

APÉRITIF

white peach bellini 12.5

breakfast martini - quarter gin,
marmalade, suze and lemon - 1 unit 11

bill's bloody mary - vodka, korean
chilli, yuzu, celery and lemon 12.5

FRUIT, GRAINS

young coconut and oat milk chia seed pot,
strawberries and raspberries *ve* 8

summer fruit bowl, greek or coconut *ve*
yoghurt, kinako 13.5
+ linseeds, sesame seeds and almonds *ve* 1

bill's almond, buckwheat and pumpkin
seed granola, coconut yoghurt,
plum and shiso compote *ve* 12

bircher muesli, fresh green apple,
medjool dates and toasted pistachios 11

BAKERY

seeded breakfast muffin 4

raw bars - white mulberry, date,
toasted seeds and cashews *ve* 3 ea

pastries on the counter-
freshly baked cakes, biscuits, cookies
and slices from 11am

TOAST

dusty knuckle sourdough 5
our paleo 5
our gluten-free 5

+ honey, marmalade, vegemite,
our raspberry jam or our roasted
almond butter

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander *ve* 12
+ poached egg 2.3

ricotta hotcakes, banana
and honeycomb butter 17

scrambled eggs and toasted
dusty knuckle sourdough 12.5

toasted coconut bread and butter 4.5 / 8.5

veggie fresh aussie - poached eggs,
halloumi, greens, avocado, datterini
tomatoes and furikake 15.5
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,
spinach and avocado salsa 18

EGGS, PLATES

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 9.5

potato and feta rösti, poached eggs
and dill yoghurt 12

chilli fried egg and grilled halloumi
brioche roll, baby spinach and mango aioli 13
gf roll available on request

grilled cheese and our green kimchi
open sandwich 13.5

steamed tofu, pickled golden daikon,
fennel, our kimchi and jasmine rice salad,
yuzu dressing *ve* 15

EXTRAS

+ our green kimchi *ve* 3.5
+ roast tomatoes *ve* 3.5
+ steamed tofu *ve* 3.5
+ avocado *ve* 4, avocado salsa *ve* 4
+ miso roast chestnut mushrooms 4
+ seasonal greens *ve* 4, grilled halloumi 4.5

• *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 gordal olives *ve* 6

smoked almonds *ve* 6

dusty knuckle sourdough, butter 4.5

courgette chips, nigella seed
and preserved lemon yoghurt 11.5

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

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

five spice lemon tofu
and honey hoisin 14

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander *ve* 12
+ poached egg 2.3

ricotta hotcakes, banana and
honeycomb butter 17

scrambled eggs and toasted dusty
knuckle sourdough 12.5

veggie fresh aussie - poached eggs,
halloumi, greens, avocado, datterini
tomatoes and furikake 15.5
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,
spinach and avocado salsa 18

PLATES, BOWLS

bill's fragrant tofu yellow curry,
roast butternut, cucumber and
ginger pickle, jasmine rice *ve* 20

grilled cheese and our green kimchi
open sandwich 13.5

broccolini and kale rigatoni,
garden peas, ricotta, lemon,
basil and parmesan 18

Ve option available on request

potato and feta rösti, poached
eggs and dill yoghurt 12

steamed tofu, pickled golden
daikon, fennel, our kimchi and
jasmine rice salad, yuzu dressing *ve* 15

bill's chopped - edamame, courgette,
cabbage, corn, datterini tomatoes,
yellow beetroot and white
wine vinaigrette *ve* 16.5

EXTRAS

+ our green kimchi *ve* 3.5

+ roast tomatoes *ve* 3.5

+ steamed tofu *ve* 3.5,

+ avocado *ve* 4 avocado salsa *ve* 4

+ seasonal greens *ve* 4

+ miso roast chestnut mushrooms 4

+ grilled halloumi 4.5

SIDES

herbed fries *ve* 6

bill's green salad, yuzu kosho
and fresh ginger dressing *ve* 8

creamed corn 5

tomato salad, basil and pickled
shallots, red pepper tapenade 8

SWEET

salted peanut brittle 5

our chocolates with pump st 2.5 ea

pistachio, almond and orange nougat 2.5 ea

raspberry fruit pastilles *ve* 2.5 ea

happy endings 4 per scoop

dulce de leche or vanillia bean ice cream

chocolate or passion mango sorbet *ve*

daily cake available on the counter 5.5

brown sugar pavlova, fresh pineapple
and yoghurt cream 11.5

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LUNCH FROM 12PM

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 17.5 125ml

white peach bellini 12.5

bills house sake, junmai ginjo
2023, yamaguchi 12 75ml

whiskey highball - beeble honey whiskey,
lemon and soda water 12.5

SMALL PLATES

green gordal olives ve 6

smoked almonds ve 6

dusty knuckle sourdough, butter 4.5

courgette chips, nigella seed
and preserved lemon yoghurt 11

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

crudités, raw sunflower seed purée
and tomato ezme ve 11

yellow datterini tomatoes and ricotta,
hazelnut gremolata 11.5

five spice lemon tofu,
and honey hoisin 14

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing ve 8

grilled broccolini, whipped soy
and pine nuts ve 10

creamed corn 5

tomato salad, basil and pickled
shallots, red pepper tapenade ve 8

herbed fries ve 6

PLATES, BOWLS

bill's fragrant tofu yellow curry,
roast butternut, cucumber and
ginger pickle, jasmine rice ve 20

broccolini and kale rigatoni,
garden peas, ricotta, lemon,
basil and parmesan 18

Ve option available on request

steamed tofu, pickled golden
daikon, fennel, our kimchi and
jasmine rice salad, yuzu dressing ve 15

bill's chopped - edamame, courgette,
cabbage, corn, datterini tomatoes,
yellow beetroot and white
wine vinaigrette ve 16.5

ADD

+ steamed tofu ve 3.5

+ avocado ve 4

+ grilled halloumi 4.5

SWEET

salted peanut brittle 5

our chocolates with pump st 2.5 ea

pistachio, almond and orange nougat 2.5 ea

raspberry fruit pastills ve 2.5 ea

happy endings 4 per scoop

dulce de leche or vanilla bean ice cream

chocolate or passion mango sorbet ve

coconut milk jelly, fresh mango
and sesame snap ve 8.5

our cold drip coffee tiramisu 9

peach melba, honeycomb and
vanilla bean ice cream 11

brown sugar pavlova, fresh
pineapple and yoghurt cream 11.5

• Ve vegan

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DINNER FROM 5PM