

# GRANGER & Co.

BREAKFAST UNTIL 12PM

## JUICES

freshly squeezed orange juice  
+ ginger shot

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

sunset beets - candy beetroot, carrot,  
sweet potato, orange, turmeric and lemon

## SMOOTHIES, SHAKES

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

miso caramel and vanilla shake **M (Su)**

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

raspberry and shiso smoothie 7.00 **Su**

espresso, avocado and vanilla shake **M**

## CLASSICS

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

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  
**E F S Su (G Cr Mo Mu M N P Sy)**

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)**

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

almond milk chia seed pot, berries  
and coconut yoghurt **N (C G M Mu P S Sy Su)**

hemp and apple overnight oats,  
almond butter and cacao nibs **G N Sy (S Su)**

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

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

## 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 pump street **M Sy**

## EGGS, BAKERY

our toasted paleo, soft boiled egg,  
dill yoghurt, pickles and soft herbs  
**E M N Su (C G Mu P S Sy)**

two poached, soft-boiled or fried 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, 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**

ginger and soy steamed rice, greens,  
turmeric pickles, fried egg and tamarind chutney  
**E S Sy Su (C G Cr F M Mo Mu N P)**

## SIDES

rose harissa **(N P)**

avocado - avocado salsa -  
our green kimchi **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)**

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

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 nocellara olives  
courgette chips, nigella seed  
and tahini yoghurt **S M (G)**  
crudités, miso walnut dip **N Sy**  
confit tomatoes, labneh, oregano and thyme **M**  
grilled sourdough **G**  
or our paleo loaf **N (G M Mu P S Sy Su)**  
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  
**E F S Su (G Cr Mo Mu M N P Sy)**  
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 -  
avocado - avocado salsa -  
our green kimchi **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

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

warm dressed puy lentils, mozzarella,  
roast baby beets, spring greens, soft herbs  
and toasted seeds **M Mu S (C G M N P Sy Su)**  
prawn and chilli linguine, garlic and rocket **G Cr M**  
grilled lemongrass chicken, shredded cabbage,  
holy basil, nuoc cham and crispy shallots  
**F Su (C G M Mu N P S Sy)**  
chicken and rice noodle broth,  
jalapeño and coriander relish **Sy (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

potato and feta rösti, poached eggs,  
our tea smoked salmon and dill yoghurt **E F M Su (N P)**  
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  
chilli miso salmon, hot and sour aubergine  
**F Sy (C G Mu)**

## SIDES

bill's green salad, yuzu kosho  
and fresh ginger dressing **(C Mu)**  
blistered green beans, garlic and chilli  
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)**  
bill's neapolitan slice, sour cherry,  
chocolate and pistachio **M N (C G E Mu P S Sy)**  
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  
strawberry and raspberry compote  
and 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

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

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

umeshu and soda **Su**

bergamot negroni - gin, suze,  
italicus and bitters **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)**

crudités, miso walnut dip **N Sy**

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

hot and sour aubergine, sour plum  
tofu and spring onions **G P S Sy (N)**

confit tomatoes, labneh, oregano and thyme **M**  
grilled sourdough **G**  
or our paleo loaf **N (G M Mu P S Sy Su)**

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

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

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

## VEGETABLES

warm dressed puy lentils, mozzarella,  
roast baby beets, spring greens, soft herbs  
and toasted seeds **M Mu S (C G N P Sy Su)**

soba noodles, ponzu mushrooms, xo  
and nappa cabbage, sesame and coriander **G S Sy**

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

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

## FISH

prawn and chilli linguine, garlic and rocket **G Cr M**

baked cod, confit tomatoes, grilled courgettes,  
chickpeas, olives and basil **F Su (N P)**

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

bill's fish and prawn coconut curry, choy sum,  
holy basil and brown rice **F Cr C Mu Sy Su (G M N P S)**

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

## MEAT

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

grilled veal rump, celeriac and kohlrabi  
sour plum remoulade, tarragon butter **C M Mu Sy**

crispy duck leg, turmeric and tamarind curry,  
shredded cabbage, green beans,  
peas and holy basil **Cr F Su (C G M Mu N P S Sy)**

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

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

cucumber and mint salad, lemongrass dressing

blistered green beans, garlic and chilli

french fries **(G M)**

## DESSERT

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**

bill's neapolitan slice,  
sour cherry, chocolate and pistachio  
**M N (C G E Mu P S Sy)**

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

white chocolate and pistachio pavlova  
strawberry and raspberry compote  
and 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  
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# GRANGER & Co.

## DRINKS

### JUICES

freshly squeezed orange juice  
+ ginger shot

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

sunset beets - candy beetroot, carrot,  
sweet potato, orange, turmeric and lemon

### SMOOTHIES, SHAKES

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

miso caramel and vanilla shake **M (Su)**

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

raspberry and shiso smoothie **Su**

espresso, avocado and vanilla shake **M**

### SODAS, BOTANICALS

our lemonade - our ginger ale

our passion fruit soda

jarr ginger or passionfruit kombucha

agua de madre kefir water (1.2%)

complimentary still or sparkling filtered water  
bottled still or sparkling water

### COCKTAILS

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

umeshu and soda **Su**

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

white peach bellini **Su**

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

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

bizarro spritz - bizarro bitter,  
sparkling riesling and soda **Su**

bergamot negroni - gin, suze,  
italicus and bitters **Su**

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

grapefruit and coriander margarita -  
tequila, cointreau and lime

yuzu and honey sour - beebble honey vodka,  
yuzu sake, angostura and lemon **Su E**

sake gimlet - sake, gin and lime

whisky highball - earl grey, beebble whisky,  
fresh lemon and soda **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 pump street **M Sy**

### BEER

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

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

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

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

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

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

hallets cider 6% (330ml)

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

	750ML	125ML
<b>brut sparkling riesling</b> paulett trillians, clare valley, south australia	44.00	8.00
<b>pet nat negrette rosé nv</b> le roc ambulle, fronton, france Nat Org	48.00	9.75
<b>brut réserve nv</b> billecart-salmon, champagne, france	85.00	14.00
<b>brut rosé nv</b> billecart-salmon, champagne, france	95.00	

	750ML	375ML	175ML
<b>catarratto</b> tule bianco, sicilia, italy Org	28.00	14.00	7.00
<b>semillon/moscatel</b> la patagua, viños inacayal, colchagua, chile Org	29.50	14.75	7.50
<b>vinho verde</b> loureiro AB valley wines, minho, portugal	32.00		
<b>zibibbo</b> regie terre, musita, sicilia, italy Sus	34.50		
<b>grüner veltliner</b> wagramer selektion, heiderer-meyer, austria Sus	36.00	18.00	9.25
<b>sauvignon blanc</b> domaine octavie, touraine, france	38.00	19.00	9.75
<b>semillon</b> karri wines margaret river, australia Bio Nat Org	39.50		
<b>palomino</b> el pinto hacienda la parrilla, andalucia, spain	42.00		
<b>verdicchio di matelica</b> azienda colle stefano, marche, italy Org	44.50	22.25	11.25
<b>muscadet</b> pierre luneau-papin, loire, france Bio	46.00		
<b>chardonnay</b> mappinga hill, adelaide hills, australia Org	48.50		
<b>txakolina</b> getariako, gaintza, getara, spain Sus	51.00	25.50	13.00
<b>gavi di gavi</b> ca da bosio, piemonte, italy	53.00	26.50	13.50
<b>vermentino</b> screaming betty, delinquente wine co, riverland, australia Org	55.50		
<b>chenin blanc</b> vouvray sec, domaine champalou, loire, france Sus	57.00	28.50	14.50
<b>chablis</b> domaine gérard tremblay, burgundy, france	59.00		

	750ML	375ML	175ML
<b>nero d'avola</b> tule rosso, sicilia, italy Org	28.00	14.00	7.00
<b>carignan/páis</b> la cueva, viños inacayal, colchagua, chile Org	29.50	14.75	7.50
<b>aglianico</b> rosso vignalí, basilicata, italy	32.00		
<b>moristel</b> bodega pirineos, somontano, spain	34.00		
<b>tempranillo/garnacha</b> rioja joven, viña ilusión, navarra, spain Bio Org	36.50		
<b>cabernet sauvignon</b> karri vineyards, margaret river, australia Bio Org	38.50		
<b>sangiovese</b> rosso di montepulciano, crociani, toscana, italy	41.00	20.50	10.50
<b>gamay</b> glou glou, domaine jean michel dupré, beaujolais villages, france Sus	43.00	21.50	11.00
<b>tintilla de rota</b> el pinto, hacienda la parrilla, andalucia, spain	45.00		
<b>nebbiolo</b> mesdí, casina bric, piemonte, italy Sus	47.50	23.75	12.00
<b>shiraz</b> stone spring, barossa valley, australia Org	49.00		
<b>negroamaro</b> roxanne the razor, delinquente wine co, riverland, australia Org	53.00	26.50	13.50
<b>baga</b> sanha, triangle wines, bairrada, portugal	55.00		
<b>merlot</b> tattarattat, château picoron, bordeaux, france Sus	57.50	28.75	14.50
<b>pinot noir</b> evolution, sokol blosser, oregon, usa Org	59.00	29.50	15.00
<b>grenache</b> like raindrops, jauma, mclaren vale, australia Org	63.00		

	750ML	375ML	175ML
<b>moscatel/marseguera</b> tragolargo, finca casa balaguer, old castile, spain Org	38.00	19.00	9.75
<b>albariño</b> sitta laranxa, attis bodega, galicia, spain	47.50		
<b>benimaquia tinajas</b> finca casa balaguer, levant, spain Org Nat	52.00		
<b>grenache/cinsault</b> le poussin, languedoc, france	35.00	17.50	9.00
<b>syrah/mourvèdre/rolle</b> terre des anges, côtes de provence, france	52.00		

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

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request