

**APÉRITIF**

winter bellini - plum purée,  
umeshu, sparkling rosé v€ 13

breakfast martini - quarter gin,  
suze, lemon, marmalade v€ 11

blackberry bramble - pentire, kombucha,  
fresh blackberry, purple basil 0% v€ 12

**FRUIT, GRAINS**

raw bars - white mulberry, date,  
toasted seeds and cashews v€ 2.5 ea

winter fruit bowl 12  
+ greek or coconut yoghurt v€ 2

bill's almond, buckwheat and pumpkin  
seed granola, coconut yoghurt and blueberry  
hibiscus compote v€ 11

four grain hojicha porridge, citrus  
and ginger poached pear, pistachio v€ 11

daily baked goods available at the counter

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander v€ 11  
+ poached egg 2

ricotta hotcakes, banana  
and honeycomb butter 16.5

scrambled eggs and toasted  
dusty knuckle sourdough 12

toasted coconut bread and butter 8.5

veggie fresh aussie - kupros halloumi,  
poached eggs, greens, avocado, cherry  
tomatoes and furikake 15.5 + toast 2

sweet corn fritters, roast tomato,  
spinach and avocado salsa 17.5

**EGGS, PLATES**

two poached, soft-boiled or sunny eggs  
and toasted dusty knuckle sourdough 8.5

omelette brioche roll, koji tomatoes, aioli,  
and shichimi smoked tofu 12.5  
gf roll available on request

sunny eggs, cavolo nero pesto, pecorino  
and wild herbs 10  
+ your choice of toast 2

braised cannellini beans, ezme, roast  
tomatoes, and fresh mint v€ 12.5  
+ grilled kupros halloumi 4

potato and feta rösti, poached eggs  
and dill yoghurt 14

grilled cheese and our green kimchi  
open sandwich 13

**SIDES**

our green kimchi v€ - roast tomato v€ 3

avocado salsa - steamed tofu v€ 3.5

garlic mushrooms v€ - seasonal greens v€ 4

grilled kupros halloumi - avocado v€ 4

**TOAST**

dusty knuckle sourdough, our paleo loaf  
or our gluten-free bread 4.5

with honey, marmalade, vegemite,  
our raspberry jam, our roasted almond butter

• Ve vegan

• Please see QR code overleaf for allergen and calorie information.  
• A discretionary service charge of 12.5% applies to each bill.  
• Delivery & office catering available at [grangerandco.com](http://grangerandco.com).

**BREAKFAST UNTIL 12PM**

**SMALL PLATES**

green nocellara olives v<sub>e</sub> 6

roast cashews, turmeric,  
lemongrass and makrut lime v<sub>e</sub> 6

courgette chips, nigella seed  
and preserved lemon yoghurt 11

la latteria stracciatella, cavolo nero pesto,  
crispy sage and grilled sourdough 13.5

crudités, raw sunflower seed purée  
and winter tomato ezme v<sub>e</sub> 11

crispy gochujang tofu, peanut,  
iceberg, mint and coriander v<sub>e</sub> 12

**PLATES, BOWLS**

crispy seaweed tempeh, herbed ancient  
grain salad, avocado and shaved  
golden beetroot v<sub>e</sub> 15

braised cannellini beans, grilled radicchio,  
winter tomatoes and mint v<sub>e</sub> 17  
+ la latteria ricotta 3

grilled cheese and our green kimchi  
open sandwich 13

bill's yellow coconut curry, tofu, delica  
squash, coriander, mint relish and  
brown rice 20

potato and feta rösti, poached eggs  
and dill yoghurt 14

bill's chopped - edamame, courgette,  
tomato, cabbage, crunchy chickpeas,  
beetroot, corn, furikake and citrus  
ponzu dressing v<sub>e</sub> 16

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander v<sub>e</sub> 11  
+ poached egg 2

ricotta hotcakes, banana and  
honeycomb butter 16.5

scrambled eggs and toasted dusty  
knuckle sourdough 12

veggie fresh aussie - kupros halloumi,  
poached eggs, greens, avocado, cherry  
tomatoes and furikake 15.5 + toast 2

sweet corn fritters, roast tomato,  
spinach and avocado salsa 17.5

**SIDES**

our green kimchi v<sub>e</sub> - roast tomato v<sub>e</sub> 3

avocado salsa - steamed tofu v<sub>e</sub> 3.5

garlic mushrooms v<sub>e</sub> - seasonal greens v<sub>e</sub> 4

grilled kupros halloumi - avocado v<sub>e</sub> 4

herbed fries v<sub>e</sub> 5.5

bill's green salad, yuzu kosho  
and fresh ginger dressing v<sub>e</sub> 7.5

**SWEET**

salted peanut brittle 5  
our chocolates with pump st 2 ea  
pistachio, almond and orange nougat 2 ea  
blackcurrant and lime fruit pastilles v<sub>e</sub> 2 ea

ice cream union 3 per scoop  
hotcake, pistachio or vanilla ice cream  
mango, raspberry or chocolate sorbet v<sub>e</sub>

coconut milk jelly, fresh mango  
and sesame snap v<sub>e</sub> 8.5

our cold drip coffee tiramisu 9

hazelnut praline rice pudding,  
fresh pear and lemon 11

brown sugar pavlova, italian  
passion fruit, lime, yoghurt cream 11

• v<sub>e</sub> vegan

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LUNCH FROM 12PM

**APÉRITIF**

brut réserve nv billecart-salmon,  
champagne, france ve 16.5

winter bellini - plum purée,  
umeshu, sparkling rosé ve 13

bergamot spritz - bergamot liqueur,  
lemon and sparkling riesling ve 13

**SMALL PLATES**

green nocellara olives ve 6

roast cashews, turmeric,  
lemongrass and makrut lime ve 6

courgette chips, nigella seed  
and preserved lemon yoghurt 11

cucumber sesame salad, yuzu dressing,  
peanut and silken tofu dip ve 10

la latteria stracciatella, cavolo nero pesto,  
crispy sage and grilled sourdough 13.5

crudités, raw sunflower seed purée  
and winter tomato ezme ve 11

crispy gochujang tofu, peanut,  
iceberg, mint and coriander ve 12

**SIDES**

bill's green salad, yuzu kosho  
and fresh ginger dressing ve 7.5

seasonal greens, lemon and olive oil ve 4

roast cauliflower, wasabi vinaigrette,  
pangrattato ve 7

crispy spiced potatoes ve 6.5

**PLATES, BOWLS**

bill's yellow coconut curry, tofu, delica  
squash, coriander, mint relish and  
brown rice 20

crispy seaweed tempeh, herbed ancient  
grain salad, avocado and shaved  
golden beetroot ve 15

braised cannellini beans, grilled radicchio,  
winter tomatoes and basil ve 17  
+ la latteria ricotta 3

bill's chopped salad - edamame,  
courgette, tomato, cabbage, crunchy  
chickpeas, beetroot, corn, furikake  
and citrus ponzu dressing ve 16

**ADD**

avocado ve 4

steamed tofu ve 3.5

grilled kupros halloumi 4

**SWEET**

salted peanut brittle 5

our chocolates with pump st 2 ea

pistachio, almond and orange nougat 2 ea

blackcurrant and lime fruit pastilles ve 2 ea

ice cream union 3 per scoop

hotcake, pistachio or vanilla ice cream

mango, raspberry or chocolate sorbet ve

coconut milk jelly, fresh mango  
and sesame snap ve 8.5

our cold drip coffee tiramisu 9

hazelnut praline rice pudding,

fresh pear and lemon 11

brown sugar pavlova, italian

passion fruit, lime, yoghurt cream 11

• Ve vegan

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**DINNER FROM 5PM**