

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 C 6.20

turmeric, pineapple, apple
and coconut juice 6.20

SMOOTHIES

bill's raw - homemade almond milk, lsa,
raw cacao, banana and agave L N P S Su Sy 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt M Su 5.00

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00
+ soy Sy, oat milk G or homemade almond milk L N P Sy .60
+ extra shot .60

allpress cold drip (with or without milk) 3.50

tea by rare tea company Su
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 Su 4.20

fresh mint tea 3.00

spiced almond milk chai L N P Su Sy 4.50

hot chocolate M Sy 3.65

matcha latte, iced matcha latte
M Su 4.75

FRUIT, GRAINS

raw bites - cacao, date and almond
E G L M N P Su Sy 1.50 ea

fresh fruit bowl and greek yoghurt M 9.00
+ lsa N S 1.00

almond milk chia seed pot, berries,
pomegranate and coconut yoghurt N 6.00

açaí bowl, banana, berries
and vegan granola G L N P S Su Sy 8.75

amaranth and oat porridge,
blueberry and pink grapefruit C G Mu 8.00

bircher muesli, granny smith apple,
medjool date and almonds G M N Su 7.00

vegan granola, coconut yoghurt
and fruit compote G L N P S Su Sy 8.20

BAKERY

daily buns, muffins and
tray bakes G M N

toasted coconut bread and butter
E G L M N P Su Sy 5.50

spinach and feta bourekas,
pomegranate jam and yoghurt G E M Mu S 7.00

toasted sourdough G, rye G or our
gluten-free bread with marmalade, jam,
vegemite C G, honey or almond butter N 3.50

grilled cheese and kimchi open sandwich
Cr E F G M Mu 9.50

chilli fried egg and bacon brioche roll,
rocket and spiced mango chutney
E G M Mu S Su 8.75

CLASSICS

ricotta hotcakes, banana
and honeycomb butter E G M Sy 12.95

toasted rye, avocado, lime and coriander G 7.20
+ poached egg E Su 2.00

scrambled eggs and sourdough toast E G M 8.40

fresh aussie - jasmine tea hot smoked salmon,
poached eggs, greens, furikake, avocado and
cherry tomatoes Cr E F S Su 13.80

sweet corn fritters, roast tomato,
spinach and bacon E G M Su Sy 13.80

EGGS

soft boiled eggs
and sourdough soldiers E G M 6.65

two sunny fried or poached eggs
and sourdough toast E G M Su 6.65

SIDES

rose harissa Sy 2.00

avocado - avocado salsa -
kimchi Cr F - roast tomato 2.95

jasmine tea hot smoked salmon F 4.80

grilled wiltshire bacon Su -
herbed garlic mushrooms M Su -
chipolatas G Su - wild greens 3.80

avocado and smashed cucumber salad,
mirin and sesame G S Su 5.50

BIG PLATES

black lentil daal, chilli, fried curry leaves,
coconut yoghurt and cauliflower rice Mu G 13.00
+ poached egg E Su 2.00

green pea and dill fritters, rose harissa,
soft herb salad, halloumi, buckwheat tabbouleh,
almonds and pomegranate C G L M N P Su Sy 13.50

prawn, xo and nduja fried rice, poached egg
Cr E G L Mo N P Se Su Sy 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.

allergens - C celery, Cr crustation, E egg, F fish, G gluten, L lupin, M
milk, Mo Mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur,
Sy soya.

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds N 3.80
- green olives, orange and fennel 4.00
- courgette chips, nigella seed and tahini yoghurt G M S 7.50
- smashed cucumber, miso peanut, chilli and sesame C G L Mu N P S Sy 7.50
- burrata, grilled courgettes, dill and green tomato oil M 9.00
- chilli, sesame and peanut crispy chicken, iceberg and miso buttermilk dressing Cr G L M P S Sy 10.50

SANDWICHES, BURGERS

- grilled cheese and kimchi open sandwich Cr E F G M Mu 9.50
- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang Cr E F G M Mu S Su Sy 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, nashi pear and mint slaw Cr E G L M P S Sy 13.50
- grass fed beef burger, dill pickles, smoked chilli and onion aioli C E F G M Mu S Su 14.00 + cheese M 1.50

SALADS

- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing Cr G S Sy 10.50
- green pea and dill fritters, rose harissa, soft herb salad, halloumi, buckwheat tabbouleh, almonds and pomegranate C G L M N P Su Sy 13.50
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame Cr F S Su Sy 16.95
- bill's chicken caesar, winter greens and shiso Cr E F G M Mu Sy 15.50

SIDES FOR SALADS

- avocado 2.95
- roast halloumi M 3.20
- jasmine tea hot smoked salmon F 4.80
- grilled chicken breast 6.00
- grilled wiltshire bacon Su 3.80

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allergens - C celery, Cr crustation, E egg, F fish, G gluten, L lupin, M milk, Mo Mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy soya.

CLASSICS

- ricotta hotcakes, banana and honeycomb butter E G M Sy 12.95
- scrambled eggs and sourdough toast E G M 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes Cr E F S Su 13.80
- sweet corn fritters, roast tomato, spinach and bacon E G M Su Sy 13.80

SIDES FOR CLASSICS

- rose harissa Sy 2.00 / avocado - avocado salsa - kimchi Cr F - roast tomato 2.95 / jasmine tea hot smoked salmon F 4.80 / grilled wiltshire bacon Su - chipolatas G Su - herbed garlic mushrooms M Su - wild greens 3.80

BOWLS, GRAINS

- black lentil daal, chilli, fried curry leaves, coconut yoghurt and cauliflower rice Mu G 13.00 + poached egg E Su 2.00
- roast red pepper and aubergine spaghetti, hazelnut and espelette pepper, marjoram and caper dressing G M N S Su Sy 13.50
- braised tofu and mushrooms, black bean szechuan chilli sauce G S Sy 13.00
- prawn, xo and nduja fried rice, poached egg Cr E G L Mo N P Se Su Sy 16.00
- prawn and chilli linguine, garlic and rocket Cr G M 15.85
- chicken mohinga, rice noodles, roast chilli, cashew and morning glory C Cr F G 15.00

BIG PLATES

- yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish F L P S Su 16.50
- seared salmon, miso nori sauce, tiger salad and chilli oil Cr F G S Su Sy 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw E G M 16.50

SIDES

- green salad - rocket, watercress, butter lettuce and citrus dressing 3.95
- tenderstem broccoli, hazelnut and red pepper dressing G N S Su Sy 3.95
- avocado and smashed cucumber salad, mirin and sesame G S Su 5.50
- french fries G 3.80

SWEET

- raw bites - cacao, date and almond E G L M N P Su Sy 1.50 ea
- salted peanut brittle L M P 3.20
- dark chocolate pistachio fudge L M N P S Sy 3.50
- daily cakes G M N 4.50
- tray bakes and slices G M N 3.00 cookies G M N 1.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt N 6.00
- white chocolate and pistachio pavlova, passion fruit and yoghurt cream E L M N P S Sy 7.80

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

hepple gin, douglas fir
sherbert and tonic 9.50

white peach bellini Su 9.95

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

brut réserve nv phillipe gonet Su 11.25

SMALL PLATES

marcona almonds N 3.80

green olives, orange and fennel 4.00

courgette chips, nigella seed
and tahini yoghurt G M S 7.50

roast cauliflower, saffron yoghurt
and rose harissa G M N S Su Sy 7.00

smashed cucumber, miso peanut,
chilli and sesame C G L Mu N P S Sy 7.50

roast carrots, peanut, miso and chilli crumb
C G L Mu P Se Sy 8.50

burrata, grilled courgettes,
dill and green tomato oil M 9.00

crab, prawn and turmeric dumplings,
black vinegar and chilli oil Cr E F G Su 8.50

tuna tartare, kimchi, pickled nashi pear
and sesame crisp F G S Su Sy 10.25

prawn katsu, cabbage slaw
and pickled cucumber Cr E G Mu Sy 9.50

chilli, sesame and peanut crispy chicken,
iceberg and miso buttermilk dressing
Cr G L M P S Sy 10.50

BOWLS, GRAINS

bill's chicken caesar, winter greens
and shiso Cr E F G M Mu Sy 15.50

black lentil daal, chilli, fried curry leaves,
coconut yoghurt and cauliflower rice Mu G 13.00

roast red pepper and aubergine spaghetti,
hazelnut and espelette pepper, marjoram
and caper dressing G M N S Su Sy 13.50

braised tofu and mushrooms,
black bean szechuan chilli sauce G S Sy 13.00

prawn and chilli linguine,
garlic and rocket Cr G M 15.85

prawn, xo and nduja fried rice,
poached egg
Cr E G L Mo N P Se Su Sy 16.00

BIG PLATES

yellow fish curry, spiced butternut
squash, roast peanuts, brown rice
and cucumber relish F L P S Su 16.50

seared salmon, miso nori sauce,
tiger salad and chilli oil Cr F S Su Sy 17.00

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw E G M 16.50

crispy duck, clementine, star anise,
brown rice and citrus salad F G Mo Sy 17.35

BBQ

shrimp burger, jalapeño mayo,
shaved radish salad and sesame
gochujang Cr E F G M Mu S Su Sy 15.75

sticky chilli belly pork, roast peanut
and spring onion salad G F L Mo P S Su Sy 18.50

lamb rump, roast fennel and chicory,
freekeh and green olive salsa C G L M P Su Sy 23.50

grilled flat iron steak, nam jim jaew dressing F 16.00

grass fed beef burger, dill pickles,
smoked chilli and onion
aioli C E F G M Mu S Su 14.00
+ cheese M 1.50

SIDES

green salad - rocket, watercress,
butter lettuce and citrus dressing 3.95

tenderstem broccoli, hazelnut and
red pepper dressing G N S Su Sy 3.95

avocado and smashed cucumber salad,
mirin and sesame G S Su 5.50

french fries G 3.80

SWEET

salted peanut brittle L M P 3.20

dark chocolate pistachio fudge L M N P S Sy 3.50

affogato - espresso and vanilla ice cream G M Sy 5.25

scoop ice cream or sorbet G M Sy 2.50 ea

chia seed and black sesame pot,
mango and raspberry N S 6.50

white chocolate and pistachio pavlova,
strawberries and yoghurt cream E L M N P S Sy 7.80

banana fritters, citrus caramel
and honey ice cream E G M 6.65

vanilla panna cotta, persimmon, passion fruit and
caramelised white chocolate crumb C M Mu N Sy 6.50

chocolate miso cremeaux, raspberries
and peanut honeycomb E G L M P Sy 6.50

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