

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, poached figs, aged white balsamic 27
Mozzarella pocket filled with cow's milk cream

Stracciatella, fennel jam, heirloom tomato, pine nuts 26
Thin strands of hand pulled mozzarella

Ricotta and roasted garlic crostino 10ea
Whipped ricotta and roasted garlic on charred 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

Buffalo ricotta **mezzaluna**, brown butter, 32
heirloom zucchini, mint
Hand folded & filled crescent shaped half moons

Squid ink **orecchiette**, smoked swordfish ragu, 36
Sicilian furikake
Hand pressed "little ear" shaped pasta

Tagliatelle, saffron butter, clams, nduja 34
Long, flat ribbon shaped saffron infused strands

Gigli, lamb ragu, peperoncini, ricotta salata 32
Fluted pasta in the shape of a bellflower

Gluten Free Pasta available 3pp

3% gratuity is added to all bills.

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

SEAFOOD

Freshly shucked **oysters**, spiced fennel mignonette 6ea
Sydney rock oysters, NSW

Kingfish crudo, tomato dressing, 28
capers, green chilli
Spencer Gulf, SA

Yellowfin **tuna** tartare, avocado, agrodolce dressing 29
Bermagui, NSW

Citrus glazed **king prawns**, 39
green tomato salsa, charred piadinas
Skull Island, NT

Blue Eye fillet, white balsamic potato, 46
hazelnut salmoriglio
Coffs Harbour, NSW

Whole **flounder**, smoked tomato butter MP
preserved lemon
Bay of Plenty, NZ

MARKET

Red baby cos, italian dressing, pecorino, pangrattato 14

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

Hand cut **chips**, rosemary salt 14

Grilled **sugar loaf cabbage**, caramelised yoghurt, 24
crispy eshallot

Whole roasted **cauliflower**, almond sauce, 25
sorrel gremolata

Take our bread home 12

House baked daily

MEAT

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

Free-range **chicken** saltimbocca, charred leeks, 43
marsala sauce, sage
Byron Bay Hinterland, NSW

Pork cotoletta, pickled kohlrabi & mustard leaf, 42
lemon caper butter
Ebenezer, NSW

Slow cooked **lamb** shoulder, Etruscan sauce, 46/92
spiced yoghurt
Margra Lamb, Oberon, NSW

400g grain-fed Angus **scotch** fillet tagliata, 69
rainbow chard, salsa verde
Riverina District, NSW

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

AFTER

Whipped ricotta & candied orange **cannolo** 7

Grana **tiramisu** 18

Oat milk **pannacotta**, 15
Queen garnet plum & mint

Mango cheesecake **millefoglie** 18
Sheep yoghurt gelato

Strawberry & hibiscus **pavlova** 16

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32