

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 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 st john's 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, green chilli, sambal,
fried curry leaves and coconut yoghurt 13.00
+ poached egg 2.00

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

soft shell crab, chorizo and kimchi
fried rice, poached egg 15.85

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

- marcona almonds 3.80
- green olives, orange and fennel 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- avocado and smashed cucumber salad, mirin 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, jalapeño 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
- 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 4.00
- 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, green chilli, sambal, fried curry leaves and coconut yoghurt 13.00 + poached egg 2.00
- roast red pepper and aubergine spaghetti, hazelnut and espelette pepper, marjoram and caper dressing 13.50
- braised white beans, sage, grilled spring greens, and sourdough crumb 13.00
- soft shell crab, chorizo and kimchi fried rice, poached egg 15.85
- 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, creamed corn and fennel slaw 16.50

SIDES

- green salad - rocket, watercress, butter lettuce and citrus dressing 3.95
- buckwheat tabbouleh, fresh herb, almond and pomegranate salad 3.95
- grilled spring greens, 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 3.00
- cookies 1.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt 6.00
- white chocolate and pistachio pavlova, passion fruit and yoghurt cream 7.80

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.

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
- avocado and smashed cucumber salad,
mirin and sesame 7.50
- 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
- beef laab, cucumber, sesame and shiso 10.25

BOWLS, GRAINS

- bill's chicken caesar, winter greens
and shiso 15.50
- black lentil daal, green chilli, sambal,
fried curry leaves and coconut yoghurt 13.00
- roast red pepper and aubergine spaghetti,
hazelnut and espelette pepper,
marjoram and caper dressing 13.50
- braised white beans, sage, grilled
spring greens and sourdough crumb 13.00
- prawn and chilli linguine,
garlic and rocket 15.85
- soft shell crab, chorizo and kimchi
fried rice, poached egg 15.85

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, clementine, star anise,
brown rice and citrus salad 17.35

BBQ

- shrimp burger, jalapeño mayo,
shaved radish salad and
sesame gochujang 16.00
- sticky chilli belly pork, roast peanuts
and spring onion salad 18.50
- grilled flat iron steak,
nam jim jaew dressing 16.00
- 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
- buckwheat tabbouleh, fresh herb, almond
and pomegranate salad 3.95
- grilled spring greens, 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,
passion fruit 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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DRINKS

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

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 6.00

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 or sparkling filtered water

COCKTAILS

white peach bellini 9.95

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

blackberry shrub - gold rum,
blackberry shrub, lemon and soda 10.96

lychee grapefruit spritz - vodka, lychee,
grapefruit and prosecco 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, prosecco,
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

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
organic prosecco era, veneto, italy		35.00	6.75
riesling paulett wines, clare valley, south australia		38.50	7.25
brut réserve nv phillipe gonet, champagne, france		67.00	11.25
brut réserve nv billecart-salmon, champagne, france		80.00	
brut rosé nv billecart-salmon, champagne, france		90.00	

WHITE

		750ml	375ml	175ml
organic macabeo castano, murcia, spain		21.00	10.50	4.95
organic chardonnay norte sur, domino de punctum, la mancha, spain		24.50	12.25	5.75
pecorino tor del colle, abruzzo, italy		26.50		
sauvignon blanc le potager du sud, gascogne, france		28.00	14.00	6.60
picpoul de pinet trois mats, languedoc, france		30.00		
viognier yalumba, barossa valley, south australia		32.00	16.00	7.50
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia		35.50	17.75	8.35
chardonnay 'pimpala road', geoff merrill, mclaren vale, south australia		36.00	18.00	8.55
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 chaffey brothers, eden valley, south australia		44.50		
marsanne/rousanne/chardonnay mchenry hohnen, margaret river, western australia		46.00	23.00	10.75
pouilly-fumé 'les berthiers', domaine landrat-guyollet, loire, france		50.00		
chablis 1er cru 'mont de milieu', domaine alain gautheron, france		68.00		
meursault domaine prieur brunet, côte d'or, france		75.00		

RED

montepulciano d'abruzzo san antini, abruzzo, italy		21.00	10.50	4.95
coreto tinto estremadura, portugal		24.50	12.25	5.75
syrah baron de badassière, pays d'oc, france		26.50		
primitivo di salento doppio passo, puglia, italy		28.50	14.25	6.70
organic corbières chateau fabre, languedoc, france		32.00	16.00	7.50
beaujolais-villages 'vigne de 1940', jean-michel dupré, beaujolais, france		34.50		
old bush vine grenache samuel's garden, barossa, south australia		36.00	18.00	8.55
cabernet merlot three lions, great southern, western australia		37.50		
rioja 2006 reserva bodega taron, rioja alta, spain		39.00	19.50	9.20
organic pinot noir momo, marlborough, new zealand		40.00	20.00	9.35
malbec finca sopenia, mendoza, argentina		42.00		
shiraz dandelion vineyards, barossa valley, south australia		44.50	22.25	10.45
grenache/syrah/mouvèdre geoff merrill, mclaren vale, australia		45.00	22.50	11.00
pinot noir 'devil's corner', tamar ridge, tasmania, australia		48.00		
fleurie 'l'alchimiste', anne-sophie dubois, burgundy, france		60.00		
amarone delle valpolicella torre del falasco, cantina valpantena, veneto, italy		72.00		

ROSÉ

grenache/cinsault le poussin, languedoc, france		30.00	15.00	7.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand		38.00	19.00	8.95
grenache 'rock angel', chateau d'esclans, côtes de provence, france		70.00		

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