

GRANGER & Co.

BREAKFAST UNTIL 12PM

APÉRITIF

brut réserve nv phillipe gonet 11.65
granger greyhound - vodka,
our grapefruit oil, fresh grapefruit 10.95
our bloody mary - horseradish,
green olives and smoked sea salt 10.95

JUICES

freshly squeezed orange juice 3.50/4.50
+ ginger shot 1.00
granger greens - apple, celery, ginger,
cucumber, chia and coconut water 7.00
bills beets - green apple, fennel,
carrots and beetroot 7.00

SMOOTHIES, SHAKES

bills raw - homemade almond milk, lsa,
raw cacao, banana and agave 6.20
sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50
matcha and vanilla ice cream 6.50
espresso, avocado and
vanilla ice cream 6.75

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.20
+ soy, oat milk or our almond milk .60
+ extra shot .60
single origin cold drip 3.50
tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50
fresh mint tea 3.00
spiced almond milk chai 4.50
matcha latte, iced matcha latte 4.85
black sesame oat latte 4.85
our hot chocolate with callebaut 3.85

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.40
toasted coconut bread and butter 6.50
scrambled eggs and toasted
st john sourdough 8.50
fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 13.80
+ toast 1.50
sweet corn fritters, roast tomato, spinach
and bacon 13.80 + avocado salsa 2.95

FRUITS, GRAINS,

vegan granola, coconut yoghurt and
blueberry and hibiscus compote 8.20
açai bowl, banana, berries
and vegan granola 8.75
miso and brown rice porridge,
coconut yoghurt and mango 9.00
almond chia seed and black sesame pot,
mango and raspberry 6.80

EGGS, BAKERY

toasted st john rye, avocado, lime
and coriander 7.50 + poached egg 2.00
two poached, soft-boiled or fried eggs
and toasted st john sourdough 6.65
toasted st john sourdough, rye or
our gluten-free bread with marmalade,
our jam, vegemite, honey or
our almond butter 3.50
chilli fried egg and bacon in our brioche,
baby spinach and spiced mango chutney 8.50
grilled cheese and our green kimchi
open sandwich 9.50

ADD

avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20
grilled wiltshire bacon - garlic mushrooms -
chipolatas - seasonal greens 3.80
jasmine tea hot smoked salmon 4.80

BIG PLATES

green pea and dill falafel, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20
soft shell crab, chorizo and
kimchi fried rice, poached egg,
pickled cucumber 16.50

* cashless payments only at this time, thank you *

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.