

# GRANA

## BREAD & DAIRY

House Made sourdough **ciabatta**, parmesan butter 5pp  
*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**, charred squash, heirloom zucchini, salsa verde 27  
*Mozzarella pocket filled with cow's milk cream*

**Stracciatella**, baby beets, caramelised fennel, radicchio 26  
*Thin strands of hand pulled mozzarella*

Spring tomato **crostino**, whipped ricotta, basil pesto 12ea  
*Whipped ricotta on charred bread*

## PASTA

**Capelli**, broccoli, lemon, chilli, pangrattato 26  
*Thin strands of "angel hair" egg dough*  
Add spanner crab 16

Pumpkin and ricotta **ravioli**, burnt butter, pickled 32  
pumpkin, hazelnut  
*Hand folded & filled ravioli*

Squid ink **orecchiette**, smoked mussel and swordfish 36  
ragù, Sicilian furikake  
*Hand pressed "seashell" shaped pasta*

Saffron **radiatori**, prawns, garlic butter, cavolo nero, 34  
crustacean oil  
*Short, ruffled shaped edges, saffron infused pasta*

**Rigatoni**, duck ragù, zucchini salsa, ricotta salata 33  
*Short, wide tubes of pasta*

**House made daily, on-site**

*Gluten Free Pasta available*

## SEAFOOD

Freshly shucked **oysters**, blood orange 6.5ea  
and prosecco dressing  
*Sydney rock oysters, NSW*

**Kingfish** crudo, spring onion verde, mandarin, finger lime 30  
*Spencer Gulf, SA*

Yellowfin **tuna** tartare, avocado, agrodolce dressing 32  
*Bermagui, NSW*

Citrus glazed **king prawns**, black pepper aioli, 42  
gremolata, lemon  
*Skull Island, NT*

**Humpty doo barramundi**, spring green peas, 45  
charred baby cos, datterini vinaigrette  
*Middle Point, NT*

**Market Fish**, cime di rapa, lemon and caperberry butter MP  
*Locally sourced*

## MARKET

**Red baby cos**, Italian dressing, pecorino, pangrattato 14

Fried **cauliflower**, parmesan, vincotto, pickled 16  
chilli, crispy shallots

Hand cut **chips**, rosemary salt 14

Grilled **asparagus**, almond cream, cipollini onion, 17  
nduja

Roasted **pumpkin**, stracchino, pumpkin seed pesto, sumac 26

**Take our bread home** 12

*House baked daily*

f @ GRANA.SYDNEY

## MEAT

Smoked **raw beef**, black garlic, guindillas, pecorino, 29  
pasta fritta  
*Glen Innes, NSW*

Grilled free-range **chicken**, saffron risoni, red pesto, sage 42  
*Byron Bay Hinterland, NSW*

**Pork** cotoletta, fennel, pickled apple, tarragon butter 43  
*Ebenezer, NSW*

Glazed **lamb** shoulder, garlic yoghurt, broadleaf 46/92  
rocket  
*Marga Lamb, Oberon, NSW*

400g grain-fed Angus **scotch** fillet tagliata, sunchoke, 69  
sauce charcutière  
*Riverina District, NSW*

42 day dry aged Brooklyn Valley **bistecca**, salsa verde, MP  
mustard, lemon

## AFTER

Limoncello meringue **cannolo** 7

Grana **tiramisu** 19

Mandarin **semifreddo**, olive oil cake, pistacchio 18

Milk chocolate **biscotto** padella, burnt butter gelato 18  
*Please allow 20 minutes*

Raspberry & rose '**pavlova**', peppermint, rhubarb 19

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32

3% gratuity is added to all bills.  
10% service charge replaces the gratuity for groups of 8 or more.  
15% surcharge applies on public holidays.