

# GRANA

## CHRISTMAS MENU'S 2023

(SUBJECT TO SEASONAL CHANGE)

### \$84 SHARED MENU

Whole wheat sourdough **ciabatta**, parmesan butter

**Stracciatella**, charred figs, pickled baby cucumber, currants

**Tuna tartare**, watermelon, salsa verde, nasturtium

**Fusilli**, saffron butter, smoked prosciutto, parmesan

Citrus glazed **king prawns**, black garlic aioli, gremolata

Glazed **lamb spezzatino**, saffron polenta, cime de rapa, mint

**Red baby cos**, roasted peach, Italian dressing, aged goats cheese

**Hand cut chips**, rosemary salt

**Cherrymisu 2.0**

10% service charge replaces the gratuity for groups of 8 or more.  
15% surcharge applies on public holidays.

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## CHRISTMAS MENU'S 2023

(SUBJECT TO SEASONAL CHANGE)

### \$119 SHARED MENU

**Sydney rock oyster**, finger lime mignonette

**Yellowfin tuna tartare**, almond cream, salmon roe, meyer lemon

Citrus glazed **king prawns**, black garlic aioli, gremolata

Whole wheat sourdough **ciabatta**, parmesan butter

**Capelli Crab**, broccoli, chill, lemon, pangrattato

Grain fed **scotch fillet tagliata**, smoked cauliflower, bone marrow

Whole **roasted baby snapper**, caramelised fennel , roast chicken butter

**Red baby cos**, roast peach, Italian dressing, aged goats cheese

**Asparagus**, seaweed vinaigrette, sicilian furikake

Roasted **plum tart**, salted white chocolate, red currants

**Gingerbread**, ricotta & orange cannoli

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