

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)**

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

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

mixed seed bircher, nashi,
kefir and strawberry **M (C G Mu N P S Sy Su)**

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

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

EGGS, BAKERY

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

gluten-free banana, chocolate
and walnut vegan loaf **N P Sy**

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 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**

spiced cauliflower, feta and potato bourekas,
yoghurt and date molasses **G E M Mu Su (N P)**

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

broken tofu, shredded cabbage,
chilli sambal and crispy shallots,
toasted dusty knuckle sourdough **G Sy Su (C M Mu N P S)**

green pea falafel, fennel and soft herb salad,
grated tomato and hummus **S Su (C G M Mu N)**

yellow curry prawn fried rice, pineapple
cauliflower and omelette ribbons **Cr F E**

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, whipped avocado
and yuzu pepper **Sy**
crushed yellow tomatoes, labneh, dukka,
G M N Mu S (P Sy Su)
grilled sourdough **G**
or paleo loaf **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)**

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

seared salmon, tiger salad and
miso aonori dressing
G F S Sy (C Cr Mo Mu N)
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

crab linguine, lemon, parsley and chilli
G Cr M (P C Mu N S Sy Su)
yellow curry prawn fried rice, pineapple,
cauliflower and omelette ribbons **Cr F E**
black lentil dahl, ginger sambal,
cauliflower couscous, curry leaves **Mu (N P S)**
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

green pea falafel, fennel and soft herb salad,
grated tomato and hummus **S Su (C G M Mu N)**
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

SIDES

green salad, avocado, yuzu pepper
and fresh ginger dressing **(C Mu)**
blistered green beans, garlic and chilli
steamed asparagus, tenderstem broccoli,
lemon vinaigrette **Sy (N P Sy)**
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)**
ricotta hotcake and honeycomb ice cream **E G M**
white chocolate and pistachio pavlova,
strawberries and yoghurt cream **E M N Sy**
chocolate sorbet, cherry compote
and almond brittle **Su Sy N (M)**
pink grapefruit crème caramel,
grapefruit and raspberry granita **E M (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

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DINNER FROM 5PM

APÉRITIF

brut réserve nv billecourt-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

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

crudités, whipped avocado and yuzu pepper **Sy**

crushed yellow tomatoes, labneh, dukka,
G M N Mu S (P Sy Su)
grilled sourdough **G** or
paleo loaf **N (C G M Mu P S Sy Su)**

watermelon and cucumber salad,
peanut, chilli sambal **P Su (C G M Mu N S Sy)**

grilled romanesco, ajo blanco,
curry leaf and pomegranate **Mu N Su (P S)**

prawn and bok choy pot stickers,
ginger and furikake **G S Sy Cr (F C M Mo Mu N P Su)**

raw tuna and avocado salad, green tomato,
sapphire and sesame **F S Sy (Cr N)**

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

BOWLS

chicken and rice noodle soup, chinese cabbage,
holy basil and crispy shallots **Cr F Su (N P)**

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

black lentil dahl, ginger sambal,
cauliflower couscous, curry leaves **Mu (N P S)**

grilled turmeric chicken, cabbage and lime
slaw, peanut and green nam jim **F P (N)**

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**

grilled wiltshire bacon **Su**

crispy miso tofu **Sy (G)**

jasmine tea hot smoked salmon **F (N P)**

grilled chicken breast

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

green pea falafel, fennel and soft herb salad,
grated tomato and hummus **S Su (C G M Mu N)**

roast hake, wilted spinach and green romesco
F M N Su (C G Mu P S Sy)

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

seared salmon, tiger salad and
miso aonori dressing **G F S Sy (C Cr Mo Mu N)**

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

SIDES

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

blistered green beans,
garlic and chilli

steamed asparagus, tenderstem broccoli,
lemon vinaigrette **Sy (N P Sy)**

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)**

ricotta hotcake and honeycomb ice cream **E G M**

white chocolate and pistachio pavlova,
strawberries and yoghurt cream **E M N Sy**

chocolate sorbet, cherry compote
and almond brittle **Su Sy N (M)**

pink grapefruit crème caramel,
grapefruit and raspberry granita **E M (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
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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

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**

SODAS, BOTANICALS

our lemonade

our ginger ale **(C)**

our passion fruit soda

jax coco pure coconut water

dry dragon kombucha

agua de madre kefir 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 **Su**

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) **G**

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

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

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

aigua moritz 0% (330ml) **G**

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

halletts cider 6% (330ml)

	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 billecart-salmon, champagne, france Su		78.00	13.50
brut rosé nv billecart-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		
folle blanche 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 M		44.00		
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, SWEET			
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		
			375ML	75ML
petit manseng la magendia, jurancon, france Bio Org Su			36.00	7.20

Bio biodynamic Nat natural Org organic
125ml glasses are available on request