

GRANA

VALENTINE'S DAY MENU 2024

\$119PP

*Add - Whole freshly shucked **oysters**, prosecco & lime dressing 6.5ea*

*Add - Crescenza **focaccia** di recco, olive oil 18pp*

House-made sourdough **ciabatta**, parmesan butter

Burrata, marinated peaches, macadamia, mint

Chargrilled **octopus**, almond, green chilli salmoriglio, lemon

Gemelli, king prawn, arrabbiata sauce, prawn furikake

400g **scotch** fillet tagliata, miso bagna cauda, oregano

Roasted sugarloaf **cabbage**, aged balsamic, brown butter

Endive & radish **salad**, grapefruit dressing

Poached **strawberries**, rosemilk chantilly, prosecco, black pepper meringue

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