

GRANGER & Co.

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 3.50
+ ginger shot 1.00

granger's greens - green apple,
cucumber, ginger, silver beet, chia
and coconut water **C** 6.20

bill's beets - beetroot,
carrot, fennel and apple 6.20

sunshine immunity shot - pineapple, ginger,
turmeric, aloe vera and cayenne 3.50

SMOOTHIES

bill's raw - homemade almond milk, lsa,
raw cacao, banana and agave **N S Su** 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M Su** 5.00

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00
+ soy **Sy**, oat milk **G** or homemade almond milk **N** .60
+ extra shot .60

allpress cold drip (with or without milk) 3.50

tea by rare tea company **Su**
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

iced lemon myrtle tea **Su** 4.20

fresh mint tea 3.00

spiced almond milk chai **N Su** 4.50

hot chocolate **M Sy** 3.65

matcha latte, iced matcha latte **M Su** 4.75

FRUIT, GRAINS

raw bites - cacao, date and almond
E G M N P Su Sy 1.50 ea

fresh fruit bowl and greek yoghurt **M** 9.00
+ lsa **S N** 1.00

almond milk chia seed pot, berries,
pomegranate and coconut yoghurt **N** 6.00

açaí bowl, banana, berries
and vegan granola **G N P S Su Sy** 8.75

brown rice and sweet miso porridge,
coconut yoghurt and mango **G N P Sy** 8.00

bircher muesli, granny smith apple,
medjool date and almonds **G M N Su** 7.00

vegan granola, coconut yoghurt
and fruit compote **G N P S Su Sy** 8.20

BAKERY

daily buns, muffins and tray bakes **G M N**

toasted coconut bread and butter
E G M N P Su Sy 5.50

spinach and feta bourekas,
pomegranate jam and yoghurt **G E M Mu S** 7.00

toasted sourdough **G**, rye **G** or our
gluten-free bread with marmalade, jam,
vegemite **C G**, honey or almond butter **N** 3.50

grilled cheese and kimchi open sandwich
Cr E F G M Mu 9.50

chilli fried egg and bacon brioche roll,
rocket and spiced mango chutney
E G M Mu S Su 8.75

CLASSICS

ricotta hotcakes, banana
and honeycomb butter **E G M Sy** 12.95

toasted rye, avocado, lime and coriander **G** 7.20
+ poached egg **E Su** 2.00

scrambled eggs and sourdough toast **E G M** 8.40

fresh aussie - jasmine tea hot smoked salmon,
poached eggs, greens, furikake, avocado and
cherry tomatoes **Cr E F S Su** 13.80

sweet corn fritters, roast tomato,
spinach and bacon **E G M Su Sy** 13.80

EGGS

soft boiled eggs
and sourdough soldiers **E G M** 6.65

two sunny fried or poached eggs
and sourdough toast **E G M Su** 6.65

SIDES

green harissa 2.00

avocado - avocado salsa -
kimchi **Cr F** - roast tomato 2.95

jasmine tea hot smoked salmon **F** 4.80

grilled wiltshire bacon **Su**
- herbed garlic mushrooms **M Su**
- chorizo **M** - chipolatas **G Su** - wild greens 3.80

breakfast radish, tomato
and grapefruit salad 3.95

BIG PLATES

black lentil daal, green chilli,
sambal, fried curry leaves
and coconut yoghurt **G Mu** 13.00
+ poached egg **E Su** 2.00

courgette fritters, halloumi, quinoa,
buckwheat and shredded kale salad,
zhoug **E G M S** 13.00

soft shell crab, chorizo and kimchi
fried rice, poached egg
Cr E F M S Su Sy 15.85

a discretionary service charge of 12.5% applies to each bill

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.

allergen key - **C** celery, **Cr** crustation, **E** egg, **F** fish, **G** gluten,
M milk, **Mo** mollusc, **Mu** mustard, **N** nuts, **P** peanuts, **S** sesame,
Su sulphur, **Sy** soya, **L** lupin

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds **N** 3.80
- green olives, orange and fennel 4.00
- courgette chips, nigella seed and tahini yoghurt **G M S** 7.50
- smashed cucumber, miso peanut, chilli and sesame **C G Mu N P S Sy** 7.50
- stracciatella, pomegranate and chervil **G M** 8.85
- chilli, sesame and peanut crispy chicken, baby gem and miso buttermilk dressing **Cr G M P S Sy** 10.50

SANDWICHES, BURGERS

- grilled cheese and kimchi open sandwich **Cr E F G M Mu** 9.50
- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang **Cr E F G M Mu Su Sy** 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, nashi pear and mint slaw **Cr E G M P S Sy** 13.50
- grass fed beef burger, dill pickles, smoked chilli and onion aioli and maple bacon crumb **C E F G M Mu S Su** 14.00
+ cheese **M** 1.50

SALADS

- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing **Cr G S Sy** 10.50
- courgette fritters, halloumi, quinoa, buckwheat and shredded kale salad, zhoug **E G M S** 13.00
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame **F S Su Sy** 16.95
- turmeric spiced chicken, slaw, peanuts, lime and coconut dressing **F P** 15.95

SIDES FOR SALADS

- avocado 2.95
- roast halloumi **M** 3.20
- jasmine tea hot smoked salmon **F** 4.80
- grilled chicken 4.00
- grilled wiltshire bacon **Su** 3.80

CLASSICS

- ricotta hotcakes, banana and honeycomb butter **E G M Sy** 12.95
- scrambled eggs and sourdough toast **E G M** 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes **Cr E F S Su** 13.80
- sweet corn fritters, roast tomato, spinach and bacon **E G M Su Sy** 13.80

SIDES FOR CLASSICS

- green harissa 2.00 / avocado - avocado salsa - kimchi **F Cr** - roast tomato 2.95 / jasmine tea hot smoked salmon **F** 4.80 / grilled wiltshire bacon **Su** - chipolatas **G Su** - chorizo **M** - herbed garlic mushrooms **M Su** - wild greens 3.80

BOWLS, GRAINS

- black lentil daal, green chilli, sambal, fried curry leaves and coconut yoghurt **Mu G** 13.00
+ poached egg **E Su** 2.00
- orecchiette, tenderstem broccoli, spinach, lemon and chilli **G** 13.50
- soft shell crab, chorizo and kimchi fried rice, poached egg **Cr E F M S Su Sy** 15.85
- prawn and chilli linguine, garlic and rocket **Cr G M** 15.85
- chicken and brown rice broth, roast chilli, cashew and morning glory **C F N** 15.00

BIG PLATES

- yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish **F P S Su** 16.50
- grilled squid, fennel, rocket, chilli and lemon **Cr Mu** 18.50
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw **E G M** 16.50
- grilled flat-iron steak, nam jim jaew dressing **F** 16.00

SIDES

- green salad - rocket, watercress, butter lettuce and citrus dressing 3.95
- carrot salad, lemon yoghurt, green harissa, dukka and coriander **G M N S Su Sy** 3.95
- spring greens, chilli and fried garlic 3.95
- french fries **G** 3.80

SWEET

- raw bites - cacao, date and almond **E G M N P Su Sy** 1.50 ea
- salted peanut brittle **M P** 3.20
- dark chocolate pistachio fudge **M N P S Sy** 3.50
- daily cakes **G M N** 4.50
- tray bakes and slices **G M N** 3.00 cookies **G M N** 1.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt **N** 6.00
- white chocolate and pistachio pavlova, strawberries and yoghurt cream **E M N P S Sy** 7.80

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GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

hepple gin, douglas fir
sherbert and tonic 9.50

white peach bellini **Su** 9.95

rosé spritz - rosé, vodka, prosecco,
lemongrass and peppercorn **Su** 10.95

billecart-salmon brut réserve
nv champagne **Su** 13.50

SMALL PLATES

marcona almonds **N** 3.80

green olives, orange and fennel 4.00

courgette chips, nigella seed
and tahini yoghurt **G M S** 7.50

roast cauliflower, saffron yoghurt
and green harissa **G M N S Su Sy** 7.00

smashed cucumber, miso peanut,
chilli and sesame **C G Mu N P S Sy** 7.50

stracciatella, pomegranate
and chervil **G M** 8.85

ricotta and thyme gnudi,
tomato passata and basil **C E G M Mu** 8.50

tuna tartare, pickled daikon, pink
peppercorns and coriander cress **C F Mu** 10.25

prawns, pink grapefruit,
lovage and green tomatoes **C Cr Mu** 10.00

prawn tempura, red eye mayo **Cr G E Mu** 9.50

chilli, sesame and peanut crispy chicken,
baby gem and miso buttermilk dressing
Cr G M P S Sy 10.50

lamb skewers, pickled cucumbers, aubergine,
tofu and black garlic dip **C E G S Mu Su Sy** 8.50

BOWLS, GRAINS

black lentil daal, green chilli,
sambal, fried curry leaves,
and coconut yoghurt **G Mu** 13.00

orecchiette, tenderstem broccoli,
spinach, lemon and chilli **G** 13.50

prawn and chilli linguine,
garlic and rocket **Cr G M** 15.85

turmeric spiced chicken, slaw, peanuts,
lime and coconut dressing **F P** 10.95

soft shell crab, chorizo
and kimchi fried rice,
poached egg **Cr E F M S Su Sy**
15.85

BIG PLATES

yellow fish curry, spiced butternut
squash, roast peanuts, brown rice
and cucumber relish **F P S Su** 16.50

roast cod, buckwheat tabbouleh, green harissa, almonds,
kohlrabi and red onion salad **F G N Su** 16.85

grilled squid, fennel, rocket,
chilli and lemon **Cr Mu** 18.50

parmesan crumbed chicken schnitzel,
creamed corn and fennel slaw **E G M** 16.50

crispy duck, clementine, star anise,
brown rice and citrus salad **F G Mo Sy** 17.35

BBQ

shrimp burger, jalapeño mayo,
shaved radish salad and sesame
gochujang **Cr E F G M Mu Su Sy** 15.75

sticky chilli belly pork, roast peanut
and spring onion salad **G F Mo P S Sy Su** 18.50

marinated lamb chops, onion bhaji,
saffron yoghurt and green harissa **G M Mu Sy** 23.00

grilled flat iron steak, nam jim
jaew dressing **F** 16.00

grass fed beef burger, dill pickles,
smoked chilli and onion aioli and maple
bacon crumb **C E F G M Mu S Su** 14.00
+ cheese **M** 1.50

SIDES

green salad - rocket, watercress,
butter lettuce and citrus dressing 3.95
carrot salad, lemon yoghurt, green harissa,
dukka and coriander **G M N S Su Sy** 3.95
spring greens, chilli and
fried garlic 3.95
french fries **G** 3.80

SWEET

salted peanut brittle **M P** 3.20

dark chocolate pistachio fudge **M N P S Sy** 3.50

affogato - espresso and vanilla ice cream **G M Sy** 5.25

scoop ice cream or sorbet **G M Sy** 2.50 ea

white chocolate and pistachio pavlova,
strawberries and yoghurt cream **E M N P S Sy** 7.80

banana fritters, citrus caramel
and honey ice cream **E G M** 6.65

chocolate miso cremeaux, raspberries
and peanut honeycomb **E G M P Sy** 6.50

honey and tahini semifreddo, macerated
cherries, sesame and cocoa nib **E G M N P S Sy** 7.00

coconut rice, sharon fruit,
raspberries and pistachio **N** 8.65

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Su sulphur, **Sy** soya, **L** lupin

GRANGER & Co.

DRINKS

JUICES

freshly squeezed orange juice 3.50
+ ginger shot 1.00

granger's greens - green apple,
cucumber, ginger, silver beet, chia
and coconut water **C** 6.20

bill's beets - beetroot,
carrot, fennel and apple 6.20

sunshine immunity shot - pineapple, ginger,
turmeric, aloe vera and cayenne 3.50

BOTANICALS

juniper and tonic (zero proof) -
juniper syrup, fresh lime and tonic 6.95

seedlip and tonic (zero proof) -
all spice, cardamom and citrus seedlip,
grapefruit and tonic 6.75

green tea kombucha **Su** 4.95

agua de madre sparkling
kefir water 1.2% abv **Su** 6.00

jax coco sparkling coconut water
with ginger and lemon 5.75
with raspberry 5.75

SMOOTHIES

bill's raw - homemade almond milk, lsa,
raw cacao, banana and agave **N S Su** 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M Su** 5.00

FRAPPÉS

matcha and vanilla ice cream **E M Su** 6.50

espresso, avocado and
vanilla ice cream **E M Su** 6.20

raspberry and açai 6.20

HOMEMADE SODAS

lemonade 3.50

pineapple and
pink peppercorn 3.50

ginger ale 3.50

hibiscus and lime 3.50

passionfruit 3.50

complimentary still or sparkling filtered water

COCKTAILS

white peach bellini **Su** 9.95

classic bloody mary **C F G Su** 10.95

watermelon shrub - gin, watermelon
and light tonic **Su** 10.95

cold drip negroni - shiraz gin, vermouth,
campari, cold drip and cointreau **Su** 10.95

hibiscus margarita - tequila, cointreau, lime,
sparkling kefir water and hibiscus salt **Su** 10.95

peach pisco - pisco, peach nectar
and grapefruit **Su** 10.95

cynar julep - cynar, st germain,
grapefruit, lemon and mint 10.95

ginger and shiso mojito - rum, shiso,
ginger and lime 10.95

rosé spritz - rosé, vodka, prosecco,
lemongrass and peppercorn **Su** 10.95

passion fruit caipiroska - vodka
and passion fruit 10.95

jasmine coconut sour - jasmine vodka,
vermouth, coconut and lime **E Su** 10.95

matcha colada - rum, coconut,
lime and matcha **Su** 10.95

umeshu martini - umeshu,
gin and vermouth **Su** 10.95

cucumber and rosemary mulholland - gin,
st germain, cucumber and lemon 10.95

whiskey highball - nikka blended,
lemon and soda 9.95

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00
+ soy **Sy**, oat milk **G** or homemade almond milk **N** .60
+ extra shot .60

allpress cold drip (with or without milk) 3.50

tea by rare tea company **Su**
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

iced lemon myrtle tea **Su** 4.20

fresh mint tea 3.00

spiced almond milk chai **N Su** 4.50

hot chocolate **M Sy** 3.65

matcha latte, iced matcha latte **M Su** 4.75

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BEER

asahi (330ml) G	4.50	hawkes urban orchard cider	5.00	stone & wood pacific ale G	5.75
moritz (330ml) G	5.00	espiga blonde (GF)	5.80	monthly craft and pale ales	5.75

SPARKLING

		750ml	125ml
organic prosecco era, veneto, italy Su		35.00	6.75
riesling paulett wines, clare valley, south australia Su		38.50	7.25
brut réserve nv phillipe gonet, champagne, france Su		67.00	
brut réserve nv billecourt-salmon, champagne, france Su		80.00	13.50
brut rosé nv billecourt-salmon, champagne, france Su		90.00	

WHITE

		750ml	375ml	175ml
organic macabeo castano, murcia, spain Su		21.00	10.50	4.95
organic chardonnay norte sur, domino de punctum, la mancha, spain Su		24.50	12.25	5.75
pecorino tor del colle, abruzzo, italy Su		26.50		
sauvignon blanc le potager du sud, gascogne, france Su		28.00	14.00	6.60
picpoul de pinet trois mats, languedoc, france Su		30.00		
viognier yalumba, barossa valley, south australia Su		32.00	16.00	7.50
gerwurztraminer/pinot gris/semillon 'layers', adelaide, south australia M Su		35.50	17.75	8.35
chardonnay 'pimpala road', geoff merrill, mclaren vale, south australia Su		36.00	18.00	8.55
albarino 'genio y figura', rias baixas, galicia, spain Su		38.00		
gavi di gavi cantine volpi, piedmont, italy Su		39.00	19.50	9.15
sauvignon blanc seresin estate, marlborough, new zealand Su		40.00	20.00	9.35
riesling chaffey brothers, eden valley, south australia Su		44.50		
marsanne/roussanne/chardonnay mchenry hohnen, margaret river, western australia Su		46.00	23.00	10.75
pouilly-fumé 'les berthiers', domaine landrat-guyollot, loire, france Su		50.00		
chablis 1er cru 'mont de milieu', domaine alain gautheron, france Su			68.00	
meursault domaine prieur brunet, côte d'or, france Su		75.00		

RED

montepulciano d'abruzzo san antini, abruzzo, italy Su		21.00	10.50	4.95
coreto tinto estremadura, portugal Su		24.50	12.25	5.75
syrah baron de badassière, pays d'oc, france Su		26.50		
primitivo di salento doppio passo, puglia, italy Su		28.50	14.25	6.70
organic corbières chateau fabre, languedoc, france Su		32.00	16.00	7.50
beaujolais-villages 'vigne de 1940', jean-michel dupré, beaujolais, france Su		34.50		
old bush vine grenache samuel's garden, barossa, south australia Su		36.00	18.00	8.55
cabernet merlot three lions, great southern, western australia E M Su			37.50	
rioja 2006 reserva bodega taron, rioja alta, spain Su		39.00	19.50	9.20
organic pinot noir momo, marlborough, new zealand Su		40.00	20.00	9.35
malbec finca sopenia, mendoza, argentina Su		42.00		
shiraz dandelion vineyards, barossa valley, south australia Su		44.50	22.25	10.45
grenache/syrah/mouvèdre geoff merrill, mclaren vale, australia Su		45.00	22.50	11.00
pinot noir 'devil's corner', tamar ridge, tasmania, australia Su		48.00		
fleurie 'l'alchimiste', anne-sophie dubois, burgundy, france Su		60.00		
amarone delle valpolicella torre del falasco, cantina valpantena, veneto, italy Su		72.00		

ROSÉ

grenache/cinsault le poussin, languedoc, france Su		30.00	15.00	7.00
pinot noir 'roaring meg', mount difficulty, central otago, new zealand Su		38.00	19.00	8.95
grenache 'rock angel', chateau d'esclans, côtes de provence, france Su		70.00		

SWEET

		375ml	125ml	75ml
pink moscato innocent bystander, swan hill, victoria, australia Su		17.00		
botrytis riesling heggies, eden valley, south australia Su		37.00	12.50	7.40

125ml glasses are available on request

allergen key - **C** celery, **Cr** crustation, **E** egg, **F** fish, **G** gluten, **M** milk, **Mo** Mollusc, **Mu** mustard, **N** nuts, **P** peanuts, **S** sesame,