

GRANA

BREAD & DAIRY

House Made **sourdough ciabatta**, pecorino butter 6pp
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

Black garlic **crostino**, goats curd, Sicilian olives, salmoriglio 12ea
Charred ciabatta, whipped goats curd

Burrata, alla trapanese, heirloom zucchini, crispy kale 29
Mozzarella pocket filled with cow's milk cream

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

Tagliatelle, spring peas, pesto Genovese, caperberry, 35
pine nuts
Broad strips of egg yolk pasta
Add gently seared scallop 14

Orecchiette verde alla alfredo, king prawns, cavolo nero, 38
crustacean oil, aleppo pepper
Hand pressed "seashell" shaped pasta

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

Saffron **rigati**, beef cheek & cannellini bean ragù, cime di rapa 39
Short ridged saffron infused pasta

House made daily, on-site
Gluten Free Pasta available

SEAFOOD

Freshly shucked **oysters**, pink peppercorn, cucumber and
prosecco dressing 6.75ea
Sydney rock oysters, NSW

Salmon crudo, avocado, flame grape, lime, olive oil 33
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**, acqua pazza brodetto, 47
shaved calamari, lemon
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

Handcut **chips**, spicy sour cream 17

Charred **broccoli** salad, smoked almond, lemon, 17
ricotta, aged parmesan

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, broadleaf rocket, 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

O'connor premium Gippsland **bistecca**, rosemary, MP
garlic, mustard
Gippsland, VIC

AFTER

Ricotta, caramel and lemon **cannolo** 8

Grana **tiramisu** 19

Honey **Pannacotta**, ginger crumble, 19
strawberry granita

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

Passionfruit **pavlova**, lemon myrtle, white chocolate 19
vegan +3

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32

A 3% gratuity applies to all dine-in bills, removable upon request.
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 pink peppercorn, cucumber and
prosecco dressing 6.75 ea

Whole wheat **sourdough ciabatta**, pecorino 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

Red baby cos, Italian dressing, pecorino, pangrattato
Handcut **chips**, spicy sour cream

Grana **tiramisu**

SHARED MENU 94PP

Add Sydney rock **oysters** with pink peppercorn, cucumber and
prosecco dressing 6.75 ea

Whole wheat **sourdough ciabatta**, pecorino butter
Burrata, alla trapanese, heirloom zucchini, crispy kale
Yellowfin **tuna** tartare, Calabrian chilli aioli, eggplant
caponata, pane carasau

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

Saffron **rigati**, beef cheek & cannellini bean ragù, cime di rapa
Citrus glazed **king prawns**, black pepper aioli, gremolata, lemon

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

Charred **broccoli** salad, smoked almond, ricotta, aged parmesan
Handcut **chips**, spicy sour cream

Passionfruit **pavlova**, lemon myrtle, white chocolate

A 3% gratuity applies to all dine-in bills, removable upon request.
10% service charge replaces the gratuity for groups of 8 or more.
10% Sunday surcharge.
15% surcharge applies on public holidays.

SHARED MENU 119PP

Sydney rock **oysters** with pink peppercorn, cucumber and
prosecco dressing

Salmon crudo, avocado, flame grape, lime, olive oil
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**, pecorino butter
Tagliatelle, spring peas, pesto Genovese, caperberry, pine nuts

Grain fed **scotch fillet** tagliata, jus, charred salsa verde
Pork cotoletta, mustard crema, broadleaf rocket, apple
Charred **broccoli** salad, smoked almond, ricotta, aged parmesan
Handcut **chips**, spicy sour cream

Ricotta, caramel and lemon **cannolo**
Honey **Pannacotta**, ginger crumble, strawberry granita

For groups of 4 and more