

# GRANGER & Co.

LUNCH 12-5PM

## SMALL PLATES

- marcona almonds 5.50
- green nocerella olives 5.50
- courgette chips, nigella seed and tahini yoghurt 9.50
- crudités, artichoke and tahini dip 8.50
- romesco, greek yoghurt and pomegranate + dusty knuckle sourdough or our paleo 9.50
- crispy chicken, peanut, iceberg and gochujang 13.00

## PLATES

- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 21.50  
+ tofu and squash 18.50
- chilli miso salmon, hot and sour aubergine 23.00  
+ brown rice 1.50
- potato and feta rösti, poached eggs, our gravadlax and dill yoghurt 17.00

## BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 19.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 17.50
- grass-fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 17.00  
+ cheese 1.75

## SIDES

- seasonal greens, lemon dressing 3.75
- grilled broccoli, citrus sesame dressing 6.50
- french fries 5.00
- bill's green salad, yuzu kosho and fresh ginger dressing 7.00

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

• please inform your waiter if you are allergic or intolerant 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 •

• for allergen information visit [grangerandco.com](http://grangerandco.com) •

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

## CLASSICS

- ricotta hotcakes, banana and honeycomb butter 16.00
- scrambled eggs and toasted dusty knuckle sourdough 10.50
- fresh aussie - our gravadlax, poached eggs, greens, furikake, avocado and cherry tomatoes 17.00  
+ toast 2.15
- sweet corn fritters, roast tomato, spinach and bacon 16.50  
+ avocado salsa 3.25
- grilled cheese and our green kimchi open sandwich 12.50

## SALADS, BOWLS

- prawn and chilli linguine, garlic and rocket 19.50
- braised butter beans, roast fennel, tahini, cucumber, dill and mint salad 15.00
- seared tuna, seasoned rice, avocado, turmeric pickled daikon, and furikake 20.50
- braised short rib and shiitake broth, sesame greens, egg noodles and daikon 18.50
- buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing 13.50
- grilled lemongrass chicken, shredded cabbage, holy basil, nuoc cham and crispy shallots 18.75
- chopped salad - edamame, courgette, tomato, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50

## ADD

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.25
- grilled halloumi - seasonal greens 3.75
- garlic mushrooms - our pickles 4.00
- fennel sausage - grilled wiltshire bacon 4.50
- steamed tofu, ginger and sesame 5.50
- grilled chicken breast 6.00
- our gravadlax - miso salmon 7.50

## SWEET

- raw bars - date, tahini and cashew 2 ea
- salted peanut brittle 4.75
- dark chocolate pistachio fudge 4.75
- baked lemon cheesecake, blueberry and hibiscus compote, nut and buckwheat crumb 9.50
- miso chocolate and hazelnut pot, salted praline 8.50
- our cold drip coffee tiramisu 9.00
- brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream 10.00