

# GRANGER & Co.

## ALL DAY

ricotta hotcakes, banana  
and honeycomb butter 13.20 **E G M**

scrambled eggs and st john's  
sourdough toast 8.40 **E G M**

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

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

grilled cheese and our green kimchi  
open sandwich 9.50 **E G M Mu Sy Su**

green pea and dill fritters, fennel and soft herb  
salad, grated tomato and hummus 13.80 **S Su (G)**

## SIDES

avocado - avocado salsa -  
our green kimchi - roast tomato 2.95

grilled halloumi 3.20 **M**

jasmine tea hot smoked salmon 4.80 **F (N P)**

grilled wiltshire bacon **Su** - herbed garlic

mushrooms **M** - chipolatas **G Su** -

wild greens 3.80

## BREAKFAST UNTIL 12

### FRUITS, GRAINS, CEREALS

vegan granola, coconut yoghurt and  
blueberry and hibiscus compote 8.20  
**N P S Su**

miso and brown rice porridge,  
coconut yoghurt and mango 9.00 **Sy**

almond chia seed and black sesame pot,  
mango and raspberry 6.80 **N S (P)**

### TOASTS, SPREADS, EGGS

st john's toasted rye, avocado, lime  
and coriander 7.50 **G**

two sunny fried or poached eggs and  
st john's sourdough toast 6.65 **E G M Su**

toasted coconut bread and butter 6.50  
**E G M (N P S)**

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

## LUNCH FROM 12

### SMALL PLATES

marcona almonds 4.00 **N**  
green nocerella olives 4.00

courgette chips, nigella seeds  
and tahini yoghurt 7.50 **S M (G)**

### SALADS

chopped salad - edamame, courgette,  
cabbage, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing 10.50  
**G S Sy Su (C F M Mo Mu N P)**

grilled chicken cashew satay, spiced  
peanuts, grapefruit and nuoc cham 15.80  
**G F N P S Sy Su (C M Mu)**

### MAINS

grass fed beef burger, smoked ancho chilli  
sauce, pickled shallots, and fries 14.00  
**E G M Mu S Su (N P)** + cheese 1.50 **M**

shrimp burger, lemongrass dressing, aioli,  
shaved radish and french fries 16.00  
**Cr E F G M Mu S Su**

chilli, sesame and peanut crispy chicken  
burger, miso buttermilk dressing, kohlrabi and  
mint slaw 13.50 **E G M P S Sy Su (N)**

prawn and chilli linguine, garlic,  
and rocket 16.00 **Cr G M (Sy)**

coconut fish and prawn curry, choy sum  
and holy basil, brown rice 16.50 **Cr F Mu Sy C**  
**Su (G M N P S)**

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

chili miso salmon,  
hot and sour aubergine 17.00 **F Sy (Mu C)**

black lentil daal, green chilli, sambal,  
cauliflower rice, coconut yoghurt 14.00 **M (P N)**

### SIDES

green salad, yuzukoshu and  
fresh ginger dressing 3.95 **(C Mu)**

french fries 3.95 **(G)**

### SWEETS

hotcake ice cream 5.50 **E G M**

white chocolate and pistachio pavlova,  
seasonal fruit and yoghurt cream 7.80  
**E M N Sy**

dark chocolate pistachio fudge 3.50  
**M N Sy (P S G)**

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

allergens - **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten,  
**M** milk, **L** lupin, **Mo** mollusc, **Mu** mustard, **N** nuts, **P** peanuts,  
**S** sesame, **Su** sulphur, **Sy** soya, ( ) may contain

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

white peach bellini 10.25  
bills negroni 10.95  
brut réserve nv phillipe gonet 11.65

## SMALL PLATES

marcona almonds 4.00 **N**  
green nocerella olives 4.00  
courgette chips, nigella seed  
and tahini yoghurt 7.50 **M S (P N G)**  
hot and sour aubergine,  
sesame and tofu 8.00 **G P S Sy (N)**  
crab toast, cucumber, nashi pear,  
coriander, and lime 10.50 **Cr E F G Mu (S Sy)**  
chilli, sesame and peanut  
crispy chicken, iceberg lettuce  
and miso buttermilk dressing 10.50  
**G M P S Sy Su (Cr Mo N)**

## BOWLS AND GRAINS

green pea and dill fritters, fennel and soft  
herb salad, grated tomato and hummus 13.80  
**S Su (G)**  
prawn and chilli linguine, garlic,  
and rocket 16.00 **Cr G M (Sy)**  
black lentil daal, green chilli, sambal,  
cauliflower rice, coconut yoghurt 14.00  
**M (P N)**  
chopped salad - edamame, courgette,  
cabbage, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing 10.50  
**G S Sy Su (C F M Mo Mu N P)**  
grilled chicken cashew satay, spiced  
peanuts, grapefruit and nuoc cham 15.80  
**G F N P S Sy Su (C M Mu)**

## SIDES FOR SALADS

avocado 2.95  
grilled halloumi 3.20 **M**  
jasmine tea hot smoked salmon 4.80 **F (N P)**  
grilled chicken breast 6.00

## MAINS

coconut fish and prawn curry, choy sum  
and holy basil, brown rice 16.50  
**Cr F Mu Sy C Su (G M N P S)**  
crispy duck, kumquat, ponzu, ginger  
and brown rice 17.00 **G Sy (C Mu)**  
chili miso salmon,  
hot and sour aubergine 17.00 **F Sy (Mu C)**  
parmesan crumbed chicken schnitzel, creamed  
corn and fennel slaw 16.50 **E G M**  
grass fed beef burger, smoked ancho chilli sauce,  
pickled shallots, and fries 14.00  
**E G M Mu S Su (N P) + cheese 1.50 M**  
chilli, sesame and peanut crispy chicken burger,  
miso buttermilk dressing, kohlrabi and mint slaw  
13.50 **E G M P S Sy Su (N)**  
shrimp burger, lemongrass dressing, aioli,  
shaved radish and french fries 16.00  
**Cr E F G M Mu S Su**

## SIDES

green salad, yuzukoshu and  
fresh ginger dressing 3.95 **(C Mu)**  
french fries 3.95 **(G)**

## SWEETS

hotcake ice cream 5.50 **E G M**  
white chocolate and pistachio pavlova,  
seasonal fruit and yoghurt cream 7.80  
**E M N Sy**  
dark chocolate pistachio fudge 3.50  
**M N Sy (P S G)**  
dark chocolate sorbet,  
gin poached blackberries  
and almond brittle 7.80 **N Sy (M)**

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

allergens - **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten,  
**M** milk, **L** lupin, **Mo** mollusc, **Mu** mustard, **N** nuts, **P** peanuts,  
**S** sesame, **Su** sulphur, **Sy** soya, ( ) may contain

# GRANGER & Co.

## 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 **C**

immunity shot - pineapple, cucumber,  
turmeric, ginger, lemon, aloe vera, cayenne 3.50

### BOTANICALS

seedlip and tonic (zero proof) -  
garden, spice or grove seedlip 6.95

jax coco pure coconut water 5.95

### SMOOTHIES, FRAPPÉS, SHAKES

bills raw - homemade almond milk, lsa,  
raw cacao, banana and agave 6.20 **L N P S Su Sy**

sunrise - berries, banana, apple juice,  
orange juice and yoghurt 5.50 **M Su**

matcha and vanilla ice cream 6.50 **E M Su**

espresso, avocado and  
vanilla ice cream 6.75 **E M**

### HOMEMADE SODAS

lemonade 3.70

fresh ginger ale 3.70

passion fruit 4.50

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

## COCKTAILS

white peach bellini 10.25 **Su**

bills classic bloody mary - vodka,  
pedro ximenez sherry, horseradish, celery,  
green olives and smoked sea salt 10.95 **C F G Su**

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

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,  
fiorente, cucumber and lemon 10.95

cold drip espresso martini - black cow vodka,  
mr black liqueur and cold drip coffee 11.50 **M**

classic cocktails are also  
available on request

## COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20  
+ soy **Sy**, oat milk **G** or  
homemade almond milk **L N P Sy** .60  
+ extra shot .60

iced latte 3.80 **M**

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

fresh mint tea 3.00

rooibos and ginger iced tea 4.20 **Su**

spiced almond milk chai 4.50 **L N P Su Sy**

hot chocolate, mocha 3.85 **M Sy**

matcha latte, iced matcha latte 4.85 **M Su**

some of our drinks contain raw egg. 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  
bar that contains allergens.

a discretionary service charge of 12.5% applies to each bill

allergens - **C** celery, **Cr** crustacean, **E** egg, **F** fish, **G** gluten,  
**M** milk, **L** lupin, **Mo** mollusc, **Mu** mustard, **N** nuts, **P** peanuts,  
**S** sesame, **Su** sulphur, **Sy** soya, ( ) may contain

## BEER

asahi (330ml) <b>G</b>	4.50	aigua moritz 0% abv <b>G</b>	4.15	hawkes urban orchard cider	5.00
moritz (330ml) <b>G</b>	5.00	bellfield pilsner (GF)	5.80	stone & wood pacific ale <b>G</b>	5.75

## SPARKLING

	750ml	375ml	125ml
<b>sparkling brut</b> paulett 'trillians', clare valley, south australia <b>Su</b>	39.50		7.25
<b>brut réserve nv</b> phillipe gonet, champagne, france <b>Su</b>	68.00		11.65
<b>brut reserve nv</b> billecourt-salmon, champagne, france <b>Su</b>	80.00		13.50
<b>brut rosé nv</b> billecourt-salmon, champagne, france <b>Su</b>	90.00		

## WHITE

	750ml	375ml	175ml
<b>organic macabeo</b> castano, murcia, spain <b>Su</b>	23.50	11.75	6.00
<b>organic chardonnay</b> norte sur, domino de punctum, la mancha, spain <b>Su</b>	26.00	13.00	6.50
<b>pecorino</b> tor del colle, abruzzo, italy <b>Su</b>	28.00	14.00	6.95
<b>sauvignon blanc "tread lightly"</b> backsberg estate, south africa <b>Su</b>	29.50	14.75	7.45
<b>picpoul de pinet</b> trois mats, languedoc, france <b>Su</b>	31.00	15.50	7.75
<b>gerwurztraminer/pinot gris/semillon</b> 'layers', adelaide, south australia <b>Su</b>	37.00	18.00	9.00
<b>riesling</b> hill and valley, hidden valley, south australia <b>Su</b>	42.50	21.25	10.00
<b>gavi di gavi</b> ca di bosio, terredavino, piedmont, italy <b>Su</b>	46.00	23.00	11.20

## RED

<b>montepulciano d'abruzzo</b> san antini, abruzzo, italy <b>Su</b>	23.50	11.75	6.00
<b>touriga nacional/cabernet sauvignon</b> casa do lago, lisbon, portugal <b>Su</b>	28.00	14.00	6.95
<b>primitivo di salento</b> doppio passo, puglia, italy <b>Su</b>	30.00	15.00	7.50
<b>bordeaux blend</b> chateaux de le gardera, bordeaux superieur, france <b>Su</b>	34.00	17.00	8.50
<b>cabernet sauvignon</b> dandelion vineyards, fleurieu peninsula, south australia <b>Su</b>	42.00	21.00	9.85
<b>rioja</b> 2011 reserva bodega taron, rioja alta, spain <b>Su</b>	45.00	22.50	10.85
<b>organic pinot noir</b> momo, marlborough, new zealand <b>Su</b>	46.00	23.00	11.20
<b>grenache/syrah/mouvèdre</b> geoff merrill, mclaren vale, south australia <b>Su</b>	48.00	24.00	12.00

## ROSÉ

<b>grenache/cinsault</b> le poussin, languedoc, france <b>Su</b>	32.00	16.00	8.00
<b>pinot noir</b> 'roaring meg', mount difficulty, central otago, new zealand <b>Su</b>	38.00	19.00	9.45

## SWEET

	375ml	125ml	75ml
<b>pink moscato</b> innocent bystander, swan hill, victoria, australia <b>Su</b>	17.00		
<b>botrytis riesling</b> heggies, eden valley, south australia <b>Su</b>	37.00	12.50	7.40

125ml glasses are available on request