

# 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

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

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 6.50

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, strawberry,  
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 seed 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, nashi pear 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 13.00 + 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 and mushrooms, black bean szechuan chilli sauce 13.50
- shrimp, xo and nduja fried rice, poached egg 16.00
- prawn and chilli linguine, garlic and rocket 15.85
- poached chicken and brown rice broth, spring onions and chilli sambal 14.00

## BIG PLATES

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

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,  
roast 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, pickled nashi pear  
and sesame crisp 10.25

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

crab toast, cucumber, nashi pear,  
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

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

pan roast duck breast, roast beetroot  
and cherry ponzu sauce 18.50

## BBQ

whole roast seabass 21.50

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

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

coconut braised beef short rib,  
nuoc cham slaw and brown rice 22.00

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

## SIDES

gem, 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 ice cream 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  
ice cream, pistachio and raspberry 7.50

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elderly, pregnant or anyone with a weaker immune system

# GRANGER & Co.

## 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

### HOMEMADE SODAS

lemonade 3.50

strawberry and red basil 3.50

fresh ginger ale 3.50

hibiscus and lime 3.50

passion fruit 3.50

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

morello cherry shrub - juniper, star anise  
and morello shrub, vodka and soda 10.95

negrone sbagliato spritz - sparkling brut,  
campari and monterosa rosso vermouth 10.95

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

honeydew daiquiri - white rum, honeydew melon  
and fresh lime 10.95

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

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

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fore

you order - we cannot guarantee the absence of allergens in our  
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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