

GRANGER & Co.



JUICES

freshly squeezed orange juice 4.00/5.50 v
+ ginger shot 1.00 v

granger greens - apple, cucumber,
spinach, ginger, lime and mint 7.50 v

sunset beets - candy beetroot, carrot,
sweet potato, orange, turmeric and lemon 7.50 v

SMOOTHIES, SHAKES

sunrise - berries, banana, apple juice,
orange juice and yoghurt 6.50

miso caramel and vanilla shake 7.50

bill's raw - pea milk, banana, date,
almond butter and raw cacao 7.00 v

raspberry and shiso smoothie 7.00 v

espresso, avocado and vanilla shake 7.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50 v

+ soy v, oat milk v or our almond milk v .60
+ extra shot .60

single origin cold drip 4.00 v

tea by rare tea company v
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.30 v

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00 v

our hot chocolate with pump street 5.00

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 16.00

toasted coconut bread and butter 8.00

scrambled eggs and toasted
dusty knuckle sourdough 10.50

veggie fresh aussie - halloumi,
poached eggs, greens, furikake, avocado
and cherry tomatoes 14.75

sweet corn fritters, roast tomato, spinach
and halloumi 16.50 + avocado salsa 3.25 v

FRUIT, GRAINS

raw bites -
cacao, date and almond 1.75 ea v

summer fruit bowl 11.00 v
+ greek yoghurt or coyo v 2.00

almond milk chia seed pot,
berries and coconut yoghurt 9.00 v

hemp and apple overnight oats,
almond butter and cacao nibs 9.00 v

açai bowl, banana, berries
and vegan granola 12.50 v

vegan granola, coconut yoghurt,
blueberry hibiscus compote 10.25 v

EGGS, BAKERY

our toasted paleo, soft boiled egg,
dill yoghurt, pickles and soft herbs 11.00

toasted dusty knuckle sourdough, avocado, lime
and coriander 10.00 v + poached egg 2.00

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 8.50

toasted dusty knuckle sourdough v, rye v,
our paleo loaf v or our gluten-free v bread
with our kaya v, marmalade v, our jam v, vegemite v,
honey or our almond butter v 4.25

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
with halloumi 11.50

grilled cheese and our green
kimchi open sandwich 12.50

ginger and soy steamed rice, greens,
turmeric pickles, fried egg and tamarind chutney 11.50

SIDES

rose harissa v 2.00

avocado v - avocado salsa v -
our green kimchi v - roast tomato v 3.25

grilled halloumi - seasonal greens v 3.75

garlic mushrooms 4.00

BIG PLATES

soba noodle breakfast bowl, avocado,
kimchi and sesame 14.50 v

xo mushrooms, tofu, pickled red onions and watercress
on toasted dusty knuckle sourdough 13.50 v

v vegan

• click & collect, delivery and office catering available •
order at grangerandco.com

• some of our dishes contain unpasteurised cheese. please
inform your waiter if you are allergic 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 •

• a discretionary service charge of 12.5% applies to each bill •

BREAKFAST UNTIL 12PM

GRANGER & Co.

• VEGETARIAN MENU •

SMALL PLATES

- marcona almonds 5.50 v
- green nocellara olives 5.50 v
- courgette chips, nigella seed and tahini yoghurt 9.50
- crudités, miso walnut dip 8.50 v
- confit tomatoes, labneh, oregano and thyme, grilled sourdough or our paleo loaf 10.75
- crispy tofu, peanut, iceberg and gochujang 11.50 v

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 16.00
- scrambled eggs and toasted dusty knuckle sourdough 10.50
- veggie fresh aussie - halloumi, poached eggs, greens, furikake, avocado and cherry tomatoes 14.75
- sweet corn fritters, roast tomato, spinach and halloumi 16.50 + avocado salsa 3.25
- grilled cheese and our green kimchi open sandwich 12.50

ADD

- rose harissa v 2.00
- avocado v - avocado salsa v - our green kimchi v - roast tomato v 3.25
- grilled halloumi - seasonal greens v 3.75
- garlic mushrooms 4.00

LUNCH 12-5PM

v vegan

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SALADS

chopped salad - edamame, courgette, tomato, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50 v

soba brunch bowl, avocado and green kimchi 14.50 v

SIDES

rose harissa 2.00 v
avocado 3.25 v
grilled halloumi 3.75
crispy miso tofu 5.50 v

MAINS

crispy tofu burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 16.00

warm dressed puy lentils, roast baby beets, spring greens, soft herbs and toasted seeds 14.50 v
+ mozzarella 3.00

chilli miso tofu, hot and sour aubergine 18.50 v
+ brown rice 1.75

bill's coconut curry, tofu and squash, choy sum, holy basil, brown rice 18.50 v

SIDES

bill's green salad, yuzu kosho and fresh ginger dressing 7.00 v
blistered green beans, garlic and chilli 5.00 v
french fries 5.00 v

SWEET

raw bites - cacao, date and almond 1.75 ea v

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

bill's neapolitan slice, sour cherry, chocolate and pistachio 6.50

white chocolate and pistachio pavlova strawberry and raspberry compote and yoghurt cream 10.00

coconut rice, roast pineapple, miso caramel and coconut sorbet 9.00 v

cold drip coffee tiramisu 9.00

GRANGER & Co.



APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 13.50

umeshu and soda 10.50

bergamot negroni - gin, suze,
italicus and bitters 11.50

pentire and tonic (zero proof) 7.50

SMALL PLATES

marcona almonds 5.50 v

green nocerella olives 5.50 v

courgette chips, nigella seed
and tahini yoghurt 9.00

crudités, miso walnut dip 8.50 v

hot and sour aubergine, umeboshi,
tofu and sesame 8.50 v

confit tomatoes, labneh, oregano and thyme,
grilled sourdough or our paleo loaf 10.75

roast cauliflower, cashew satay, pickles
and crispy shallots 9.50 v

crispy tofu, peanut, iceberg
and gochujang 11.50 v

v vegan

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PLATES

bill's coconut curry, tofu and squash,
choi sum, holy basil, brown rice 18.50 v

warm dressed puy lentils, roast baby beets,
spring greens, soft herbs and toasted seeds 14.50 v
+ mozzarella 3.00

chilli miso tofu, hot and sour aubergine 18.50 v
+ brown rice 1.75

crispy tofu burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries 16.00

soba noodles, ponzu mushrooms, xo
and nappa cabbage, sesame and coriander 15.00 v

chopped salad - edamame, courgette,
cabbage, tomatoes, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 13.50 v

ADD

rose harissa 2.00 v

avocado 3.25 v

grilled halloumi 3.75

crispy miso tofu 5.50 v

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 7.00 v

blistered green beans, garlic and chilli 5.00 v

french fries 5.00 v

SWEET

raw bites - cacao, date
and almond 1.75 ea v

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

ice cream - ask our team for our flavours
2.75 per scoop

white chocolate and pistachio pavlova
strawberry and raspberry compote
and yoghurt cream 10.00

bill's neapolitan slice,
sour cherry, chocolate and pistachio 6.50

coconut rice, roast pineapple,
miso caramel and coconut sorbet 9.00 v

cold drip coffee tiramisu 9.00

DINNER FROM 5PM