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

FRUIT, GRAINS
raw bites - cacao, date and almond E G L M N P S 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 paste, mango, raspberry and bee pollen L N P S 6.80
acai bowl, banana, berries and vegan granola G L N P S Su Sy 8.80
miso and brown rice perridge, coconut yoghurt and mango Su 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

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 5.50
breakfast, chamomile, peppermint, rooibos 3.00
allpress cold drip (with or without milk) 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, matcha M Su Sy 3.85
matcha latte, iced matcha latte M Su 4.85
black sesame oat milk latte G S 4.85

COFFEE, TEA, CHOCOLATE
coffee by allpress 3.20
+ soy, oat milk G or
homemade almond milk L N P Su 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, matcha M Su Sy 3.85
matcha latte, iced matcha latte M Su 4.85
black sesame oat milk latte G S 4.85

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 5.50
breakfast, chamomile, peppermint, rooibos 3.00
allpress cold drip (with or without milk) 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, matcha M Su Sy 3.85
matcha latte, iced matcha latte M Su 4.85
black sesame oat milk latte G S 4.85

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 cardamon 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 6, rye 6 or our gluten-free bread with marmalade, jam, vegemite 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 Su 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, fennel, 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 S - 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 Su 10.50
yellow split pea and turmeric dahl, pickled slaw, date and tamarind chutney, toasted coconut and mint Mu SuSy 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 Mu Su Sy 16.50

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, H 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 M 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 C G L M P S Sy 10.50

SANDWICHES, BURGERS
shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang C R E F G M Su Sy 16.00
chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, kohlrabi and mint slaw C R E G L M P S Sy 13.50
glass 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

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

foodborne illnesses, particularly for those who are very young, elderly, pregnant or anyone with a weaker immune system

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

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 C r 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 S - roast tomato 2.95
grilled halloumi M 3.20
jasmine tea hot smoked salmon F 4.80
grilled wiltshire bacon G 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 C r G M 16.00
chicken and rice noodle soup, chinese cabbage, chilli, holy basil, crispy shallots C r F S By 14.00
nduja, xo and pawns fried rice, poached egg C r E G Mo Su Sy 16.50

BIG PLATES
coconut fish and prawn curry, kai lan and holy basil, brown rice C r F M Su 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, yuzu kosho and fresh ginger dressing C Mu S 3.95
carrot salad, amba yoghurt, rose harissa, dukkah and coriander Cr F S Sy 16.50
bliistered 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 S 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
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 Ho 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

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 dal, pickled slaw, date and tamarind chutney, toasted coconut and mint Mu Su 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

cocoanut fish and prawn curry, kal 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 Ho Mu Su Sy 17.00

BBQ

shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang Cr E F G M Mu Su Sy 16.00
crispy pork belly, nuoc cham, stone fruit and pickled carrots F G Mo Mu Su 18.50
lamb, tahini and preserved lemon kaffe, yellow split pea and turmeric dal, roast carrots and pistachio L M N P S 16.50
grass fed beef burger, smoked ancho chilli sauce, pickled shallots and fries E G M Mu Su Sy 14.00
+ cheese M 1.50

SIDES

green salad, yuzukoshu and fresh ginger dressing G Mu 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
dark chocolate pistachio fudge M G 7.00
espresso panna cotta

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 phillipie gonet Su 11.65

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, r fish, G gluten, M milk, L lupin, Ho moliusuc, Hu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy soya

a discretionary service charge of 12.5% applies to each bill

DINNER FROM 5PM

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, r fish, G gluten, M milk, L lupin, Ho moliusuc, Hu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy soya