

**APÉRITIF**

passion fruit bellini 11

fresh carrot and ginger, pastis,  
vodka and lemon 10.5

our bloody mary - vodka, korean chilli,  
yuzu, celery and lemon 11

**FRUIT, GRAINS**

raw bars - date, tahini and cashew 2 ea

rye bircher muesli, sour cherry and pistachio 9

winter fruit bowl 11  
+ greek or coconut yoghurt 2

brown rice miso porridge, persimmon  
and white mulberry 9.5

vegan granola bowl 10.25  
+ coconut yoghurt, compôte and kinako  
+ frozen blueberry and cranberry, fresh banana

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander 10  
+ poached egg 2

ricotta hotcakes, banana  
and honeycomb butter 16

toasted coconut bread and butter 8

scrambled eggs and toasted  
dusty knuckle sourdough 10.5

fresh aussie - poached eggs, greens,  
our gravadlax, avocado, cherry tomatoes  
and furikake 17 + toast 2.15

sweet corn fritters, roast tomato,  
spinach and bacon 16.5  
+ avocado salsa 3.25

**EGGS, BAKERY**

two poached, soft-boiled or sunny eggs  
and toasted dusty knuckle sourdough 8.5

toast - dusty knuckle sourdough, rye,  
our paleo loaf or our gluten-free bread  
spreads - our kaya, our jam, our almond butter,  
grangermite, honey or marmalade 4.25

chilli fried egg in our brioche, watercress  
and tamarind plum chutney,  
with bacon or halloumi 11.5

grilled cheese and our green kimchi  
open sandwich 12.5

**PLATES**

mushroom xo fried rice, szechuan  
pepper, shredded daikon  
and ginger 15.5 + poached egg 2

braised butter beans, tomato,  
oregano and green harissa 11.5  
+ grilled halloumi 3.75  
+ soft boiled egg 2

potato and feta rösti, poached eggs,  
our gravadlax and dill yoghurt 17

**SIDES**

rose harissa 2

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

grilled halloumi - seasonal greens 3.75

garlic mushrooms - our pickles 4

fennel sausage - grilled bacon 4.5

steamed tofu, ginger and sesame 5.5

our gravadlax 7.5

Please inform your waiter if you are allergic or intolerant 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.

For allergen information visit [grangerandco.com](http://grangerandco.com)

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**SMALL PLATES**

marcona almonds 5.5  
 green nocellara olives 5.5  
 courgette chips, nigella seed  
 and tahini yoghurt 9.5  
 crudités, artichoke and tahini dip 8.5  
 romesco, greek yoghurt and pomegranate  
 + dusty knuckle sourdough or our paleo 9.5  
 crispy chicken, peanut, iceberg  
 and gochujang 13

**CLASSICS**

ricotta hotcakes, banana  
 and honeycomb butter 16  
 scrambled eggs and toasted  
 dusty knuckle sourdough 10.5  
 fresh aussie - our gravdax, poached eggs,  
 greens, avocado, cherry tomatoes  
 and furikake 17 + toast 2.15  
 sweet corn fritters, roast tomato, spinach,  
 and bacon 16.5 + avocado salsa 3.25

**SALADS**

grilled lemongrass chicken, shredded  
 cabbage, holy basil, nuoc cham and  
 crispy shallots 18.75  
 seared tuna, seasoned rice, turmeric  
 pickled daikon, avocado and furikake 20.5  
 chopped salad - edamame, courgette,  
 cabbage, beetroot, crunchy chickpeas,  
 tomato, corn and citrus sesame dressing 13.5  
 buckwheat bowl, grated candy beetroot,  
 carrot and kohlrabi, toasted sesame and  
 sour plum dressing 13.5

**ADD**

rose harissa 2  
 avocado - avocado salsa 3.25  
 our green kimchi - roast tomato 3.25  
 grilled halloumi 3.75  
 garlic mushrooms - our pickles 4  
 fennel sausage - grilled bacon 4.5  
 steamed tofu, ginger and sesame 5.5  
 grilled chicken breast 6  
 our gravdax - miso salmon 7.5

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**BOWLS**

braised butter beans, roast fennel, tahini,  
 cucumber, dill and mint salad 15  
 prawn and chilli linguine, garlic and rocket 19.5  
 short rib and shiitake broth,  
 sesame greens, egg noodles  
 and daikon 18.5

**PLATES**

parmesan crumbed chicken schnitzel,  
 creamed corn and shredded fennel 20.5  
 chilli miso salmon, hot and sour aubergine 23  
 + brown rice 1.5  
 potato and feta rösti, poached eggs,  
 our gravdax and dill yoghurt 17  
 bill's coconut curry, choi sum, holy basil, brown rice  
 + fish and prawn 21.5 + tofu and squash 18.5

**BURGERS**

shrimp burger, lemongrass dressing, aioli  
 and shaved radish salad and fries 19.5  
 crispy chicken burger, gochujang glaze,  
 peanut, kohlrabi, mint slaw and fries 17.5  
 grass-fed beef burger, pickled green chilli,  
 herb mayo, tomato relish and fries 17 + cheese 1.75

**SIDES**

bill's green salad, yuzu kosho and fresh  
 ginger dressing 7  
 grilled broccoli, citrus sesame dressing 6.5  
 steamed seasonal greens,  
 lemon dressing 3.75  
 french fries 5

**SWEET**

raw bars - date, tahini and cashew 2 ea  
 salted peanut brittle 4.75  
 dark chocolate pistachio fudge 4.75  
 ice cream - ask for flavours 2.75 per scoop  
 miso chocolate and hazelnut pot,  
 salted praline 8.5  
 baked lemon cheesecake, blueberry and hibiscus  
 compôte, nut and buckwheat crumb 9.5  
 cold drip coffee tiramisù 9  
 brown sugar pavlova, blackberry, sour cherry,  
 pistachio and yoghurt cream 10

**APÉRITIF**

brut réserve nv billecart-salmon,  
champagne, france 14

fig leaf spritz - parafante, sparkling  
riesling and soda 11

rosa t&t - pink tequila, grapefruit and tonic 11

pentire and tonic (zero proof) 7.5

**SMALL PLATES**

marcona almonds 5.5

green nocellara olives 5.5

courgette chips, nigella seed  
and tahini yoghurt 9.5

crudités, artichoke and tahini dip 8.5

romesco, greek yoghurt and pomegranate  
+ dusty knuckle sourdough or our paleo 9.5

tuna tartare, avocado, our corn chips,  
lime and chilli 13

crab toast, pickled nashi pear, cucumber,  
brown crab and sriracha aioli 12.5

raw carrot salad, candied  
walnut and miso dressing 8.5

our gravadlax, pickled cucumber,  
cream cheese and toasted rye 12

crispy chicken, peanut, iceberg  
and gochujang 13

**SALADS, BOWLS**

prawn and chilli linguine, garlic  
and rocket 19.5

braised butter beans, roast fennel, tahini,  
cucumber, dill and mint salad 15

buckwheat bowl, grated candy beetroot,  
carrot and kohlrabi, toasted sesame and  
sour plum dressing 13.5

chopped salad - edamame, courgette,  
cabbage, beetroot, crunchy chickpeas,  
tomato, corn and citrus sesame dressing 13.5

**ADD**

avocado 3.25

grilled halloumi 3.75

steamed tofu, ginger and sesame 5.5

grilled chicken breast 6

our gravadlax - miso salmon 7.5

**PLATES**

steamed hake, mussels, grilled courgette  
and green sauce 22

parmesan crumbed chicken schnitzel,  
creamed corn and shredded fennel 20.5

shrimp burger, shaved radish, iceberg,  
lemongrass dressing, aioli, fries 19.5

koji pork, daikon and nashi relish,  
mizuna salad and ponzu dipping sauce 19

chilli miso salmon,  
hot and sour aubergine 23  
+ brown rice 1.5

sake braised duck leg, plum, watercress  
and 7-spice crispy potatoes 24

grass-fed beef burger, pickled green  
chilli, herb mayo, tomato relish, fries 17  
+ cheese 1.75

bill's coconut curry, choy sum and holy basil,  
brown rice  
+ fish and prawn 21.5  
+ tofu and squash 18.5

**SIDES**

bill's green salad, yuzu kosho  
and fresh ginger dressing 7

seasonal greens, lemon dressing 3.75

grilled broccoli, citrus sesame  
dressing 6.5

french fries 5

**SWEET**

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

pump street chocolate candied orange slices 5

ice cream - ask for flavours 2.75 per scoop

miso chocolate and hazelnut pot,  
salted praline 8.5

baked lemon cheesecake, blueberry and hibiscus  
compôte, nut and buckwheat crumb 9.5

cold drip coffee tiramisu 9

brown sugar pavlova, blackberry, sour cherry  
and pistachio, yoghurt cream 10

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**SPARKLING**

brut sparkling riesling, paulett trillians,  
clare valley, australia \* 8 / 45

pet nat negrette, nat org rosé nv,  
le roc ambulle fronton, france \* 9.75 / 48

brut réserve nv, billecourt-salmon,  
champagne, france \* 14 / 85

brut rosé nv, billecourt-salmon,  
champagne, france 95

**WHITE**

catarratto, org tule bianco,  
sicilia, italy \* 7 / 14 / 28

colombard/manseng, arcolan, plaimont,  
côtes da gascogne, france \* 7.5 / 15.5 / 31

vinho verde, loureiro, AB valley wines,  
minho, portugal 33

grüner veltliner, sus wagramer selektion,  
heiderer-meyer, austria \* 9.25 / 18 / 36

semillon, bio nat org karri wines,  
margaret river, australia 40

palomino, el pinto, hacienda la parrilla,  
andalucia, spain 42

macabeo, sus blanco, el risco, calatayud,  
aragon, spain \* 10.5 / 22 / 44

verdicchio di matelica, org azienda colle stefano,  
marche, italy \* 11 / 23 / 46

muscadet, bio garance, pierre luneau-papin,  
loire, france 48

sauvignon blanc, org ruakana, marlborough,  
new zealand 50

gavi di gavi, masseria dei carmelitani, vite colte,  
piemonte, italy \* 13.5 / 26.5 / 53

chablis, domaine gérard tremblay,  
burgundy, france 55

**ORANGE AND ROSE**

falanghina/trebbiano, bio nat vincenzo di vaira,  
molise, italy \* 9.75 / 19 / 38

grenache/syrah/carignan, org réserve de gassac,  
languedoc, france \* 9 / 17.5 / 35

syrah/mourvèdre/rolle, terre des anges,  
côtes de provence, france 52

**RED**

nero d'avola, org tule rosso,  
sicilia, italy \* 7 / 14 / 28

aglianico, rosso vignali, basilicata,  
italy \* 7.5 / 15.5 / 31

moristel, bodega pirineos, somontano, spain 33

garnacha/tempranillo, org pinuaga, la mancha,  
spain \* 8.5 / 17.5 / 35

cabernet sauvignon, bio org karri vineyards,  
margaret river, australia 39

syrah/grenache/mourvèdre, org sus  
château de jau, côtes de roussillon, france 43

sangiovese, rosso di montepulciano, crociani,  
toscana, italy \* 11 / 23 / 46

nebbiolo, sus mesdí, casina bric,  
piemonte, italy \* 12.5 / 24.5 / 49

merlot, sus tatarattat, château picoron,  
bordeaux, france 53

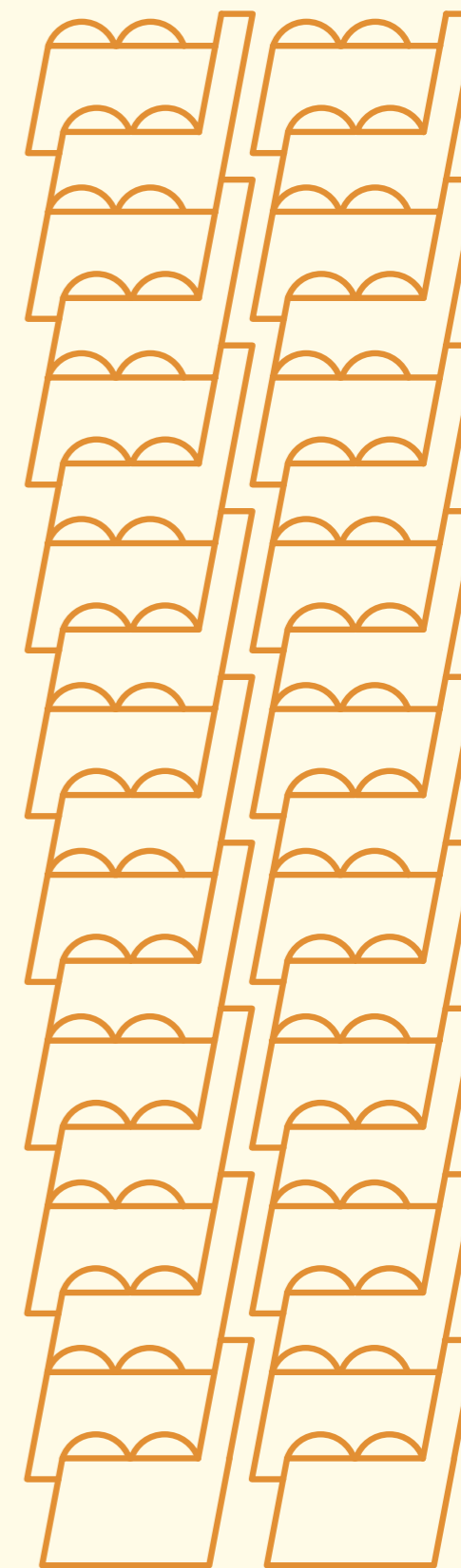
tempranillo/graciano/garnacha, org lz, bodega  
lanzaga, rioja, spain 56

pinot noir, org evolution, sokol blosser,  
oregon, usa \* 15.5 / 30 / 60

grenache, org like raindrops, jauma,  
mclaren vale, australia 63

**SWEET**

petit manseng, bio org la magendia,  
jurancon, france \* 8 / 38



## COFFEE

*coffee by allpress*  
espresso, macchiato 2.7  
double espresso, piccolo 3  
latte, flat white, cappuccino, long black 3.5  
mocha 4.3  
+ soy, oat milk or our almond milk .60  
+ extra shot .60

single origin cold drip 4  
iced latte, iced americano 4

## TEA

*tea by rare tea company*  
breakfast  
chamomile  
peppermint  
rooibos  
jasmine silver tip  
china green leaf  
genmaicha  
lemongrass  
earl grey  
lemon verbena 3.5

fresh mint tea 3.3

## CHAI & CHOCOLATE

spiced almond milk chai 4.8

matcha latte, iced matcha latte 5

black sesame oat latte 5

our hot chocolate with pump street 5

## SMOOTHIES, SHAKES

bill's raw - banana, date, raw cacao,  
almond butter and pea milk 7.5

sunrise - berries, banana, apple juice,  
orange juice and yoghurt 7

golden smoothie - mango, turmeric,  
pineapple and aloe vera 7

black sesame shake 7.5

espresso, avocado and vanilla shake 7.5

## JUICES

freshly squeezed orange juice 4 / 5.5  
+ ginger shot 1

granger greens - apple, spinach,  
ginger, cucumber, mint and lime 7.5

autumn citrus - mandarin, carrot,  
fennel, lemon and apple 7.5

## SODAS, BOTANICALS

our lemonade - our ginger ale 4.5

our passion fruit soda 4.75

turmeric and tonic 4.75

jarr kombucha - ginger or passion fruit 6

agua de madre kefir water 6.5

*complimentary still or sparkling filtered water  
bottled still or sparkling water 4.8*

## COCKTAILS

pentire and tonic (zero proof) 7.5

passion fruit bellini 11

bills bloody mary - vodka, korean chilli,  
yuzu, celery and lemon 11

rosa t&t - pink tequila, grapefruit  
and tonic 11

bill's 75 - pet nat, gin,  
raspberry and lemon 12

fig leaf spritz - parafante, sparkling  
riesling and soda 11

shiraz negroni - shiraz gin, bizzarro  
bitter and vermouth 11.5

ginger and shiso mojito - rum, shiso,  
ginger and lime 11.5

umeshu and soda 11

grapefruit and coriander margarita -  
tequila, cointreau and lime 11.5

passiflora fizz - kombucha, aperol  
and passion fruit 11

mandarin pisco sour - pisco, mandarin,  
rosemary and lemon 11.5

jasmine blossom - beebble honey vodka,  
sake, jasmine and orange 12

whisky highball - earl grey,  
beebble honey whisky, lemon and soda 11.5

bill's espresso martini - our cold drip liqueur,  
vodka and hazelnut 12

• classic cocktails are also available on request

## BEER

braybrooke helles lager 4.2% (330ml) 5.8

kernel table beer 2.8% (330ml) 5.5

thornbridge am:pm ipa (gf) 4.5% (330ml) 5.8

stone & wood pacific ale 4.4% (330ml) 5.8

days lager 0% (330ml) 5.5

days pale ale 0% (330ml) 5.5

hawkes cider 4.5% (330ml) 5.5