

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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brut réserve nv billecart-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

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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

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fresh pear and lemon 11

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