

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice
+ ginger shot **(C)**

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

bill's beets - green apple, fennel,
carrots and beetroot **(C)**

SMOOTHIES, SHAKES

bills raw - homemade almond milk, lsa,
raw cacao, banana and agave
N S (L P Su Sy)

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M (Su)**

watermelon and lime frappe

hotcake shake -
banana, honeycomb and maple **M Su**

espresso, avocado and
vanilla ice cream **M**

COFFEE, TEA, CHOCOLATE

coffee by allpress
+ soy **Sy**, oat milk **G** or
homemade almond milk **L N P Sy**
+ extra shot

single origin cold drip

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

fresh mint tea

spiced almond milk chai **N (L P Su Sy)**

matcha latte, iced matcha latte **M Su**

black sesame oat latte **S G**

our hot chocolate with callebaut **M Sy**

CLASSICS

ricotta hotcakes, banana
and honeycomb butter **E G M**

toasted coconut bread and butter **E G M (N P S)**

scrambled eggs and toasted
dusty knuckle sourdough **E G M**

fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes
Cr E F S Su (G N P)

sweet corn fritters, roast tomato, spinach
and bacon **E G M Su**

FRUIT, GRAINS

raw bites -
cacao, date and almond **N Sy (C G P S Su)**

almond chia seed pot, berries,
pomegranate and coconut yoghurt **N S (P)**

winter fruit bowl
+ greek yoghurt **M** or coyo

brown rice and miso porridge,
mango and coconut **Sy (N P)**

açai bowl, banana, berries
and vegan granola **N S Su (G Sy)**

vegan granola, coconut yoghurt,
blueberry hibiscus compote **N P S Su**

EGGS, BAKERY

our toasted paleo loaf, labneh and
crushed yellow tomato **N M (C G M Mu P S Sy Su)**

spiced vegan pumpkin and date loaf,
almond butter and our jam **N (G E P S Sy Su)**

toasted dusty knuckle sourdough,
avocado, lime and coriander **G**

two poached, soft-boiled or fried eggs
and toasted dusty knuckle sourdough **E G M Su**

toasted dusty knuckle sourdough **G**
toasted dusty knuckle rye **G**
our paleo loaf **N (C G M Mu P S Sy Su)**
our gluten-free bread **M**
with marmalade, our jam, vegemite **C**,
honey or our almond butter **N**

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
Su M S E Mu G C (N P Sy)
with bacon **Su** or halloumi **M**

grilled cheese and our green kimchi
open sandwich **E G M Mu Sy Su**

braised cannellini beans, tomato,
sage, soft boiled egg, labneh **E M Su**

SIDES

rose harissa **(N P)** - chilli sambal **Su (C G M Mu N P S Sy)**

avocado - avocado salsa -
our green kimchi **G Sy Su** - roast tomato
grilled halloumi **M** - garlic mushrooms **M** -
seasonal greens
grilled wiltshire bacon **Su** - chipolatas **Su G**
jasmine tea hot smoked salmon **F (N P)**

BIG PLATES

soba noodle breakfast bowl, avocado,
kimchi and sesame **G S Sy Su (C Cr F M Mo Mu N P)**

celeriac and courgette fritters, quinoa, buckwheat,
yellow beetroot and butter bean hummus
C S Su (G M Mu N P Sy Su)

soft shell crab, chorizo and
kimchi fried rice, poached egg
Cr E M S Sy Su (C F M N)

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin,
Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy
soya, () may contain

• 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 •

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

marcona almonds **N**
green nocellara olives
dusty knuckle sourdough, focaccia
and butter **G M**
courgette chips, nigella seed
and tahini yoghurt **S M (G)**
crudités, butterbean and
preserved lemon hummus **S Su (N P)**
raw beetroot, labneh, dukka **N M S Su**
grilled sourdough **G** or paleo loaf
crispy chicken, peanut, iceberg
and gochujang **M P S Sy Su (G Cr F Mo N)**

CLASSICS

ricotta hotcakes, banana
and honeycomb butter **E G M**
scrambled eggs and toasted dusty knuckle
sourdough **E G M**
fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes
Cr E F S Su (G N P)
sweet corn fritters, roast tomato,
spinach and bacon **E G M Su**
grilled cheese and our green kimchi
open sandwich **E G M Mu Sy Su**

ADD

rose harissa -
chilli sambal **Su (C G M Mu N P S Sy)**
avocado - avocado salsa -
our green kimchi **G Sy Su** - roast tomato
grilled halloumi **M** - garlic mushrooms **M** -
seasonal greens
grilled wiltshire bacon **Su** - chipolatas **G Su**
jasmine tea hot smoked salmon **F (N P)**

SALADS

grilled turmeric chicken, cabbage and lime
slaw, peanut and green nahm jim **F P (N)**
raw tuna and avocado poke, brown rice, cherry
tomatoes, pickled cucumber and sesame
F S Sy Su (C G Cr M Mo Mu N P)
chopped salad - edamame, courgette, tomato
cabbage, crunchy chickpeas, beetroot,
corn and citrus sesame dressing
G S Sy Su (C F M Mo Mu N P)

SIDES FOR SALADS

avocado - grilled halloumi **M**
grilled wiltshire bacon **Su**
crispy miso tofu **Sy (G)**
grilled chicken breast
jasmine tea hot smoked salmon **F (N P)**

BOWLS

braised cannellini beans, aubergine,
pangrattato, rocket and lemon **G Su**
crab linguine, lemon, parsley and chilli
G Cr M (P C Mu N S Sy Su)
soft shell crab, chorizo and
kimchi fried rice, poached egg
Cr E M S Sy Su (C F M N)
chicken and rice noodle soup, chinese cabbage,
holy basil and crispy shallots **Cr F Su (N P)**

BURGERS

shrimp burger, lemongrass dressing, aioli
and shaved radish salad, fries **Cr E F G M Mu S Su**
crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries **E G M P S Sy Su (N)**
grass fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries **G E F M Mu S (N P)**
+ cheese **M**

PLATES

celeriac and courgette fritters, quinoa, buckwheat,
yellow beetroot and butter bean hummus
C S Su (G M Mu N P Sy Su)
parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel **E G M**
bill's coconut curry, choi sum
and holy basil, brown rice
C Mu Sy Su (G M N P S)
+ fish and prawn **F Cr (plus above)**
+ tofu and squash
chilli miso salmon, hot and sour aubergine
F Sy (C G Mu)

SIDES

green salad, avocado, yuzu pepper
and fresh ginger dressing **(C Mu)**
blistered french beans, toasted coconut
and curry leaf **Mu (C, G M, N, P, S, Sy, Su)**
seasonal greens, olive oil and lemon
french fries **(G M)**

SWEET

raw bites -
cacao, date and almond **N Sy (C G P S Su)**
salted peanut brittle **P M Su**
dark chocolate pistachio fudge **M N Sy (P S G)**
ice creams and sorbets **PLEASE ASK**
coconut rice, roast pineapple,
miso caramel and coconut sorbet **N Sy**
cold drip coffee tiramisu **E M G (N P)**
white chocolate and pistachio pavlova
blueberry, blackberry and bergamot compote,
yoghurt cream **E M N Sy**

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin,
Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy
soya, () may contain

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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 •

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france **Su**

cold drip coffee negroni **Su**

aniseed fizz (zero proof) -
tarragon, lemon and soda

bergamot spritz - bergamot rosolio,
sparkling riesling and soda **Su**

SMALL PLATES

marcona almonds **N**

green nocerella olives

dusty knuckle sourdough, focaccia
and butter **G M**

courgette chips, nigella seed
and tahini yoghurt **S M (G)**

crudités, butterbean and
preserved lemon hummus **S Su (N P)**

raw beetroot, labneh, dukka **N M S Su**
grilled sourdough **G** or paleo loaf

hot and sour aubergine, umeboshi,
tofu and sesame **G P S Sy (N)**

roast cauliflower, cashew satay, pickles,
crispy shallots **N Sy Su (C G M Mu P S)**

bitter leaf salad, ricotta, preserved lemon
and almonds **N M (P)**

raw tuna, yellow tomato, radish
and yuzu dressing **F Su**

crispy chicken, peanut, iceberg and
gochujang **M P S Sy Su (G Cr F Mo N)**

BOWLS

crab linguine, lemon, parsley and chilli
G Cr M (P C Mu N S Sy Su)

chilli miso salmon, hot and sour aubergine
F Sy (C G Mu)

chopped salad - edamame, courgette, tomato
cabbage, crunchy chickpeas, beetroot,
corn and citrus sesame dressing
G S Sy Su (C F M Mo Mu N P)

ADD

avocado
grilled halloumi
crispy miso tofu **Sy (G)**
jasmine tea hot smoked salmon **F (N P)**
grilled chicken breast 5.00

PLATES

braised cannellini beans, aubergine,
pangrattato, rocket and lemon **G Su**

pan fried seabass, cherry tomato, saffron
and grilled endive **F Mu Su (P N)**

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel **E G M**

crispy duck, plum, star anise, brown rice
and citrus salad **G F Sy (N P)**

roast veal rump, sage, sprouting broccoli,
anchovy and hazelnut pesto **F M N (G S Sy Su)**

bill's coconut curry, choi sum
and holy basil, brown rice
C Mu Sy Su (G M N P S)

+ fish and prawn **F Cr (plus above)**
+ tofu and squash

BURGERS

shrimp burger, lemongrass dressing, aioli
and shaved radish salad, fries **Cr E F G M Mu S Su**

crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries **E G M P S Sy Su (N)**

grass fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries **G E F M Mu S (N P)**
+ cheese **M**

SIDES

green salad, avocado, yuzu pepper
and fresh ginger dressing **(C Mu)**

blistered french beans, toasted coconut
and curry leaf **Mu (C, G M, N, P, S, Sy, Su)**

seasonal greens, olive oil and lemon
french fries **(G M)**

SWEET

raw bites -
cacao, date and almond **N Sy (C G P S Su)**

salted peanut brittle **P M Su**

dark chocolate pistachio fudge **M N Sy (P S G)**

ice creams and sorbets **PLEASE ASK**

coconut rice, roast pineapple,
miso caramel and coconut sorbet **N Sy**

cold drip coffee tiramisu **E M G (N P)**

white chocolate and pistachio pavlova
blueberry, blackberry and bergamot compote,
yoghurt cream **E M N Sy**

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin,
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DRINKS

JUICES

freshly squeezed orange juice
+ ginger shot (C)

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

bill's beets - green apple, fennel,
carrots and beetroot (C)

SMOOTHIES, SHAKES

bill's raw - homemade almond milk, lsa,
raw cacao, banana **N S (L P Su Sy)**

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M (Su)**

watermelon and lime frappe 7.00

hotcake shake -
banana, honeycomb and maple **M**

espresso, avocado and
vanilla shake **M (Su)**

SODAS, BOTANICALS

our lemonade - our ginger ale (C)

our passion fruit soda

dry dragon kombucha

agua de madre kefir water

complimentary still or sparkling filtered water
bottled still or sparkling water

COCKTAILS

symmetry citrus, soda,
lemon twist (zero proof)

aniseed fizz (zero proof) - tarragon,
lemon and soda

white peach bellini **Su**

our bloody mary - vodka, horseradish,
pedro ximenez sherry, green olives
and smoked sea salt **C F G Su**

bergamot spritz - bergamot rosolio,
sparkling riesling and soda **Su**

cold drip coffee negroni

ginger and shiso mojito - rum, shiso,
ginger and lime (C)

passion fruit caipiroska - vodka
and passion fruit

gooseberry gin and tonic

fig and vanilla old fashioned -
bourbon, fig liqueur and vanilla bitters **Su**

cold drip espresso martini - black cow vodka,
mr black liqueur and cold drip coffee **M**

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress
+ soy **Sy**, oat milk **G** or our almond milk **N P L Sy**
+ extra shot

single origin cold drip

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

fresh mint tea

spiced almond milk chai **N (L P Su Sy)**

matcha latte, iced matcha latte **M Su**

black sesame oat latte **S G**

our hot chocolate with callebaut **M Sy**

BEER

moritz 4.7% (330ml) 5.50 **G**

kernel table beer 2.8% (330ml) 5.00 **G**

thornbridge am:pm ipa (gf) 4.5% (330ml) 5.80

stone & wood pacific ale 4.4% (330ml) 5.80 **G**

days lager 0% (330ml) 4.50 **G**

days pale ale 0% (330ml) 4.50 **G**

halletts cider 6% (330ml) 5.50

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin,
Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy
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	SPARKLING	750ML	125ML
brut sparkling riesling paulett trillians, clare valley, south australia Su		40.00	7.75
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org		46.00	9.50
brut réserve nv billecourt-salmon, champagne, france Su		78.00	13.50
brut rosé nv billecourt-salmon, champagne, france Su		90.00	

	WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org		25.00	12.50	6.50
sauvignon blanc le potager du sur, côtes da gascogne, france Su		28.00	14.00	7.50
vinho verde loureiro AB valley wines, minho, portugal Su		32.00		
semillon karri wines, margaret river, australia Bio Nat Org Su		35.00	17.50	8.50
roussanne/marsanne château ollieux-romanis, languedoc, france Org Su		36.00		
muscadet pierre luneau-papin, loire, france Bio Su		38.00	19.00	10.00
verdicchio di matelica azienda colle stefano, marche, italy Org		40.00		
pinot gris cake wines, adelaide hills, australia Su		44.00		
riesling weingut knauss, württemberg, germany Su		46.00	23.50	11.50
gavi di gavi ca da bosio, piemonte, italy Su		48.00	24.00	12.00
bourgogne-aligoté goisot, burgundy, france Bio		52.00		

	RED			
tempranillo viña mues, viña albergada, alavesa, spain		25.00	12.50	6.50
merlot metic, colchagua, chile Bio Org Su		28.00		
aglianico rosso vignalì, basilicata, italy Su		30.00	15.50	7.50
nero d'avola musita, sicilia, italy Org Su		33.00	16.50	8.50
moristel bodega pirineos, somontano, spain		34.00	18.00	9.00
carignan/grenache château domaine ollieux-romanis, languedoc, france Org		36.00		
tempranillo/garnacha rioja joven, viña ilusión, navarra, spain Bio Org Su		38.00	19.00	9.50
gamay côtes du forez, cave verdier logel, loire, france Nat Org		40.00	20.00	10.00
early picked shiraz little ra ra rouge, pyren wines, victoria, australia Su		42.00	21.00	10.50
pinot noir/gamay cheverny, domain du salvard, loire, france		43.00		
barbera umberta, cantina iuli, piemonte, italy Org		45.00	22.50	11.00
malbec château croze de pys, cahors, france Su		48.00		

	ORANGE, ROSÉ			
trebbiano/falanghina vincenzo, fattoria di vaira, molise, italy Bio Su		36.00	18.00	9.00
muscatel/marseguera tragolargo, finca casa balaguer, old castile, spain Org		38.50		
grenache/cinsault le poussin, languedoc, france Su		34.00	17.00	8.50
syrah/mourvèdre/rolle terre des anges, côtes de provence, france Su		46.00		

	SWEET		375ML	75ML
petit manseng la magendia, jurancon, france Bio Org			36.00	7.20

Bio biodynamic Nat natural Org organic

125ml glasses are available on request