

GRANA

SHARED MENU 69PP

*Add Sydney rock **oysters** with spiced fennel mignonette 6ea*

Whole wheat sourdough **ciabatta**, parmesan butter

Stracciatella, fennel jam, heirloom tomato, aged white balsamic, basil

*Add smoked **raw beef**, charred bread, sour cream, watercress 12pp*

Capelli, broccoli, lemon, chilli, pangrattato

Slow cooked **lamb** shoulder, Etruscan sauce, yoghurt

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

Hand cut **chips**, rosemary salt

Grana **tiramisu**

GRANA

SHARED MENU 89PP

*Add Sydney rock **oysters** with spiced fennel mignonette 6ea*

Whole wheat sourdough **ciabatta**, parmesan butter

Stracciatella, fennel jam, heirloom tomato, aged white balsamic, basil

Kingfish crudo, tomato dressing, capers, green chilli

Tagliatelle, saffron butter, rainbow chard

Citrus glazed **king prawns**, green tomato salsa, charred piadinas

Slow cooked **lamb** shoulder, Etruscan sauce, yoghurt

Red baby cos, Italian dressing, pecorino, pangrattato

Hand cut **chips**, rosemary salt

Mango cheesecake **millefoglie**

*Menu subject to change due to seasonal produce and availability.
10% service fee applies to groups of 8+.*