

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

Gemelli, king prawn, arrabbiata sauce, aleppo pepper 34
Spiral, twisted tubes of pasta

Sedanini verde, pork & fennel ragu, cavolo nero, chilli 33
Short ridged, spinach 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, green apple, whipped fennel cream, 32
pane carasau
Marlborough, NZ

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

Charred octopus, almond, green chilli, salmoriglio, lemon 34
Fremantle, WA

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

Charred sugarloaf cabbage, brown butter, aged balsamic, 24
pumpkin seed

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

f @ 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

Passionfruit & yuzu **cannolo** 7

Grana **tiramisu** 19

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.