

GRANA

FESTIVE 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.

GRANA

FESTIVE 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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