

# 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**, rhubarb, hibiscus, rosemary 26

*Mozzarella pocket filled with cow's milk cream*

**Stracciatella**, winter vegetables, hazelnut vinaigrette 24

*Thin strands of hand pulled mozzarella*

Truffled **goat's curd** crostino, freshly shaved truffle 14ea

*Soft, fresh goat cheese on fresh House Made bread*

## 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*

**Fusilli**, king prawn, pistachio pesto, cavolo nero 36

*Spindle shaped semolina dough*

**Gigli**, lamb ragu, stracciatella, gremolata 32

*Fluted pasta with ruffled edges hand rolled as a flower*

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

*Hand cut "guitar" spaghetti*

**Add 5g truffle to any dish 25**

*Stonebarn Farm, Manjimup, WA*

3% gratuity is added to all bills.

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

## 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, grapefruit, black pepper 29

*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

Roasted baby **pumpkin**, pomegranate, yoghurt, mint 23

**Take our bread home 12**

*House baked daily*

f @ GRANA.SYDNEY

## 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** cotoletta, mustard, fennel, blood orange 39

*Ebenezer, NSW*

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

spiced yoghurt, parsley

*Margra Lamb, Oberon, NSW*

400g pasture-fed reserve Angus **scotch** fillet tagliata, 49

kalette, agrodolce, pinenut

*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

Macadamia **sorbetto**, 15

*Lime & geraldton wax granita*

Lemon & praline **millefoglie** 18

*Mascarpone gelato*

Warm date **budino** Fior de latte gelato 19

Cirtus & passionfruit **pavlova** 16

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32