

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 15
Add truffle salami 16

Panzanella, **burrata**, heirloom tomato, yellow peach, basil 27
Mozzarella pocket filled with cow's milk cream

Stracciatella, cucumber, lemon myrtle, herb oil 27
Thin strands of hand pulled mozzarella

Buffalo **Bocconcini**, rockmelon, prosciutto, nectarine, mint 26
Small buffalo, mozzarella cheese pockets

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

Rigati, beef cheek ragu, salmoriglio, green olive, ricotta salata 33
Short, wide tubes of pasta

House made daily, on-site
Gluten Free Pasta available

SEAFOOD

Freshly shucked **oysters**, prosecco & lime dressing 6.5ea
Sydney rock oysters, NSW

Salmon tartare, bbq mango, whipped horseradish cream, 32
witlof
Marlborough, NZ

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

Scallop gratin, chilli butter, lemon, breadcrumbs 34
Bass Strait, TAS

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

Crispy skin **barramundi**, charred fennel, green peas, 45
datterini tomato vinaigrette
Humpty doo, SA

Market fish, caramelised onion butter, saffron, basil MP
Locally sourced

MARKET

Red baby cos, Italian dressing, pecorino, pangrattato 14

Cauliflower cotoletta, parmesan, farro, mint 24

Hand cut **chips**, rosemary salt 14

Charred **broccoli** salad, lemon, smoked almond, chilli 17

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

Take our bread home 12
House baked daily

  **GRANA.SYDNEY**

MEAT

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

Grilled free range **chicken** cacciatore, truffle salami, 44
capers, green olive
Byron Bay Hinterland, NSW

Pork cotoletta, radicchio, pickle Kohlrabi, sorrel, 43
tarragon butter
Ebenezer, NSW

Glazed **lamb shoulder**, charred salsa verde, zucchini, yoghurt 46/92
Marga Lamb, Oberon, NSW

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

42 day dry aged Brooklyn Valley **bistecca**, rosemary, MP
garlic, mustard
Gippsland, VIC

AFTER

Lemon & gingerbread **cannolo** 7

Cherry misu 19
Add espresso hot fudge sauce 3

Toasted coconut **semifreddo**, passionfruit, rockmelon granita, 18
lemon balm

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

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

Stracciatella gelato **affogato** 15

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.

GRANA

SHARED MENU 79PP

Add Sydney rock **oysters** with prosecco & lime dressing 6.5 ea

Whole wheat sourdough **ciabatta**, parmesan butter
Stracciatella, cucumber, lemon myrtle, herb oil

Add smoked **raw beef**, black garlic,
guindillas, pecorino, pasta fritta 12 ea

Capelli, broccoli, lemon, chilli, pangrattato

Glazed **lamb** shoulder, charred salsa verde, zucchini, yoghurt
Charred **broccoli** salad, lemon, smoked almond, chilli, parmesan
Hand cut **chips**, rosemary salt

Cherry misu

SHARED MENU 94PP

Add Sydney rock **oysters** with prosecco & lime dressing 6.5 ea

Whole wheat sourdough **ciabatta**, parmesan butter
Stracciatella, cucumber, lemon myrtle, herb oil

Salmon tartare, bbq mango, whipped horseradish cream, witlof

Add smoked **raw beef**, black garlic,
guindillas, pecorino, pasta fritta 12 ea

Rigati, beef cheek ragu, salmoriglio, green olive, ricotta salata
Citrus glazed **king prawns**, black pepper aioli, gremolata, lemon

Glazed **lamb** shoulder, charred salsa verde, zucchini, yoghurt
Red baby cos, Italian dressing, pecorino, pangrattato
Hand cut **chips**, rosemary salt

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

SHARED MENU 119PP

Sydney rock **oysters** with prosecco & lime dressing

Salmon tartare, bbq mango, whipped horseradish cream, witlof
Citrus glazed **king prawns**, smoked black pepper aioli, gremolata, lemon

Add smoked **raw beef**, black garlic,
guindillas, pecorino, pasta fritta 12 ea

Whole wheat **sourdough** ciabatta, parmesan butter
Squid ink **orecchiette**, smoked mussels, swordfish

Grain fed **scotch fillet** tagliata, sauce charcuterie
Pork cotoletta, fennel, pickle apple, burn lemon caper butter
Charred **broccoli** salad, lemon, smoked almond, chilli, parmesan
Hand cut **chips**, rosemary salt

Toasted coconut **semifreddo**, passionfruit, rockmelon granita, lemon balm
Limoncello meringue **cannolo**

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