

GRANA

BREAD & DAIRY

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

Milled onsite with heritage grains from Gunnedah

Crescenza **focaccia** di recco, olive oil 18

Stracchino cheese in thin layers of olive oil bread

Add prosciutto 14

Burrata, persimmon, thyme 26

Mozzarella pocket filled with cow's milk cream

Stracciatella, winter vegetables, hazelnut vinaigrette 24

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 16

Add ½ charred bay lobster tail 39

Jerusalem artichoke **ravioli**, brown butter, 29

truffle pecorino

Soft pillows of hand filled egg dough pasta

Rigati verde, pork & fennel ragu, parmesan 31

Tubular pasta with small grooves infused with local greens

Fusilli, king prawn, pistachio pesto, cavolo nero 36

Spindle shaped semolina dough

Spaghetti chitarra, nduja, charred octopus, cime di rapa 35

Hand cut "guitar" spaghetti

SEAFOOD

Freshly shucked **oysters**, pepperberry dressing 5.5ea

Sydney rock oysters, NSW

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

Huon Valley, TAS

Yellowfin **tuna** tartare, avocado, 29

grapefruit, black pepper

Coffs Harbour, NSW

Citrus glazed **king prawns**, 39

green tomato salsa, charred piadinas

Skull Island, NT

Kingfish fillet, speck, white peas, 46

fioretto, salmoriglio

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 14

Hand cut **chips**, rosemary salt 14

Charred **broccoli**, smoked almond, chilli, parmesan 16

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, watercress 29

Glen Innes, NSW

½ Grilled organic **chicken**, polenta, 39

chilli, macadamia pesto, stracchino

Byron Bay Hinterland, NSW

Pork cutlet cotoletta, mustard, fennel, quince 39

Ebenezer, NSW

Slow cooked **lamb** shoulder, salsa verde, 46/92

spiced yoghurt, mint

Margra Lamb, Oberon, NSW

400g 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** 17

Coconut yoghurt **pannacotta**, 15

Yuzu & mandarin 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