

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

granger greens - green apple,
celery, ginger, silverbeet, chia
and coconut water 7.00

turmeric, pineapple, apple
and coconut juice 7.00

SMOOTHIES

bills raw - homemade almond milk, lsa,
raw cacao, banana and agave 6.20

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

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ 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 3.85

matcha latte, iced matcha latte 4.85

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 6.50

açaí bowl, banana, berries
and vegan granola 8.75

millet, oat and quinoa porridge, sweet
red bean, granny smith and almond butter 8.00

bircher muesli, jasmine poached
peach and pistachio 7.20

vegan granola, coconut yoghurt
and fruit compote 8.20

BAKERY

daily buns, muffins and tray bakes
toasted coconut bread and butter 6.00

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

fried egg and bacon brioche roll,
date and tamarind sauce, watercress 8.75

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.20

st john's toasted rye, avocado, lime and
coriander 7.40 + poached egg 2.00

scrambled eggs and st john's 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 st john's
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

grilled halloumi 3.20

jasmine tea hot smoked salmon 4.80

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

BIG PLATES

millet and quinoa breakfast salad, avocado,
grilled corn, sprouting seeds, poached egg
and popped rice 13.00
+ jasmine tea hot smoked salmon 4.80

green pea and dill fritters, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20

potato and feta rosti, jasmine tea smoked
salmon and dill oil, poached eggs 14.50

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

- marcona almonds 3.80
- green nocerella olives 4.00
- courgette chips, nigella seeds and tahini yoghurt 7.50
- roast carrots, peanut, miso and chilli crumb 8.50
- stracciatella, fennel salad, capers and mint 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, kohlrabi and mint slaw 13.50
- grass fed beef burger, cucumber pickles, pomegranate mustard, caesar iceberg wedge and fries 14.00 + cheese 1.50

SALADS

- green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.80 + grilled halloumi 3.20
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 17.00
- bills chicken caesar, winter greens and shiso 15.80
- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50

SIDES FOR SALADS

- avocado 2.95
- grilled 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 13.20
- scrambled eggs and st john's 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
- grilled halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

BOWLS, GRAINS

- spaghetti, tomato, black olive and chilli, stracciatella 13.50
- braised tofu, tomatoes and mushrooms, black bean szechuan chilli sauce 13.50
- prawn and chilli linguine, garlic and rocket 15.85
- poached chicken and brown rice broth, spring onions and chilli sambal 14.00
- nduja, prawn and xo 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, mirin nori sauce, tiger salad and chilli oil 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

SIDES

- gem lettuce, sesame and pickled onion salad 3.95
- avocado and smashed cucumber salad, mirin and sesame 5.50
- green beans, tomato and black olive dressing 3.95
- french fries 3.80

SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.20
- dark chocolate pistachio fudge 3.50
- vietnamese affogato - espresso and condensed milk semifreddo 5.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt 6.50
- white chocolate and pistachio pavlova, strawberries and yoghurt cream 7.80
- jasmine poached peaches, condensed milk semifreddo, pistachio and raspberry 7.50

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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

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

salcombe gin, seamist spray
and light tonic 9.50

white peach bellini 9.95

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

brut réserve nv phillipe gonet 11.65

SMALL PLATES

house pickles 3.80

marcona almonds 3.80

green nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt 7.50

roast tenderstem broccoli, almond sauce,
yellow pepper and sumac salsa 8.50

roast carrots, peanut, miso
and chilli crumb 8.50

stracciatella, fennel salad,
capers and mint 9.00

tuna tartare, kimchi
and sesame crisp 10.25

crispy wonton fried prawns, cashew satay,
chilli sambal and lime 9.50

crab toast, cucumber,
coriander and lime 10.50

chicken and black bean dumplings, hoisin,
cucumber and szechuan salt 8.50

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

BOWLS, GRAINS

green pea and dill fritters, fennel
and soft herb salad, grated tomato
and hummus 13.80
+ grilled halloumi 3.20

poached chicken and brown rice broth,
spring onions and chilli sambal 14.00

spaghetti, tomato, black olive and chilli,
stracciatella 13.50

braised tofu and mushrooms,
black bean szechuan chilli sauce 13.50

prawn and chilli linguine,
garlic and rocket 15.85

shrimp, 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, mirin 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

crispy seabass fillets, green nuoc cham
and green mango 22.50

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

crispy pork belly, nuoc cham, stone fruit
and pickled carrots 18.50

coconut braised beef short rib,
nuoc cham slaw and brown rice 22.50

grass fed beef burger, cucumber pickles,
pomegranate mustard,
caesar iceberg wedge and fries 14.00
+ cheese 1.50

SIDES

gem lettuce, sesame and pickled onion salad 3.95

avocado and smashed cucumber salad,
mirin and sesame 5.50

green beans, tomato and
black olive dressing 3.95

french fries 3.80

SWEET

salted peanut brittle 3.20

dark chocolate pistachio fudge 3.50

vietnamese affogato - espresso
and condensed milk semifreddo 5.50

scoop ice cream or sorbet 2.50 ea

dark chocolate sorbet, poached cherries
and almond brittle 7.20

white chocolate and pistachio pavlova,
strawberries and yoghurt cream 7.80

banana fritters, citrus caramel
and hotcake ice cream 6.65

jasmine poached peaches, condensed milk
semifreddo, pistachio and raspberry 7.50

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DRINKS

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00

granger greens - green apple,
celery, ginger, silverbeet, chia
and coconut water 7.00

turmeric, pineapple, apple
and coconut juice 7.00

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 5.50

FRAPPÉS

matcha and vanilla ice cream 6.50

espresso, avocado and
vanilla ice cream 6.50

raspberry, shiso and lemon 6.50

HOMEMADE SODAS

lemonade 3.50

strawberry and red basil 3.70

fresh ginger ale 3.50

hibiscus and lime 3.70

passion fruit 3.90

complimentary still or sparkling filtered water
or san pellegrino sparkling water 4.50

COCKTAILS

white peach bellini 9.95

raspberry, basil and kombucha no-jito
(zero-proof) - seedlip grove,
ginger kombucha and fresh lime 9.95

bills classic bloody mary -
vodka, pedro ximenez sherry, horseradish, celery,
green olives and smoked sea salt 10.95

watermelon shrub - gin, watermelon
and light tonic 10.95

negrone sbagliato spritz - sparkling brut,
campari and monterosa vermouth 11.50

bills paper plane - gin, aperol,
pink grapefruit and passion fruit 10.95

gin and rosemary vegan sour - salcombe gin,
tawny port, pink grapefruit, lemon, agave,
rosemary and aquafaba £10.95

aperol spritz sour - aperol, sparkling brut,
rhubarb bitters, orange juice
and egg white 11.50

lychee grapefruit fizz - vodka, lychee,
grapefruit and sparkling brut 11.50

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

ginger and shiso mojito - rum, shiso,
ginger and lime 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 11.50

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ 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 3.85

matcha latte, iced matcha latte 4.85

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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	bellfield pilsner (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	38.50	7.25
brut réserve nv philippe gonet, champagne, france	68.00	11.65
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	22.50	11.25	5.25
organic chardonnay norte sur, domino de punctum, la mancha, spain	25.50	12.50	5.85
pecorino tor del colle, abruzzo, italy	27.50	13.75	6.35
sauvignon blanc le potager du sud, gascogne, france	29.00	14.50	6.80
picpoul de pinet trois mats, languedoc, france	30.00		
vioignier yalumba, barossa valley, south australia	32.50	16.25	7.60
vinho verde loureiro, ab valley, amarente, portugal	34.00		
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia	36.00	18.00	8.40
grillo regieterre musita, sicily, italy	38.00		
gavi di gavi cantine volpi, piedmont, italy	40.50	20.00	9.35
sauvignon blanc seresin estate, marlborough, new zealand	43.00	21.50	10.05
organic pinot gris/riesling/ gerwurztraminer 'chiaroscuro' seresin estate, marlborough, new zealand	45.00	22.50	10.05
riesling 'angevin' plantagenet, mount barker, western australia	46.50		
marsanne/rousanne/chardonnay mchenry hohnen, margaret river, western australia	48.00	24.00	11.20
pouilly-fumé 'les berthiers', domaine landrat-guyollet, loire, france	50.00		
chenin/sauvignon blanc notary public, santa ynez valley, california, usa	52.00	26.00	10.95
chablis 1er cru 'mont de milieu', domaine alain gautheron, france	68.00		
pouilly-fuissé vieilles vignes de vergisson, david bienfait, bourgogne, france	70.00		

RED

montepulciano d'abruzzo san antini, abruzzo, italy	22.50	11.25	5.25
syrah baron de badassière, pays d'oc, france	25.50	12.50	5.85
coreto tinto estremadura, portugal	27.00		
primitivo di salento doppio passo, puglia, italy	29.00	14.50	6.80
cabernet/grenache 'marselan', domaine de l'armet, languedoc, france	33.50	16.25	7.60
beaujolais-villages 'vigne de 1940', jean-michel dupré, beaujolais, france	35.00		
old bush vine grenache samuel's garden, barossa, south australia	39.00	19.00	8.90
cabernet merlot three lions, great southern, western australia	38.00		
shiraz dandelion vineyards, barossa valley, south australia	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
rioja 2008 reserva bodega taron, rioja alta, spain	45.00	22.50	10.50
grenache/syrah/mouvèdre geoff merrill, mclaren vale, south australia	48.00		
barbera/nebbiolo la lus 'albarossa', castello banfi, piedmont, italy	50.00		
pinot noir rully 'les chauchoux', domaine belleville, burgundy, france	68.00		
amarone delle valpolicella torre del falasco, cantina valpantena, veneto, italy	70.00		

ROSÉ

grenache/cinsault le poussin, languedoc, france	32.00	16.00	7.50
pinot noir 'roaring meg', mount difficulty, central otago, new zealand	38.00	19.00	8.95
tibouren/grenache/cinsault/syrah domaine de navicelles, cotes de provence, france	42.00		

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