

# GRANGER & Co.

BREAKFAST UNTIL 12PM

## COFFEE, TEA, CHOCOLATE

coffee by allpress  
+ soy **Sy**, oat milk **G** or  
our 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 pump street **M Sy**

## CLASSICS

toasted dusty knuckle sourdough,  
avocado, lime and coriander **G**  
+ poached egg **E**

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 - our gravadlax, poached eggs,  
greens, furikake, avocado and cherry tomatoes  
**E F S Su (G Cr Mo Mu M N P Sy)**  
+ toast **G M**

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

## FRUITS, GRAINS

raw bars - date, tahini and cashew  
**N S Sy (C G M Mu P Su)**

rye bircher muesli, sour cherry and pistachio **G M N**

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

brown rice miso porridge,  
persimmon and white mulberry **Sy (M N Su)**

vegan granola bowl  
+ coconut yoghurt, compote and kinako **N S Sy (G)**  
+ frozen blueberry and cranberry,  
fresh banana **N S (G M P Sy)**

quinoa buckwheat bowl, raw beetroot,  
avocado and furikake **G Sy Su (C Cr F Mo Mu)**

## JUICES

freshly squeezed orange juice  
+ ginger shot

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

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

## SMOOTHIES, SHAKES

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

bill's raw - pea milk, banana, date,  
almond butter and raw cacao **N G Su (S)**

golden smoothie - mango, turmeric,  
pineapple and aloe vera **(N S)**

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

black sesame shake **M S (N)**

## EGGS, BAKERY

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

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

chilli fried egg in our brioche,  
watercress and tamarind plum 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**

## SIDES

rose harissa **N P** - avocado - avocado salsa -  
our green kimchi **Sy Su** -  
roast tomato **(C G M Mu N P S Sy)**  
grilled halloumi **M** - seasonal greens  
garlic mushrooms **M** - our pickles **Su (N P)**  
fennel sausage **G S Su** - grilled wiltshire bacon **Su**  
steamed tofu **S Sy Su (N P)** - our gravadlax **F (N P)**

## PLATES

mushroom xo fried rice, szechuan pepper,  
shredded daikon and ginger  
**G Sy Su (C Cr F M Mo Mu N P S)**

braised butter beans, tomato,  
oregano and green harissa **(N P)**  
+ grilled halloumi **M** + soft boiled egg **E**

potato and feta rösti, poached eggs,  
our gravadlax and dill yoghurt **E F M Su (N P)**

• 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.

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

# GRANGER & Co.

LUNCH 12-5PM

## SMALL PLATES

marcona almonds **N**

green nocerella olives

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

crudités, artichoke and tahini dip **S (C G M Mu N P Sy Su)**

romesco, greek yoghurt and pomegranate **M N**  
+ dusty knuckle sourdough **G**  
or our paleo **N (C G M Mu P S Sy Su)**

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

## PLATES

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

bill's coconut curry, choy 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 **Sy Su (plus above)**

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

potato and feta rösti, poached eggs, our gravadlax and dill yoghurt **E F M 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**

## SIDES

seasonal greens, lemon dressing

grilled broccoli, citrus sesame dressing **S Sy Su (N)**

french fries **(G M)**

bill's green salad, yuzu kosho and fresh ginger dressing **(C Mu)**

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## CLASSICS

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

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

fresh aussie - our gravadlax, poached eggs, greens, furikake, avocado and cherry tomatoes **E F S Su (G Cr Mo Mu M N P Sy)**  
+ toast **G M**

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

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

## SALADS, BOWLS

spaghetti, clams, parsley, chilli and lemon **Cr G (F)**

braised butterbeans, roast fennel, tahini, cucumber, dill and mint salad **S (N P)**

seared tuna, seasoned rice, avocado, turmeric pickled daikon, and furikake **F Mu S Sy Su (C G Cr M Mo N P)**

braised short rib and shiitake broth, sesame greens, egg noodles and daikon **C G E S Sy (N)**

buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing **S Sy Mu (C M N P Su)**

grilled lemongrass chicken, shredded cabbage, holy basil, nuoc cham and crispy shallots **F Su (C G M Mu N P S Sy)**

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

rose harissa **(N P)** avocado - avocado salsa - our green kimchi **Sy Su** - roast tomato **(C G M Mu N P S Sy)**  
grilled halloumi **M** - seasonal greens  
garlic mushrooms **M** - our pickles **Su (N P)**  
fennel sausage **G S Su** - grilled wiltshire bacon **Su**  
steamed tofu **S Sy Su (N P)**  
grilled chicken breast  
our gravadlax **F (N P)** - miso salmon **F Sy (G)**

## SWEET

raw bars - date, tahini and cashew **N S Sy (C G M Mu P Su)**

salted peanut brittle **P M Su N**

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

baked lemon cheesecake, blueberry and hibiscus compote, pistachio buckwheat crumb **G E M N (C Mu P S Sy Su)**

miso chocolate and hazelnut pot, salted praline **N Sy (G M P Su)**

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

brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream **E M N Sy**

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

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

fig leaf spritz - parafante, sparkling  
riesling and soda **Su**

rosa t&t - pink tequila, grapefruit  
and tonic **Su**

pentire and tonic (zero proof) **Su**

## SMALL PLATES

marcona almonds **N** - green nocerella olives

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

crudités, artichoke and tahini dip  
**S (C G M Mu N P Sy Su)**

romesco, greek yoghurt and pomegranate **M N**  
+ dusty knuckle sourdough **G**  
or our paleo **N (C G M Mu P S Sy Su)**

crab toast, pickled nashi pear, cucumber,  
brown crab and sriracha aioli **G Cr E M (S Sy)**

raw carrot salad, candied  
walnut and miso dressing **N Sy**

our gravadlax, pickled cucumber,  
cream cheese and toasted rye **F G Su M (N P)**

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

tuna tartare, avocado, masa chips,  
lime and chilli **F M (N S)**

## SALADS, BOWLS

spaghetti, clams, parsley, chilli and lemon **Cr G (F)**

braised butterbeans, roast fennel, tahini,  
cucumber, dill and mint salad **S (N P)**

buckwheat bowl, grated candy beetroot,  
carrot and kohlrabi, toasted sesame  
and sour plum dressing **S Sy Mu (C M N P Su)**

confit tuna, fennel, broccolini,  
red endive and soft herbs **F (N P)**  
+ poached egg **E**

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

## ADD

avocado - grilled halloumi **M**  
steamed tofu, ginger and sesame **S Sy Su (N P)**  
grilled chicken breast  
our gravadlax **F (N P)** - miso salmon **F Sy (G)**

## PLATES

steamed hake, mussels, grilled courgette  
and green sauce **Cr F Mo Su**

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

shrimp burger, shaved radish, iceberg,  
lemongrass dressing, aioli, fries **Cr E F G M Mu S Su**  
chilli miso salmon, hot and sour aubergine **F Sy (C G Mu)**

sake braised duck leg, plum, watercress  
and 7-spice crispy potatoes **Sy S**

koji pork, daikon and nashi relish,  
mizuna salad and ponzu dipping sauce  
**G Sy Su (C Cr F Mo Mu)**

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

## SIDES

seasonal greens, lemon dressing

grilled broccoli, citrus sesame dressing **S Sy Su (N)**

french fries **(G M)**

bill's green salad, yuzu kosho  
and fresh ginger dressing **(C Mu)**

## DESSERT

salted peanut brittle **P M Su N**

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

ice cream - **PLEASE ASK**

baked lemon cheesecake, blueberry and  
hibiscus compote, pistachio buckwheat crumb  
**G E M N (C Mu P S Sy Su)**

miso chocolate and hazelnut pot,  
salted praline **N Sy (G M P Su)**

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

brown sugar pavlova, blackberry,  
sour cherry and pistachio,  
yoghurt cream **E M N Sy**

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## DRINKS

### JUICES

freshly squeezed orange juice  
+ ginger shot

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

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

### SMOOTHIES, SHAKES

bill's raw - banana, date, raw cocoa,  
almond butter and pea milk **N G Su (S)**

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

golden smoothie - mango, turmeric,  
pineapple and aloe vera **(N S)**

black sesame shake **M S (N)**

espresso, avocado and vanilla shake **M (N S)**

### SODAS, BOTANICALS

our lemonade - our ginger ale

our passion fruit soda

tumeric and tonic

jarr kombucha  
ginger or passion fruit

agua de madre kefir water

complimentary still or sparkling filtered water  
bottled still or sparkling water 4.80

### COCKTAILS

pentire and tonic (zero proof) **Su**

passion fruit bellini **Su**

bills bloody mary - vodka, korean chilli,  
yuzu, celery and lemon **C F G S Su Sy**

rosa t&t - pink tequila, grapefruit  
and tonic **Su**

bill's 75 - pet nat, gin,  
raspberry and lemon **Su**

fig leaf spritz - parafante, sparkling  
riesling and soda 11.00 **Su**

shiraz negroni - shiraz gin, bizzarro  
bitter and vermouth **Su**

ginger and shiso mojito - rum, shiso,  
ginger and lime **Su**

umeshu and soda **Su**

grapefruit and coriander margarita -  
tequila, cointreau and lime 11.50

passiflora fizz - kombucha, aperol  
and passion fruit **Su**

mandarin pisco sour - pisco, mandarin,  
rosemary and lemon **E**

jasmine blossom - beebble honey vodka,  
sake, jasmine and orange **Su**

whisky highball - earl grey,  
beebble honey whisky, lemon and soda **Su**

bill's espresso martini - our cold drip liqueur,  
vodka and hazelnut **M N (P)**

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 pump street **M Sy**

### BEER

braybrooke helles lager 4.2% (330ml) 5.50 **G**

kernel table beer 2.8% (330ml) 5.50 **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) 5.50 **G**

days pale ale 0% (330ml) 5.50 **G**

hawkes cider 4.5% (330ml) 5.50

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	750ML	125ML
<b>SPARKLING</b>		
<b>brut sparkling riesling</b> paulett trillians, clare valley, australia <b>Su</b>	45.00	8.00
<b>pet nat negrette rosé nv</b> le roc ambulle, fronton, france <b>Nat Org Su</b>	48.00	9.75
<b>brut réserve nv</b> billecourt-salmon, champagne, france <b>Su</b>	85.00	14.00
<b>brut rosé nv</b> billecourt-salmon, champagne, france <b>Su</b>	95.00	

	750ML	375ML	175ML
<b>WHITE</b>			
<b>catarratto</b> tule bianco, sicilia, italy <b>Org Su</b>	28.00	14.00	7.00
<b>colombard/manseng</b> arcolan, plaimont, côtes da gascogne, france <b>Su</b>	31.00	15.50	7.50
<b>vinho verde</b> loureiro, AB valley wines, minho, portugal <b>Su</b>	33.00		
<b>grüner veltliner</b> wagramer selektion, heiderer-meyer, austria <b>Sus Su</b>	36.00	18.00	9.25
<b>semillon</b> karri vineyards, margaret river, australia <b>Bio Nat Org Su</b>	40.00		
<b>palomino</b> el pinto, hacienda la parrilla, andalucia, spain <b>Su</b>	42.00		
<b>macabeo</b> blanco el risco, aragón, spain <b>Sus Su</b>	44.00	22.00	10.50
<b>verdicchio di matelica</b> azienda colle stefano, marche, italy <b>Org Su</b>	46.00	23.00	11.00
<b>muscadet</b> garance, pierre luneau-papin, loire, france <b>Bio Su</b>	48.00		
<b>sauvignon blanc</b> ruakana, marlborough, new zealand <b>Org Su</b>	50.00		
<b>gavi di gavi</b> masseria dei carmelitani, vite colte, piemonte, italy <b>Su</b>	53.00	26.50	13.50
<b>chablis</b> domaine gérard tremblay, burgundy, france <b>Su</b>	55.00		

	750ML	375ML	175ML
<b>RED</b>			
<b>nero d'avola</b> tule rosso, sicilia, italy <b>Org Su</b>	28.00	14.00	7.00
<b>aglianico</b> rosso vignali, basilicata, italy <b>Su</b>	31.00	15.50	7.50
<b>moristel</b> bodega pirineos, somontano, spain <b>Su</b>	33.00		
<b>garnacha/tempranillo</b> pinuaga, la mancha, spain <b>Org Su</b>	35.00	17.50	8.50
<b>cabernet sauvignon</b> karri vineyards, margaret river, australia <b>Bio Org Su</b>	39.00		
<b>syrah/grenache/mourvèdre</b> château jau, côtes roussillon, france <b>Org/Sus Su</b>	43.00		
<b>sangiovese</b> rosso di montepulciano, crociani, toscana, italy <b>Su</b>	46.00	23.00	11.00
<b>nebbiolo</b> mesdí, casina bric, piemonte, italy <b>Sus Su</b>	49.00	24.50	12.50
<b>merlot</b> tattarattat, château picoron, bordeaux, france <b>Sus Su</b>	53.00		
<b>tempranillo/graciano/garnacha</b> lz, bodega lanzaga, rioja, spain <b>Org Su</b>	56.00		
<b>pinot noir</b> evolution, sokol blosser, oregon, usa <b>Org Su</b>	60.00	30.50	15.50
<b>grenache</b> like raindrops, jauma, mclaren vale, australia <b>Org Su</b>	63.00		

	750ML	375ML	175ML
<b>ORANGE, ROSÉ</b>			
<b>falanghina/trebbiano</b> vincenzo di vaira, molise, italy <b>Su</b>	38.00	19.00	9.75
<b>grenache/syrah/carignan</b> réserve de gassac, languedoc, france <b>Org Su</b>	35.00	17.50	9.00
<b>syrah/mourvèdre/rolle</b> terre des anges, côtes de provence, frances <b>Sus Su</b>	52.00		

	750ML	375ML	75ML
<b>SWEET</b>			
<b>petit manseng</b> la magendia, jurancon, france <b>Bio Org Su</b>		38.00	8.00

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request