

GRANGER & Co.

BREAKFAST UNTIL 12PM

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4.00

tea by rare tea company
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.30

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with pump street 5.00

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander 10.00
+ poached egg 2.00

ricotta hotcakes, banana
and honeycomb butter 16.00

toasted coconut bread and butter 8.00

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

FRUITS, GRAINS

raw bars - date, tahini and cashew 2.00 ea

rye bircher muesli, sour cherry and pistachio 9.00

winter fruit bowl 11.00
+ greek or coconut yoghurt 2.00

brown rice miso porridge,
persimmon and white mulberry 9.50

vegan granola bowl 10.25
+ coconut yoghurt, compote and kinako
+ frozen blueberry and cranberry, fresh banana

quinoa buckwheat bowl, raw beetroot,
avocado and furikake 11.00

JUICES

freshly squeezed orange juice 4.00/5.50
+ ginger shot 1.00

granger greens - apple, cucumber,
spinach, ginger, lime and mint 7.50

autumn citrus - mandarin, carrot,
fennel, lemon and apple 7.50

SMOOTHIES, SHAKES

sunrise - berries, banana, apple juice,
orange juice and yoghurt 7.00

bill's raw - pea milk, banana, date,
almond butter and raw cacao 7.50

golden smoothie - mango, turmeric,
pineapple and aloe vera 7.00

espresso, avocado and vanilla shake 7.50

black sesame shake 7.50

EGGS, BAKERY

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 8.50

toasted dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
with our kaya, marmalade, our jam, grangermite,
honey or our almond butter 4.25

chilli fried egg in our brioche,
watercress and tamarind plum chutney,
with bacon or halloumi 11.50

grilled cheese and our green kimchi
open sandwich 12.50

SIDES

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 5.50 - our gravadlax 7.50

PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger 15.50
+ poached egg 2.00

braised butter beans, tomato,
oregano and green harissa 11.50
+ grilled halloumi 3.75
+ soft boiled egg 2.00

potato and feta rösti, poached eggs,
our gravadlax and dill yoghurt 17.00

• click & collect, delivery and office catering available •
order at grangerandco.com

• some of our dishes contain unpasteurised cheese. 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 •

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