

GRANGER & Co.

BREAKFAST UNTIL 12PM

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

SMOOTHIES

bills 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

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

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
+ toast 1.50

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

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
+ toast 1.50

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 and cabbage slaw 9.50

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

BOWLS, GRAINS

bills 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 broccoli, 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

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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

bills 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

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

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

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fore

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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 philippe 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