

# GRANGER & Co.

LUNCH 12-5PM

## SMALL PLATES

- marcona almonds 4.80
- green nocellara olives 4.80
- dusty knuckle sourdough, focaccia and butter 4.50
- courgette chips, nigella seed and tahini yoghurt 8.50
- crudités, butterbean and preserved lemon hummus 8.00
- raw beetroot, labneh, dukka, grilled sourdough or paleo loaf 9.00
- crispy chicken, peanut, iceberg and gochujang 11.30

## CLASSICS

- ricotta hotcakes, banana and honeycomb butter 15.00
- scrambled eggs and toasted dusty knuckle sourdough 9.50
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 15.00 + toast 2.00
- sweet corn fritters, roast tomato, spinach, and bacon 14.50 + avocado salsa 3.00
- grilled cheese and our green kimchi open sandwich 11.30

## ADD

- rose harissa - chilli sambal 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.00
- grilled halloumi - garlic mushrooms - seasonal greens 3.50
- grilled wiltshire bacon - chipolatas 4.00
- jasmine tea hot smoked salmon 6.00

## SALADS

- grilled turmeric chicken, cabbage and lime slaw, peanut and green nahm jim 17.50
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 18.50
- chopped salad - edamame, courgette, tomato cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 12.50

## SIDES FOR SALADS

- avocado 3.00
- grilled halloumi 3.50
- grilled wiltshire bacon - crispy miso tofu 4.00
- grilled chicken breast 5.00
- jasmine tea hot smoked salmon 6.00

## BOWLS

- braised cannellini beans, aubergine, pangrattato, rocket and lemon 16.00
- crab linguine, lemon, parsley and chilli 20.00
- soft shell crab, chorizo and kimchi fried rice, poached egg 18.00
- chicken and rice noodle soup, chinese cabbage, holy basil, chilli and crispy shallots 17.50

## BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 17.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 15.50
- grass fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 16.00 + cheese 1.50

## PLATES

- celeriac and courgette fritters, quinoa, buckwheat, yellow beetroot and butter bean hummus 14.50 + grilled halloumi 3.50
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 18.50
- bill's coconut curry, choi sum and holy basil, brown rice + fish and prawn 19.00 + tofu and squash 17.00
- chilli miso salmon, hot and sour aubergine 19.00 + brown rice 1.50

## SIDES

- green salad, avocado, yuzu pepper and fresh ginger dressing 5.50
- blistered french beans, toasted coconut and curry leaf 5.00
- seasonal greens, olive oil and lemon 5.00
- french fries 4.50

## SWEET

- raw bites - cacao, date and almond 1.65 ea
- salted peanut brittle 4.50
- dark chocolate pistachio fudge 4.50
- ice creams and sorbets 5.00
- coconut rice, roast pineapple, miso caramel and coconut sorbet 8.50
- cold drip coffee tiramisu 8.50
- white chocolate and pistachio pavlova blueberry, blackberry and bergamot compote, yoghurt cream 9.50

• click & collect, delivery and office catering available •  
order at [grangerandco.com](http://grangerandco.com)

• 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 •

• 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 •

• a discretionary service charge of 12.5% applies to each bill •