

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)**

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)**

• 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 •

• 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 •

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

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

prawn and chilli linguine, garlic
and rocket **Cr M 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, nut and 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 billecourt-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 Mu (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

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

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, nut and 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**

• 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 •

• 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 •

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