

# GRANA

## BREAD & DAIRY

House Made sourdough **ciabatta**, parmesan butter 4pp

*Milled onsite with heritage grains from Gunnedah*

Crescenza **focaccia** di recco, olive oil 16

*Stracchino cheese in thin layers of olive oil bread*  
Add prosciutto 12

**Burrata**, figs, walnut 25

*Mozzarella pocket filled with cow's milk cream*

**Stracciatella**, marinated peppers, marjoram, hazelnut 23

*Thin strands of hand pulled mozzarella*

Smoked **fior di latte** in carrozza, anchovy, basil 12ea

*Crumbed mozzarella sandwich stuffed with anchovy*

## PASTA

**Capelli**, broccoli, lemon, chilli, pangrattato 25

*Thin strands of "angel hair" egg dough*

Add spanner crab 15

Add ½ charred lobster tail 39

Smoked eggplant **ravioli**, brown butter, 26

lemon, ricotta salata

*Soft pillows of hand filled egg dough pasta*

**Rigati** verde, pork & fennel ragu, parmesan 29

*Tubular pasta with small grooves infused with local greens*

**Gigli**, king prawn, arrabbiata sauce, prawn furikake 34

*Pasta dough extruded into cone shaped bell flowers*

**Spaghetti** chitarra, nduja, charred octopus, rocket 32

*Hand cut "guitar" spaghetti*

## SEAFOOD

Freshly shucked **oysters**, pepperberry dressing 5ea

Torched **salmon crudo**, cucamelons, 27  
buttermilk & sorrel dressing

*Huon Valley, TAS*

Yellowfin **tuna** tartare, avocado, 29

celery & green apple verde

*Coffs Harbour, NSW*

Black pepper & citrus glazed **king prawns**, 39

shallot & tomatillo salsa, charred piadinas

*Skull Island, NT*

Charred **kingfish** fillet, salmoriglio, potato aioli, lemon 44

*Ethically sourced line caught fish fillet*

**John Dory** on the bone, smoked mussel, MP  
& finger lime butter

*Ulladulla, NSW*

## MARKET

Baby **cos**, salsa verde, aged goats cheese 12

Hand cut **chips**, rosemary salt 14

Charred **broccoli**, smoked almond, chilli, parmesan 14

Smoked **cauliflower**, black barley salad, almond sauce 24

Burnt sugar loaf **cabbage**, yoghurt, mint, fried garlic, 23

## MEAT

Smoked **raw beef**, charred bread, sour cream, saltbush 26

*Glen Innes, NSW*

½ Grilled organic **chicken**, charred greens, 39

Calabrian chilli, macadamia pesto, lemon

*Byron Bay Hinterland, NSW*

**Pork** cutlet cotoletta, mustard, fennel, 37

queen garnet plum

*Ebenezer, NSW*

Slow cooked **lamb** shoulder, salsa verde, 42/85

spiced yoghurt, mint

*Margra Lamb, Oberon, NSW*

250g pasture-fed reserve angus **scotch** fillet tagliata, 49

charred zucchini salsa

*Cape Grim, TAS*

42 day dry aged Brooklyn Valley **bistecca**, MP

parmesan, broad leaf rocket, lemon

*Gippsland, VIC*

## AFTER

Whipped chocolate & ricotta **cannoli** 7

Grana **tiramisu** 16

Coconut yoghurt **pannacotta**, 15

*Nectarine & elderflower granita*

Raspberry & pistachio **millefoglie** 16

*Fior di latte gelato*

Persimmon & strawberry gum **pavlova** 16

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32

**Take our bread home** 12

*House baked daily*

3% gratuity is added to all bills.

10% service charge replaces the gratuity for groups of 8 or more.

f @ GRANA.SYDNEY