

# 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 25  
*Thin strands of hand pulled mozzarella*

**Bombolino** fritto, red pesto, parmesan 14ea  
*Hand filled savoury donut*

## 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, gremolata, ricotta salata 32  
*Fluted pasta with ruffled edges hand rolled as a flower*

**Mafaldine**, nduja, charred octopus, cime di rapa 35  
*Ribbon shaped extruded dough with ruffled edges*

3% gratuity is added to all bills.

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

## SEAFOOD

Freshly shucked **oysters**, mandarin mignonette 6ea  
*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

Roasted **pumpkin**, sunflower seeds, 23  
pickled currants, mint

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

Charred **broccoli**, smoked almond, chilli, citrus dressing 16

**Iceberg lettuce**, parmesan dressing, nashi pear 14

Hand cut **chips**, rosemary salt 14

**Take our bread home** 12

*House baked daily*

  GRANA.SYDNEY

## MEAT

Smoked **raw beef**, charred bread, sour cream, watercress 29  
*Glen Innes, NSW*

**Spatchcock** saltimbocca, charred leeks, 42  
marsala sauce, sage  
*Macleay Valley, 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 grain-fed Angus **scotch** fillet tagliata, 69  
baby peppers, Etruscan sauce  
*Riverina District, NSW*

42 day dry aged Brooklyn Valley **bistecca**, MP  
parmesan, broad leaf rocket, lemon  
*Gippsland, VIC*

## AFTER

Whipped chocolate & ricotta **cannolo** 7

Grana **tiramisu** 17

Macadamia **sorbetto**, 15  
*Lime & geraldton wax granita*

Lemon & praline **millefoglie** 18  
*Mascarpone gelato*

Warm dates **budino**, Fior di latte gelato 19

Cirtus & passionfruit **pavlova** 16

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32