

SMALL PLATES

marcona almonds 5.5
 green nocellara olives 5.5
 courgette chips, nigella seed and tahini yoghurt 9.5
 crudités, artichoke and tahini dip 8.5
 romesco, greek yoghurt and pomegranate + dusty knuckle sourdough or our paleo 9.5
 crispy chicken, peanut, iceberg and gochujang 13

CLASSICS

ricotta hotcakes, banana and honeycomb butter 16
 scrambled eggs and toasted dusty knuckle sourdough 10.5
 fresh aussie - our gravdax, poached eggs, greens, avocado, cherry tomatoes and furikake 17 + toast 2.15
 sweet corn fritters, roast tomato, spinach, and bacon 16.5 + avocado salsa 3.25

SALADS

grilled lemongrass chicken, shredded cabbage, holy basil, nuoc cham and crispy shallots 18.75
 seared tuna, seasoned rice, turmeric pickled daikon, avocado and furikake 20.5
 chopped salad - edamame, courgette, cabbage, beetroot, crunchy chickpeas, tomato, corn and citrus sesame dressing 13.5
 buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing 13.5

ADD

rose harissa 2
 avocado - avocado salsa 3.25
 our green kimchi - roast tomato 3.25
 grilled halloumi 3.75
 garlic mushrooms - our pickles 4
 fennel sausage - grilled bacon 4.5
 steamed tofu, ginger and sesame 5.5
 grilled chicken breast 6
 our gravdax - miso salmon 7.5

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. • 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.

For allergen information visit grangerandco.com

Delivery & office catering available at grangerandco.com

BOWLS

braised butter beans, roast fennel, tahini, cucumber, dill and mint salad 15
 prawn and chilli linguine, garlic and rocket 19.5
 short rib and shiitake broth, sesame greens, egg noodles and daikon 18.5

PLATES

parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.5
 chilli miso salmon, hot and sour aubergine 23 + brown rice 1.5
 potato and feta rösti, poached eggs, our gravdax and dill yoghurt 17
 bill's coconut curry, choi sum, holy basil, brown rice + fish and prawn 21.5 + tofu and squash 18.5

BURGERS

shrimp burger, lemongrass dressing, aioli and shaved radish salad and fries 19.5
 crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw and fries 17.5
 grass-fed beef burger, pickled green chilli, herb mayo, tomato relish and fries 17 + cheese 1.75

SIDES

bill's green salad, yuzu kosho and fresh ginger dressing 7
 grilled broccoli, citrus sesame dressing 6.5
 steamed seasonal greens, lemon dressing 3.75
 french fries 5

SWEET

raw bars - date, tahini and cashew 2 ea
 salted peanut brittle 4.75
 dark chocolate pistachio fudge 4.75
 ice cream - ask for flavours 2.75 per scoop
 miso chocolate and hazelnut pot, salted praline 8.5
 baked lemon cheesecake, blueberry and hibiscus compôte, nut and buckwheat crumb 9.5
 cold drip coffee tiramisù 9
 brown sugar pavlova, blackberry, sour cherry, pistachio and yoghurt cream 10