

# 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 **C** 7.00

turmeric, pineapple, apple  
and coconut juice 7.00

## SMOOTHIES

bills raw - homemade almond milk,  
raw cacao, linseeds, sesame seeds,  
almonds, banana and agave **L N P S Su Sy** 6.20

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

## 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 **M** 3.80

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

rooibos, ginger 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, mocha **M Sy** 3.85

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

black sesame oat milk latte **G S** 4.85

## FRUIT, GRAINS

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

fresh fruit bowl 9.00  
+ linseeds, sesame seeds and almonds **L N P S** 1.00

almond milk chia seed and black sesame pot,  
mango, raspberry and bee pollen **L N P S** 6.80

açaí bowl, banana, berries  
and vegan granola **G L N P S Su Sy** 8.80

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

bircher muesli, plum, tamarind  
and pomegranate compote **C M Mu** 7.20

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

## BAKERY

breakfast muffins **E G L M N P S** 3.00

toasted coconut bread and butter  
**E G L M N P Su Sy** 6.50

pumpkin, date and cardamom loaf,  
almond butter and raspberry jam **L N P** 6.50

spiced cauliflower, feta and potato bourekas,  
yoghurt and date molasses **E G L M Mu N P** 7.00

st john's 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 our green kimchi  
open sandwich **E G M Mu Sy** 9.50

fried egg and bacon brioche roll, date and  
tamarind sauce, watercress **E G M Mu S Su Sy** 8.80

## CLASSICS

ricotta hotcakes, banana  
and honeycomb butter **E G M Sy** 13.20  
+ grilled wiltshire bacon **Su** 3.80

st john's toasted rye, avocado, lime and  
coriander **G** 7.50 + poached egg **E Su** 2.00

scrambled eggs and st john's 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 + toast **G** 1.50

sweet corn fritters, roast tomato, spinach  
and bacon **E G M Su Sy** 13.80 + avocado salsa 2.95

## EGGS

soft boiled eggs and st john's sourdough  
soldiers **E G M** 6.65

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

## SIDES

rose harissa 2.00  
avocado - avocado salsa -  
our green kimchi **G Sy** - roast tomato 2.95  
grilled halloumi **M** 3.20  
jasmine tea hot smoked salmon **F** 4.80  
grilled wiltshire bacon **Su** - herbed garlic  
mushrooms **M** - chipolatas **G Su** - wild greens 3.80

## BIG PLATES

broken tofu, shredded cabbage, chilli sambal  
and crispy shallots, st john's sourdough toast **G Mu Sy** 10.50

yellow split pea and turmeric dahl, pickled slaw,  
date and tamarind chutney, toasted coconut and mint  
**Mu Su Sy** 13.00 + poached egg **E Su** 2.00

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

potato and feta rosti, jasmine tea hot smoked salmon  
and dill oil, poached eggs **E F G M Su** 14.50

nduja, xo and prawn fried rice, poached egg  
**Cr E G Mo Su Sy** 16.50

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** 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

# GRANGER & Co.

LUNCH 12-5PM

## SMALL PLATES

- marcona almonds **N** 3.80  
green nocerella olives 4.00  
courgette chips, nigella seed  
and tahini yoghurt **G M S** 7.50  
roast romanesco, ajo blanco  
and curry leaf oil **L Mu N P Su** 7.50  
roast carrots, lime leaf,  
goat's curd and pistachio **L M N P** 8.50  
chilli, sesame and peanut crispy chicken,  
iceberg lettuce and miso buttermilk dressing  
**Cr G L M P S Sy** 10.50

## SANDWICHES, BURGERS

- 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, kohlrabi  
and mint slaw **Cr E G L M P S Sy** 13.50  
grass fed beef burger, smoked ancho chilli  
sauce, pickled shallots and fries **E G M Mu S Su** 14.00  
+ cheese **M** 1.50

## SALADS

- green pea and dill fritters, fennel  
and soft herb salad, grated tomato  
and hummus **G S** 13.80  
+ grilled halloumi **M** 3.20  
raw tuna and brown rice donburi,  
avocado, pickled radicchio and  
umeboshi dressing **C Cr F Mu S Su Sy** 17.50  
grilled chicken cashew satay, spiced peanuts,  
grapefruit and nuoc cham **F L N P S Sy** 15.80  
chopped salad - edamame, courgette,  
cabbage, crunchy chickpeas, beetroot, corn  
and citrus sesame dressing **Cr G S Su Sy** 10.50

## SIDES FOR SALADS

- avocado 2.95  
grilled 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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## CLASSICS

- ricotta hotcakes, banana and honeycomb butter  
**E G M Sy** 13.20 + grilled wiltshire bacon **Su** 3.80  
scrambled eggs and st john's 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 + toast **G** 1.50  
sweet corn fritters, roast tomato, spinach and  
bacon **E G M Su Sy** 13.80 + avocado salsa 2.95

## SIDES FOR CLASSICS

- rose harissa 2.00  
avocado - avocado salsa -  
our green kimchi **G Sy** - roast tomato 2.95  
grilled halloumi **M** 3.20  
jasmine tea hot smoked salmon **F** 4.80  
grilled wiltshire bacon **Su** - chipolatas **G Su** -  
herbed garlic mushrooms **M** - wild greens 3.80

## BOWLS, GRAINS

- shiitake spaghetti, miso, ponzu,  
crème fraîche, tarragon and parmesan **G M Sy** 13.50  
yellow split pea and turmeric dahl, pickled slaw,  
date and tamarind chutney, toasted coconut  
and mint **Mu Su Sy** 13.00 + poached egg **E Su** 2.00  
prawn and chilli linguine, garlic and rocket **Cr G M** 16.00  
chicken and rice noodle soup, chinese cabbage,  
chilli, holy basil, crispy shallots **Cr F S Sy** 14.00  
nduja, xo and prawn fried rice, poached egg  
**Cr E G Mo Su Sy** 16.50

## BIG PLATES

- coconut fish and prawn curry, kai lan  
and holy basil, brown rice **Cr F Mu S Sy** 16.50  
chilli miso salmon, hot and sour aubergine **F Su Sy** 17.00  
parmesan crumbed chicken schnitzel,  
creamed corn and fennel slaw **E G M Su** 16.50

## SIDES

- green salad, yuzukoshu and fresh  
ginger dressing **C Mu Su** 3.95  
carrot salad, amba yoghurt, rose  
harissa, dukkah and coriander **L M Mu N P S** 3.95  
blistered green beans, garlic and chilli 3.95  
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** 3.50  
dark chocolate pistachio fudge **L M N P S Sy** 3.50  
scoop ice cream or sorbet **E G M Sy** 2.50 ea  
two scoops hotcake ice cream **E G M** 5.00  
vietnamese affogato - espresso  
and condensed milk semifreddo **M** 5.50  
almond milk chia seed and black sesame pot,  
mango, raspberry and bee pollen **L N P S** 6.80  
white chocolate and pistachio pavlova, seasonal  
fruit and yoghurt cream **E L M N P S Sy** 7.80  
espresso panna cotta and armagnac prunes **M Su** 7.00

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

hepple gin, douglas fir sherbert  
and tonic 9.50

white peach bellini **Su** 10.25

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

brut réserve nv phillipe gonet **Su** 11.65

## SMALL PLATES

marcona almonds **N** 3.80

green nocerella olives 4.00

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

roast romanesco, ajo blanco  
and curry leaf oil **L Mu N P Su** 7.50

hot and sour aubergine, sesame and tofu  
**Cr F G L Mo Mu P S Su Sy** 8.00

roast carrots, lime leaf,  
goat's curd and pistachio **L M N P** 8.50

tuna tartare, wakame, furikake  
and puffed rice **C Cr F Mo Mu S Su Sy** 10.25

crispy wonton fried prawns, cashew satay,  
chilli sambal and lime **Cr E F G M Mu N Sy** 9.50

crab toast, cucumber, nashi pear, coriander  
and lime **Cr E F G Mu** 10.50

chicken and black bean dumplings, hoisin,  
cucumber and szechuan salt **E G Mo Su Sy** 8.50

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

## BOWLS, GRAINS

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

yellow split pea and turmeric dahl, pickled slaw,  
date and tamarind chutney, toasted coconut  
and mint **Mu Su Sy** 13.00

shiitake spaghetti, miso, ponzu,  
crème fraîche, tarragon and parmesan **G M Sy** 13.50

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

chicken and rice noodle soup, chinese  
cabbage, chilli, holy basil and crispy  
shallots **Cr F S Sy** 14.00

## BIG PLATES

coconut fish and prawn curry, kai lan  
and holy basil, brown rice **Cr F Mu S Sy** 16.50

roast hake, wilted spinach and  
green romesco **F L M Mu N P Su** 17.50

chilli miso salmon, hot and sour  
aubergine **F Su Sy** 17.00

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

crispy duck, kumquat, ponzu, ginger  
and brown rice **C G Mo Mu Su Sy** 17.00

## BBQ

shrimp burger, jalapeño mayo,  
shaved radish salad and sesame  
gochujang **Cr E F G M Mu S Su Sy** 16.00

crispy pork belly, nuoc cham, stone fruit  
and pickled carrots **F G Mo Su Sy** 18.50

lamb, tahini and preserved lemon kofte, yellow split pea  
and turmeric dahl, roast carrots and pistachio  
**L M Mu N P S** 16.50

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

## SIDES

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

carrot salad, amba yoghurt, rose  
harissa, dukkah and coriander **L M Mu N P S** 3.95

blistered green beans, garlic and chilli 3.95

french fries **G** 3.80

## SWEET

salted peanut brittle **L M P** 3.50

dark chocolate pistachio fudge **L M N P S Sy** 3.50

vietnamese affogato - espresso  
and condensed milk semifreddo **M** 5.50

scoop ice cream or sorbet **E G M Sy** 2.50 ea

two scoops hotcake ice cream **G E M** 5.00

ice cream sandwich - condensed milk ice cream,  
blueberry and hibiscus compote,  
poppy seed brioche **E G M** 7.00

dark chocolate sorbet, gin poached  
blackberries and almond brittle **M N Sy** 7.20

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

sesame banana fritters, maple syrup  
and hotcake ice cream **E G M S** 7.00

espresso panna cotta  
and armagnac prunes **M Su** 7.00

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