

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

Burrata, queen garnet plum, black fig, basil 27
Mozzarella pocket filled with cow's milk cream
Add prosciutto 8

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

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

Saffron **gigli**, duck ragu, nduja butter, pistachio, pangrattato 36
Short fluted saffron infused pasta with ruffled edges

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
Mooloolabah, QLD

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

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, parmesan, 17
chilli

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
Margra 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

Molten chocolate **budino**, vanilla & strawberry gelato 20

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.
10% Sunday surcharge.
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, persimmon, lemon myrtle

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

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

Grana **tiramisu**

SHARED MENU 94PP

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

Whole wheat sourdough **ciabatta**, parmesan butter
Stracciatella, cucumber, persimmon, lemon myrtle
Salmon tartare, green apple, whipped fennel cream, pane carasau

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

Saffron **gigli**, duck ragu, nduja butter, pistachio, pangrattato
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, green apple, whipped fennel cream, pane carasau
Citrus glazed **king prawns**, smoked black pepper aioli, gremolata, lemon

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

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

Grain fed **scotch fillet** tagliata, sauce charcuterie
Pork cotoletta, radicchio, pickled kohlrabi, tarragon butter
Charred **broccoli** salad, lemon, smoked almond, chilli, parmesan
Hand cut **chips**, rosemary salt

Toasted coconut **semifreddo**, passionfruit, rockmelon granita, lemon balm
Passionfruit and yuzu **cannolo**

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