

# GRANGER & Co.

LUNCH 12-5PM

## SMALL PLATES

- marcona almonds 4.50
- green nocellara olives 4.50
- courgette chips, nigella seed and tahini yoghurt 8.00
- crudités, whipped avocado and yuzu pepper 7.50
- crushed yellow tomatoes, labneh, dukka, grilled sourdough or paleo loaf 8.50
- crispy chicken, peanut, iceberg and gochujang 10.50

## CLASSICS

- ricotta hotcakes, banana and honeycomb butter 14.00
- scrambled eggs and toasted dusty knuckle sourdough 9.00
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 14.00 + toast 2.00
- sweet corn fritters, roast tomato, spinach, and bacon 14.00 + avocado salsa 3.00
- grilled cheese and our green kimchi open sandwich 10.50

## 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

- seared salmon, tiger salad and miso aonori dressing 18.00
- grilled turmeric chicken, cabbage and lime slaw, peanut and green nahm jim 17.00
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 17.50
- chopped salad - edamame, courgette, tomato cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 12.00

## 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

- crab linguine, lemon, parsley and chilli 19.00
- yellow curry prawn fried rice, pineapple, cauliflower and omelette ribbons 17.00
- black lentil dahl, ginger sambal, cauliflower couscous, curry leaves 15.50
- chicken and rice noodle soup, chinese cabbage, holy basil and crispy shallots 16.50

## BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 16.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 14.50
- grass fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 15.00 + cheese 1.50

## PLATES

- green pea falafel, fennel and soft herb salad, grated tomato and hummus 13.50 + grilled halloumi 3.50
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 17.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 18.50 + tofu and squash 16.50

## SIDES

- green salad, avocado, yuzu pepper and fresh ginger dressing 5.00
- blistered green beans, garlic and chilli 4.50
- steamed asparagus, tenderstem broccoli, lemon vinaigrette 5.50
- french fries 4.00

## SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 4.00
- dark chocolate pistachio fudge 4.00
- ricotta hotcake and honeycomb ice cream 6.00
- white chocolate and pistachio pavlova, strawberries and yoghurt cream 9.00
- chocolate sorbet, cherry compote and almond brittle 8.00
- pink grapefruit crème caramel, grapefruit and raspberry granita 8.50

• 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 •