

APERITIF

passion fruit bellini 11

fresh carrot and ginger, pastis,
vodka and lemon ve 10.5

umeshu and soda ve 10.5

FRUIT, GRAINS

raw bars - date, tahini and cashew ve 2 ea

rye bircher, sour cherry and pistachio 9

winter fruit bowl ve 11

+ greek or coconut yoghurt ve 2

brown rice miso porridge, persimmon
and white mulberry ve 9.5

vegan granola bowl 10.25

+ coconut yoghurt, compôte and kinako ve

+ frozen blueberry and cranberry, fresh banana ve

EGGS, BAKERY

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

toast - dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
spreads - our kaya, our jam, our almond butter,
grangermite, honey or marmalade ve 4.25

chilli fried egg in our brioche, watercress
and tamarind plum chutney, with halloumi 11.5

grilled cheese and our green
kimchi open sandwich 12.5

PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger ve 15.5
+ poached egg 2

braised butter beans, tomato,
oregano and green harissa ve 11.5
+ grilled halloumi 3.75
+ soft boiled egg 2

potato and feta rösti, poached eggs
and dill yoghurt 12

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander ve 10

ricotta hotcakes, banana
and honeycomb butter 16

toasted coconut bread and butter 8

scrambled eggs and toasted
dusty knuckle sourdough 10.5

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

sweet corn fritters, roast tomato, spinach
and halloumi 16.5 + avocado salsa 3.25

SIDES

rose harissa ve 2

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

grilled halloumi - seasonal greens ve 3.75

garlic mushrooms ve - our pickles ve 4

steamed tofu, ginger and sesame ve 5.5

• Ve vegan

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. • A discretionary service charge of 12.5% applies to each bill.

For allergen information visit grangerandco.com

Delivery & office catering available at grangerandco.com

BREAKFAST UNTIL 12PM

SMALL PLATES

marcona almonds v€ 5.5

green nocellara olives v€ 5.5

courgette chips, nigella seed
and tahini yoghurt 9.5

crudités, artichoke and tahini dip v€ 8.5

romesco, greek yoghurt and pomegranate
+ dusty knuckle sourdough or our paleo 9.5

crispy tofu, peanut, iceberg
and gochujang v€ 11.5

PLATES

crispy tofu burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries 16

braised butter beans, roast fennel, tahini,
cucumber, dill and mint salad v€ 15

chilli miso tofu, hot and sour aubergine v€ 18.5
+ brown rice 1.75

potato and feta rösti, poached eggs
and dill yoghurt 12

bill's coconut curry, tofu and squash,
choi sum, holy basil, brown rice v€ 18.5

CLASSICS

ricotta hotcakes, banana and
honeycomb butter 16

scrambled eggs and toasted dusty
knuckle sourdough 10.5

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

sweet corn fritters, roast tomato, spinach
and halloumi 16.5 + avocado salsa 3.25

grilled cheese and our green kimchi
open sandwich 12.5

SALADS

buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame
and sour plum dressing v€ 13.5

chopped salad - edamame, courgette,
tomato, cabbage, crunchy chickpeas,
beetroot, corn and citrus sesame
dressing v€ 13.5

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing v€ 7

seasonal greens, lemon dressing v€ 3.75

grilled broccoli, citrus sesame dressing v€ 6.5

french fries v€ 5

SWEET

raw bars - date, tahini and cashew v€ 2 ea
salted peanut brittle 4.75
dark chocolate pistachio fudge 4.75

ice cream - ask for flavours 2.75 per scoop

miso chocolate and hazelnut pot,
salted praline v€ 8.5

baked lemon cheesecake, blueberry and hibiscus
compôte, nut and buckwheat crumb 9.5

cold drip coffee tiramisu 9

brown sugar pavlova, blackberry, sour cherry
and pistachio, yoghurt cream 10

ADD

rose harissa v€ 2

avocado v€ - avocado salsa v€ 3.25

our green kimchi v€ - roast tomato v€ 3.25

grilled halloumi - seasonal greens v€ 3.75

garlic mushrooms v€ - our pickles v€ 4

steamed tofu, ginger and sesame v€ 5.5

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LUNCH FROM 12PM

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 14

fig leaf spritz - parafante, sparkling
riesling and soda 11

rosa t&t - pink tequila, grapefruit
and tonic ve 11

pentire and tonic (zero proof) ve 7.5

SMALL PLATES

marcona almonds ve 5.5

green nocellara olives ve 5.5

courgette chips, nigella seed
and tahini yoghurt 9.5

crudités, artichoke and tahini dip ve 8.5

romesco, greek yoghurt and pomegranate
+ dusty knuckle sourdough or our paleo 9.5

raw carrot, salad watercress and candied
walnut, miso dressing ve 8.5

crispy tofu, peanut, iceberg
and gochujang ve 11.5

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing ve 7

grilled broccoli, citrus sesame
dressing ve 6.5

seasonal greens,
lemon dressing ve 3.75

french fries ve 5

PLATES

buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame
and sour plum dressing ve 13.5

braised butter beans, roast fennel, tahini,
cucumber, dill and mint salad ve 15

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger ve 15.5

crispy tofu burger, gochujang glaze,
peanut, kohlrabi, mint slaw and fries 16

chilli miso tofu, hot and sour aubergine ve 18.5
+ brown rice 1.75

bill's coconut curry, tofu, squash,
choi sum, holy basil and brown rice ve 18.5

chopped salad - edamame, courgette,
cabbage, tomatoes, crunchy chickpeas,
beetroot, corn and citrus sesame
dressing ve 13.5

ADD

avocado ve 3.25

grilled halloumi 3.75

steamed tofu, ginger and sesame ve 5.5

SWEET

raw bars - date, tahini and cashew ve 2 ea

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

pump street chocolate candied orange slices 5

ice cream - ask for flavours 2.75 per scoop

miso chocolate and hazelnut pot,
salted praline ve 8.5

baked lemon cheesecake, blueberry and hibiscus
compôte, nut and buckwheat crumb 9.5

cold drip coffee tiramisu 9

brown sugar pavlova, blackberry, sour cherry
and pistachio, yoghurt cream 10

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DINNER FROM 5PM

