

# GRANGER & Co.

BREAKFAST UNTIL 12PM

## JUICES

freshly squeezed orange juice 4.00/5.00  
+ ginger shot 1.00

granger greens - apple, celery, ginger,  
cucumber, chia and coconut water 7.50

bill's beets - green apple, fennel,  
carrots and beetroot 7.50

## SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,  
raw cacao, banana 7.00

sunrise - berries, banana, apple juice,  
orange juice and yoghurt 6.50

watermelon and lime frappe 7.00

hotcake shake - banana, honeycomb  
and maple 7.50

espresso, avocado and vanilla shake 7.50

## COFFEE, TEA, CHOCOLATE

coffee by allpress 3.40  
+ soy, oat milk or our almond milk .60  
+ extra shot .60

single origin cold drip 3.75

tea by rare tea company  
breakfast, chamomile, peppermint, rooibos 3.30  
jasmine silver tip, china green leaf, genmaicha  
lemongrass, earl grey, lemon verbena 3.75

fresh mint tea 3.00

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with callebaut 4.30

## CLASSICS

ricotta hotcakes, banana  
and honeycomb butter 15.00

toasted coconut bread and butter 7.50

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

## FRUIT, GRAINS

raw bites -  
cacao, date and almond 1.65 ea

almond chia seed pot, berries,  
pomegranate and coconut yoghurt 8.00

winter fruit bowl 10.00  
+ greek yoghurt or coyo 1.65

brown rice and miso porridge,  
mango and coconut 9.00

açai bowl, banana, berries and  
vegan granola 9.50

vegan granola, coconut yoghurt,  
blueberry hibiscus compote 9.00

## EGGS, BAKERY

our toasted paleo loaf, labneh  
and raw beetroot 9.00

spiced vegan pumpkin and date loaf,  
almond butter and our jam 9.00

toasted dusty knuckle sourdough, avocado, lime  
and coriander 9.00 + poached egg 2.00

two poached, soft-boiled or fried eggs  
and toasted dusty knuckle sourdough 7.50

toasted dusty knuckle sourdough, rye,  
our paleo loaf or our gluten-free bread  
with marmalade, our jam, vegemite,  
honey or our almond butter 4.00

chilli fried egg in our brioche,  
baby spinach and spiced mango chutney  
with bacon or halloumi 9.50

grilled cheese and our green kimchi  
open sandwich 11.30

braised cannellini beans, tomato,  
sage, soft boiled egg, labneh 12.50

## SIDES

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

## BIG PLATES

soba noodle breakfast bowl, avocado,  
kimchi and sesame 13.50  
+ crispy miso tofu 4.00

celeriac and courgette fritters, quinoa, buckwheat,  
yellow beetroot and butter bean hummus 14.50  
+ grilled halloumi 3.50

soft shell crab, chorizo and  
kimchi fried rice, poached egg 18.00

• 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 •

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