

**APÉRITIF**

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

breakfast martini – quarter gin,  
suze, lemon, marmalade ve 11

blackberry bramble - pentire, kombucha,  
fresh blackberry, basil 0% ve 12

**FRUIT, GRAINS**

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

seasonal fruit bowl 12  
+ greek or coconut yoghurt ve 2

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

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

daily baked goods available at the counter

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander ve 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 ve 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 ve - roast tomato ve 3

avocado salsa - steamed tofu ve 3.5

garlic mushrooms ve - seasonal greens ve 4

grilled kupros halloumi - avocado ve 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.

**BREAKFAST UNTIL 12PM**

**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

la latteria stracciatella, cavolo nero pesto,  
crispy sage and grilled sourdough 14

roast cauliflower, wasabi vinaigrette,  
pangrattato ve 7

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

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

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander ve 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

**PLATES, BOWLS**

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

braised cannellini beans, ezme, roast  
tomatoes, and fresh mint ve 12.5  
+ 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 ve 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 ve 16

**SIDES**

our green kimchi ve - roast tomato ve 3

avocado salsa - steamed tofu ve 3.5

garlic mushrooms ve - seasonal greens ve 4

grilled kupros halloumi - avocado ve 4

herbed fries ve 5.5

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

**SWEET**

salted peanut brittle 5  
our chocolates with pump st 2.5 ea  
pistachio, almond and orange nougat 2.5 ea  
blackcurrant and lime fruit pastilles ve 2.5 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

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LUNCH FROM 12PM

**APÉRITIF**

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

cold drip negroni - gin, sweet vermouth,  
campari, cointreau and our cold drip coffee 11

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

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

la latteria stracciatella, cavolo nero pesto,  
crispy sage and grilled sourdough 14

roast cauliflower, wasabi vinaigrette,  
pangrattato ve 7

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

crispy spiced potatoes ve 6.5

**PLATES, BOWLS**

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

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

braised cannellini beans, ezme, roast  
tomatoes, and fresh mint ve 12.5  
+ 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 2.5 ea

pistachio, almond and orange nougat 2.5 ea

blackcurrant and lime fruit pastilles ve 2.5 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

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**DINNER FROM 5PM**