens  
and shiso 15.50

black lentil daal, chilli, fried curry leaves,  
coconut yoghurt and cauliflower rice 13.00

roast red pepper and aubergine spaghetti,  
hazelnut and espelette pepper,  
marjoram and caper dressing 13.50

braised tofu and mushrooms,  
black bean szechuan chilli sauce 13.00

prawn and chilli linguine,  
garlic and rocket 15.85

prawn, xo and nduja fried rice,  
poached egg 16.00

## BIG PLATES

yellow fish curry, spiced butternut  
squash, roast peanuts, brown rice  
and cucumber relish 16.50

seared salmon, miso nori sauce,  
tiger salad and chilli oil 17.00

parmesan crumbed chicken schnitzel,  
creamed corn and fennel slaw 16.50

crispy duck, plum, star anise,  
brown rice and citrus salad 17.35

## BBQ

shrimp burger, jalapeno mayo,  
shaved radish salad and  
sesame gochujang 16.00

sticky chilli belly pork, roast peanuts  
and spring onion salad 18.50

lamb rump, roast fennel and chicory,  
freekeh and green olive salsa 23.50

grass fed beef burger, dill pickles,  
smoked chilli and onion aioli 14.00  
+ cheese 1.50

## SIDES

green salad - rocket, watercress,  
butter lettuce and citrus dressing 3.95

avocado and smashed cucumber salad,  
mirin and sesame 5.50

tenderstem brocoli, hazelnut  
and red pepper dressing 3.95

french fries 3.80

## SWEET

salted peanut brittle 3.20

dark chocolate pistachio fudge 3.50

affogato - espresso and vanilla ice cream 5.25

scoop ice cream or sorbet 2.50 ea

chia seed and black sesame pot,  
mango and raspberry 6.50

white chocolate and pistachio pavlova,  
rhubarb and yoghurt cream 7.80

banana fritters, citrus caramel  
and honey ice cream 6.65

vanilla panna cotta, persimmon, passion fruit  
and caramelised white chocolate crumb 6.50

chocolate miso cremeaux,  
raspberries and peanut honeycomb 6.50

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elderly, pregnant or anyone with a weaker immune system

# GRANGER & Co.

## DRINKS

### JUICES

freshly squeezed orange juice 3.50/4.50  
+ ginger shot 1.00

granger's greens - green apple,  
celery, ginger, silver beet, chia  
and coconut water 6.20

turmeric, pineapple, apple  
and coconut juice 6.20

### BOTANICALS

juniper and tonic (zero proof) -  
juniper syrup, fresh lime and tonic 6.95

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

green tea kombucha 4.95

agua de madre sparkling  
kefir water 1.2% abv 6.50

jax coco pure coconut water 5.75  
sparkling, with ginger and lemon 5.75  
sparkling, with raspberry 5.75

### SMOOTHIES

bill's raw - homemade almond milk, lsa,  
raw cacao, banana and agave 6.20

sunrise - berries, banana, apple juice,  
orange juice and yoghurt 5.00

### FRAPPÉS

matcha and vanilla ice cream 6.50

espresso, avocado and  
vanilla ice cream 6.20

raspberry, shiso and lemon 6.50

### HOMEMADE SODAS

lemonade 3.50

pineapple and  
pink peppercorn 3.50

fresh ginger ale 3.50

hibiscus and lime 3.50

passionfruit 3.50

complimentary still filtered water  
or san pellegrino sparkling water 4.50

### COCKTAILS

white peach bellini 9.95

cherry bramble - seedlip spice, cherry  
and juniper shrub 8.95

bills spiced bloody mary - vodka, clamato,  
korean chilli, lime and coriander 10.95

blackberry shrub - gold rum,  
blackberry shrub, lemon and soda 10.95

lychee grapefruit spritz - vodka, lychee,  
grapefruit and sparkling brut 10.95

paper plane - aperol, bourbon, amaro  
and lemon 10.95

tokyo gimlet - tanqueray 10 gin,  
junmai daiginjo sake and lime 10.95

vanilla fig old fashioned - vanilla infused  
bourbon, fig liqueur and chocolate bitters 10.95

bills margarita - tequila, cointreau, lime,  
sparkling kefir water and hibiscus salt 10.95

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

rosé spritz - rosé, vodka, sparkling brut,  
lemongrass and peppercorn 10.95

passion fruit caipiroska - vodka  
and passion fruit 10.95

cucumber and rosemary mulholland - gin,  
st germain, cucumber and lemon 10.95

cold drip espresso martini - black cow vodka,  
mr black liqueur and cold drip coffee 10.95

classic cocktails are also  
available on request

### COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00  
+ 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

jasmine and lemon iced tea 4.20

spiced almond milk chai 4.50

hot chocolate 3.65

matcha latte, iced matcha latte 4.75

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BEER

asahi (330ml)	4.50	aigua moritz 0% abv	4.15	stone & wood pacific ale	5.75
moritz (330ml)	5.00	espiga blonde (GF)	5.80	monthly craft and pale ales	5.75
		hawkes urban orchard cider	5.00		

SPARKLING

	750ml	125ml
sparkling brut paulett 'trillions', clare valley, south australia	36.50	7.25
brut réserve nv phillipe gonet, champagne, france	68.00	11.65
brut réserve nv billecourt-salmon, champagne, france	78.00	
brut rosé nv billecourt-salmon, champagne, france	88.00	

WHITE

	750ml	375ml	175ml
organic macabeo castano, murcia, spain	21.95	11.00	5.20
organic chardonnay norte sur, domino de punctum, la mancha, spain	24.50	12.25	5.85
pecorino tor del colle, abruzzo, italy	27.00		
sauvignon blanc le potager du sud, gascogne, france	28.50	14.25	6.70
picpoul de pinet trois mats, languedoc, france	30.00		
viognier yalumba, barossa valley, south australia	32.50	16.25	7.60
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia	35.50	17.75	8.35
chardonnay 'pimpala road', geoff merrill, mclaren vale, south australia	37.00	18.50	8.65
albarino 'genio y figura', rias baixas, galicia, spain	38.00		
gavi di gavi cantine volpi, piedmont, italy	39.00	19.50	9.15
sauvignon blanc seresin estate, marlborough, new zealand	40.00	20.00	9.35
riesling 'angevin' plantagenet, mount barker, western australia	44.50		
marsanne/roussanne/chardonnay mchenry hohnen, margaret river, western australia	46.00	23.00	10.75
pouilly-fumé 'les berthiers', domaine landrat-guyollet, loire, france	50.00		

RED

montepulciano d'abruzzo san antini, abruzzo, italy	21.95	11.00	5.25
coreto tinto estremadura, portugal	24.50	12.25	5.85
syrah baron de badassière, pays d'oc, france	27.00		
primitivo di salento doppio passo, puglia, italy	29.00	14.50	6.80
organic corbières chateau fabre, languedoc, france	32.00		
cabernet/grenache 'marselan', domaine de l'armet, languedoc, france	35.00	17.50	8.20
old bush vine grenache samuel's garden, barossa, south australia	37.00	18.50	8.65
cabernet merlot three lions, great southern, western australia	38.00		
rioja 2008 reserva bodega taron, rioja alta, spain	40.00	20.00	9.35
malbec finca sopenia, mendoza, argentina	42.00	21.00	9.85
organic pinot noir momo, marlborough, new zealand	43.00	21.50	10.05
shiraz dandelion vineyards, barossa valley, south australia	46.00	23.00	10.75
grenache/syrah/mouvèdre geoff merrill, mclaren vale, australia	48.00		
barbera/nebbiolo la lus 'albarossa', castello banfi, piedmont, italy	50.00		

ROSÉ

grenache/cinsault sacha lichine, hérault, languedoc, france	30.00	15.00	7.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand	38.00	19.00	8.95

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