

GRANGER & Co.

BREAKFAST UNTIL 12PM

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

bill's beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,
raw cacao, banana 6.50

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50

matcha and vanilla shake 6.50

espresso, avocado
and vanilla shake 7.00

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 4.00

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 14.00

toasted coconut bread and butter 7.00

scrambled eggs and toasted
dusty knuckle sourdough 9.00

fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 14.00
+ toast 2.00

sweet corn fritters, roast tomato, spinach
and bacon 14.00 + avocado salsa 3.00

FRUIT, GRAINS

raw bites -
cacao, date and almond 1.50 ea

summer fruit bowl 9.50
+ greek yoghurt or coyo 1.50

almond chia seed pot, berries,
pomegranate and coconut yoghurt 7.50

mixed seed bircher, nashi,
kefir and strawberry 9.00

vegan granola, coconut yoghurt,
blueberry hibiscus compote 8.50

açai bowl, banana, berries
and vegan granola 9.00

EGGS, BAKERY

our toasted paleo loaf, labneh and
crushed yellow tomato 8.50

gluten-free banana, chocolate
and walnut vegan loaf 7.00

toasted dusty knuckle sourdough, avocado, lime
and coriander 8.50 + poached egg 2.00

two poached, soft-boiled or fried eggs
and toasted dusty knuckle sourdough 7.50

toasted dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
with marmalade, our jam, vegemite,
honey or our almond butter 4.00

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
with bacon or halloumi 9.00

grilled cheese and our green kimchi
open sandwich 10.50

spiced cauliflower, feta and potato bourekas,
yoghurt and date molasses 7.00

SIDES

rose harissa - chilli sambal 2.00

avocado - avocado salsa -

our green kimchi - roast tomato 3.00

grilled halloumi - garlic mushrooms -
seasonal greens 3.50

grilled wiltshire bacon - chipolatas 4.00
jasmine tea hot smoked salmon 6.00

BIG PLATES

broken tofu, shredded cabbage,
chilli sambal and crispy shallots,
toasted dusty knuckle sourdough 12.00

green pea falafel, fennel and soft herb salad,
grated tomato and hummus 13.50
+ grilled halloumi 3.50

yellow curry prawn fried rice, pineapple
cauliflower and omelette ribbons 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 4.50
- green nocellara olives 4.50
- courgette chips, nigella seed and tahini yoghurt 8.00
- crudités, whipped avocado and yuzu pepper 7.50
- crushed yellow tomatoes, labneh, dukka, grilled sourdough or paleo loaf 8.50
- crispy chicken, peanut, iceberg and gochujang 10.50

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 14.00
- scrambled eggs and toasted dusty knuckle sourdough 9.00
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 14.00 + toast 2.00
- sweet corn fritters, roast tomato, spinach, and bacon 14.00 + avocado salsa 3.00
- grilled cheese and our green kimchi open sandwich 10.50

ADD

- rose harissa - chilli sambal 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.00
- grilled halloumi - garlic mushrooms - seasonal greens 3.50
- grilled wiltshire bacon - chipolatas 4.00
- jasmine tea hot smoked salmon 6.00

SALADS

- seared salmon, tiger salad and miso aonori dressing 18.00
- grilled turmeric chicken, cabbage and lime slaw, peanut and green nahm jim 17.00
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 17.50
- chopped salad - edamame, courgette, tomato cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 12.00

SIDES FOR SALADS

- avocado 3.00
- grilled halloumi 3.50
- grilled wiltshire bacon - crispy miso tofu 4.00
- grilled chicken breast 5.00
- jasmine tea hot smoked salmon 6.00

BOWLS

- crab linguine, lemon, parsley and chilli 19.00
- yellow curry prawn fried rice, pineapple, cauliflower and omelette ribbons 17.00
- black lentil dahl, ginger sambal, cauliflower couscous, curry leaves 15.50
- chicken and rice noodle soup, chinese cabbage, holy basil and crispy shallots 16.50

BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 16.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 14.50
- grass fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 15.00 + cheese 1.50

PLATES

- green pea falafel, fennel and soft herb salad, grated tomato and hummus 13.50 + grilled halloumi 3.50
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 17.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 18.50 + tofu and squash 16.50

SIDES

- green salad, avocado, yuzu pepper and fresh ginger dressing 5.00
- blistered green beans, garlic and chilli 4.50
- steamed asparagus, tenderstem broccoli, lemon vinaigrette 5.50
- french fries 4.00

SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 4.00
- dark chocolate pistachio fudge 4.00
- ricotta hotcake and honeycomb ice cream 6.00
- white chocolate and pistachio pavlova, strawberries and yoghurt cream 9.00
- chocolate sorbet, cherry compote and almond brittle 8.00
- pink grapefruit crème caramel, grapefruit and raspberry granita 8.50

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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 •

• a discretionary service charge of 12.5% applies to each bill •

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 13.50

cold drip coffee negroni 11.00

aniseed fizz (zero proof) -
tarragon, lemon and soda 6.00

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 11.00

SMALL PLATES

marcona almonds 4.50

green nocerella olives 4.50

courgette chips, nigella seed
and tahini yoghurt 8.00

crudités, whipped avocado and yuzu pepper 7.50

crushed yellow tomatoes, labneh, dukka,
grilled sourdough or paleo loaf 8.50

watermelon and cucumber salad,
peanut, chilli sambal 8.50

grilled romanesco, ajo blanco,
curry leaf and pomegranate 9.50

prawn and bok choy pot stickers,
ginger and furikake 9.50

raw tuna and avocado salad, green tomato,
samphire and sesame 11.50

crispy chicken, peanut, iceberg
and gochujang 10.50

BOWLS

chicken and rice noodle soup, chinese cabbage,
holy basil and crispy shallots 16.50

crab linguine, lemon, parsley and chilli 19.00

black lentil dahl, ginger sambal,
cauliflower couscous, curry leaves 15.50

grilled turmeric chicken, cabbage and lime
slaw, peanut and green nahm jim 17.00

chopped salad - edamame, courgette,
cabbage, tomatoes, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 12.00

ADD

avocado 3.00

grilled halloumi 3.50

grilled wiltshire bacon - crispy miso tofu 4.00

grilled chicken breast 5.00

jasmine tea hot smoked salmon 6.00

BURGERS

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 16.50

crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries 14.50

grass fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries 15.00
+ cheese 1.50

PLATES

green pea falafel, fennel and soft herb salad,
grated tomato and hummus 13.50
+ grilled halloumi 3.50

pan fried seabass, asparagus,
tenderstem broccoli, citrus olive salsa 19.50

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 17.50

seared salmon, tiger salad and
miso aonori dressing 18.00

roast veal rump, sage, sprouting broccoli,
anchovy and hazelnut pesto 23.50

bill's coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 18.50
+ tofu and squash 16.50

SIDES

green salad, avocado, yuzu pepper
and fresh ginger dressing 5.00

blistered green beans, garlic and chilli 4.50

steamed asparagus, tenderstem broccoli,
lemon vinaigrette 5.50

french fries 4.00

SWEET

raw bites - cacao, date and almond 1.50 ea

salted peanut brittle 4.50

dark chocolate pistachio fudge 4.50

ricotta hotcake and honeycomb ice cream 6.00

white chocolate and pistachio pavlova,
strawberries and yoghurt cream 9.00

chocolate sorbet, cherry compote
and almond brittle 8.00

pink grapefruit crème caramel,
grapefruit and raspberry granita 8.50

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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

bill's beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,
raw cacao, banana 6.50

sunrise - berries, banana, apple juice,
orange juice and yoghurt 6.00

espresso, avocado and
vanilla shake 7.00

matcha and vanilla shake 6.50

SODAS, BOTANICALS

our lemonade 4.00

our ginger ale 4.00

our passion fruit soda 4.50

jax coco pure coconut water 6.00

dry dragon kombucha 5.50

agua de madre kefir water 6.00

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

COCKTAILS

symmetry citrus, soda,
lemon twist (zero proof) 7.00

aniseed fizz (zero proof) - tarragon,
lemon and soda 6.00

white peach bellini 10.50

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

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 11.00

cold drip coffee negroni 11.00

ginger and shiso mojito - rum, shiso,
ginger and lime 11.00

passion fruit caipiroska - vodka
and passion fruit 11.00

gooseberry gin and tonic 11.00

fig and vanilla old fashioned -
bourbon, fig liqueur and vanilla bitters 11.00

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 4.00

BEER

moritz 4.7% (330ml) 5.50

kernel table beer 2.8% (330ml) 5.00

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

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

aigua moritz 0% (330ml) 4.50

days pale ale 0% (330ml) 4.50

hallets cider 6% (330ml) 5.50

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SPARKLING	750ML	125ML
brut sparkling riesling paulett trillians, clare valley, south australia	40.00	7.75
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org	46.00	9.50
brut réserve nv billecart-salmon, champagne, france	78.00	13.50
brut rosé nv billecart-salmon, champagne, france	90.00	

WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org	25.00	12.50	6.50
sauvignon blanc le potager du sur, côtes da gascogne, france	28.00	14.00	7.50
vinho verde loureiro AB valley wines, minho, portugal	32.00		
semillon karri wines, margaret river, australia Bio Nat Org	35.00	17.50	8.50
roussanne/marsanne château ollieux-romanis, languedoc, france Org	36.00		
folle blanche pierre luneau-papin, loire, france Bio	38.00	19.00	10.00
verdicchio di matelica azienda colle stefano, marche, italy Org	40.00		
pinot gris cake wines, adelaide hills, australia	44.00		
riesling weingut knauss, württemberg, germany Nat Org	46.00	23.00	11.50
gavi di gavi ca da bosio, piemonte, italy	48.00	24.00	12.00
bourgogne-aligoté goisot, burgundy, france Bio	52.00		

RED			
tempranillo viña mues, viña albergada, alavesa, spain	25.00	12.50	6.50
merlot metic, colchagua, chile Bio Org	28.00		
aglianico rosso vignali, basilicata, italy	30.00	15.50	7.50
nero d'avola musita, sicilia, italy Org	33.00	16.50	8.50
moristel bodega pirineos, somontano, spain	34.00	18.00	9.00
carignan/grenache château domaine ollieux-romanis, languedoc, france Org	36.00		
tempranillo/garnacha rioja joven, viña ilusión, navarra, spain Bio Org	38.00	19.00	9.50
gamay côtes du forez, cave verdier logel, loire, france Nat Org	40.00	20.00	10.00
early picked shiraz little ra ra rouge, pyren wines, victoria, australia	42.00	21.00	10.50
pinot noir/gamay cheverny, domain du salvard, loire, france	43.00		
barbera umberta, cantina iuli, piemonte, italy Org	45.00	22.50	11.00
malbec château croze de pys, cahors, france	48.00		

ORANGE, ROSÉ, SWEET			
trebbiano/falanghina vincenzo, fattoria di vaira, molise, italy Bio	36.00	18.00	9.00
muscatel/marseguera tragolargo, finca casa balaguer, old castile, spain Org	38.50		
grenache/cinsault le poussin, languedoc, france	34.00	17.00	8.50
syrah/mourvèdre/rolle terre des anges, côtes de provence, france	46.00		
		375ML	75ML
petit manseng la magendia, jurancon, france Bio Org		36.00	7.20

Bio biodynamic Nat natural Org organic

125ml glasses are available on request