

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

Truffled **goats curd** on toast 14ea
Charred ciabatta, whipped goats curd, WA truffle

Burrata, warm honey butter, pinenuts, lemon, oregano 29
Mozzarella pocket filled with cow's milk cream
Add fresh truffle 15

Stracciatella, rhubarb, basil, pomegranate, hazelnut 28
Thin strands of hand pulled mozzarella

PASTA

Capelli, broccoli, lemon, chilli, pangrattato 28
Thin strands of "angel hair" egg dough
Add spanner crab 16

Pappardelle cacio pepe, local black truffle, pecorino 45
Broad strips of egg yolk pasta

Calamarata verde alla alfredo, king prawns, Calvonero, 38
Crustacean oil, aleppo pepper
A modern day pasta shape humorously resembles calamari squid rings

Pork fennel & ricotta doppio **ravioli**, pancetta, brown butter, 37
aged parmesan 37
Hand filled egg yolk ravioli

Saffron **gigli**, duck ragu, nduja butter, pistachio, pangrattato 38
Short fluted saffron infused pasta with ruffled edges

House made daily, on-site
Gluten Free Pasta available

SEAFOOD

Freshly shucked **oysters**, aperol and grapefruit dressing 6.5ea
Sydney rock oysters, NSW

Salmon crudo, blood orange, thyme, whipped fennel cream 32
Marlborough, NZ

Yellowfin **tuna** tartare, Calabrian chilli aioli, 34
eggplant caponata, pane carasau
Bermagui, NSW

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

Citrus glazed **king prawns**, black pepper aioli, 42
gremolata, lemon
Mooloolabah, QLD

Crispy skin **barramundi**, jerusalem artichoke, 45
oyster mushroom, lime dolce
Humpty Doo, NT

Market fish, winter citrus, fioretto, kombu butter MP
Locally sourced

MARKET

Red baby cos, Italian dressing, pecorino, pangrattato 14

Cauliflower saltimbocca, prosciutto, sage, ricotta salata 26

Organic **dutch cream potatoes**, crispy cippolini onions, 15
sour cream

Crispy **brussel sprouts**, white peas, spicy agrodolce 17

Roasted butternut **pumpkin**, golden raisins, 26
sheeps milk yoghurt, basil

Take our bread home 12
House baked daily

f @ GRANA.SYDNEY

MEAT

Smoked **raw beef**, black garlic, guindillas, pecorino, 32
pasta frita
Glen Innes, NSW

Grilled free range **chicken** cacciatore, truffle salami, 44
capers, green olive
Spicer's Creek, NSW

Pork cotoletta, mustard crema, slow cooked missile apple 45
Hollisdale, NSW

Glazed **lamb shoulder**, chilli & garlic Roman beans, 46/92
salsa rossa yoghurt
Margra Lamb, Oberon, NSW

400g grain-fed Angus **scotch** fillet tagliata, 69
jus, charred salsa verde
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, 18
rockmelon granita, lemon balm

Molten chocolate **budino**, vanilla & strawberry gelato 20
(Please allow 15 minutes cooking time)

Raspberry & rose **pavlova**, peppermint, rhubarb 19
vegan +3

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32

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 aperol & grapefruit dressing 6.5 ea

Whole wheat **sourdough ciabatta**, parmesan butter
Stracciatella, rhubarb, basil, pomegranate, hazelnut

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

Capelli, broccoli, lemon, chilli, pangrattato

Glazed **lamb shoulder**, chilli & garlic Roman beans,
salsa rossa yoghurt

Crispy **brussel sprouts**, white peas, spicy agrodolce

Organic **dutch cream potatoes**, crispy cippolini onions, sour cream

Grana **tiramisu**

SHARED MENU 94PP

Add Sydney rock **oysters** with aperol & grapefruit dressing 6.5 ea

Whole wheat **sourdough ciabatta**, parmesan butter
Burrata, warm honey butter, pinenuts, lemon, oregano
Yellowfin **tuna** tartare, Calabrian chilli aioli, eggplant
caponata, 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**, chilli & garlic Roman beans,
salsa rossa yoghurt

Red baby cos, Italian dressing, pecorino, pangrattato

Organic **dutch cream potatoes**, crispy cippolini onions, sour cream

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

SHARED MENU 119PP

Sydney rock **oysters** with aperol & grapefruit dressing
Salmon crudo, blood orange, thyme, whipped fennel cream
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
Pappardelle cacio pepe, local black truffle, pecorino

Grain fed **scotch fillet** tagliata, jus, charred salsa verde
Pork cotoletta, mustard crema, slow cooked missile apple
Crispy **brussel sprouts**, white peas, spicy agrodolce
Organic **dutch cream potatoes**, crispy cippolini onions, sour cream

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

For groups of 4 and more

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10% **Sunday surcharge**.
15% surcharge applies on public holidays.