

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, green chilli, sambal,
fried curry leaves and coconut yoghurt G Mu 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

soft shell crab, chorizo and kimchi
fried rice, poached egg
Cr E F G M Su Sy 15.85

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, M milk,
Mo Mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy
soya.

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

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

PIZZETTAS

olive oil and rosemary salt G M 4.00

tomato, straciatella and basil oil G M 8.50

njuda, slow roast onion, caper and green chilli G M Mu Su 8.50

roast tenderstem broccoli, mascarpone, pine nuts and green sauce G M 8.50

finocchiona, taleggio and braised fennel G M Su 8.50

spiced lamb, aubergine tahini, halloumi, ricotta, parsley and pomegranate S M G 9.50

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 4.00 / grilled wiltshire bacon Su 3.80

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, green chilli, sambal, fried curry leaves and coconut yoghurt 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 white beans, sage, grilled spring greens and sourdough crumb G L Mu N P S Sy 13.00

soft shell crab, chorizo and kimchi fried rice, poached egg Cr E F G M Su Sy 15.85

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

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

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

grilled flat-iron steak, nam jim jaew dressing F 16.00

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

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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

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

GRANGER & Co.

DINNER FROM 5PM

PIZZETTAS

- olive oil and rosemary salt 4.00 G M
- tomato, straciatella and basil oil G M 8.50
- njuda, slow roast onion, caper and green chilli G M Mu Su 8.50
- roast sprouting broccoli, mascarpone, pine nuts and green sauce G M 8.50
- finocchiona, taleggio and braised fennel G M Su 8.50
- spiced lamb, aubergine tahini, halloumi, ricotta, parsley and pomegranate S M G 9.50

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
- 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
- seared beef, cucumber, sesame and shiso F S 10.25

BOWLS, GRAINS

- bill's chicken caesar, winter greens and shiso Cr E F G M Mu Sy 15.50
- black lentil daal, green chilli, sambal, fried curry leaves, and coconut yoghurt G Mu 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 white beans, sage, grilled spring greens and sourdough crumb G L Mu N P S Sy 13.00
- prawn and chilli linguine, garlic and rocket Cr G M 15.85
- soft shell crab, chorizo and kimchi fried rice, poached egg Cr E F G M Su Sy 15.85

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
- 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, passion fruit 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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