

GRANA

SHARED MENU 99

Whole wheat sourdough **ciabatta**, pecorino butter

Stracciatella, salsa di fichi, nectarine, hazelnut, lemon myrtle

Salmon crudo, avocado, flame grape, lime, olive oil

Saffron **Rigati**, beef cheek & cannellini bean ragù, cime di rapa

Butterflied **King Prawns**, bbq mango, fennel cream, coconut

Glazed **Lamb Shoulder**, butter beans, caramelised yoghurt, charred verde

Red baby cos, italian dressing, pecorino, pangrattato

Hand cut chips, spicy sour cream, vinegar salt

Cherrymisu

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.

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SHARED MENU 129

*Freshly shucked **oysters**, pink peppercorn,
cucumber and prosecco dressing 6.75 each*

Black garlic **crostini**, goat's curd, sicilian olives, salmoriglio

Yellowfin **Tuna** tartare, calabrian chilli aioli, eggplant caponata, pane carasau

Smoked **Raw Beef**, black garlic, guindillas, pecorino, pasta fritta

Whole wheat sourdough **ciabatta**, pecorino butter

Orecchiette verde alla alfredo, tiger prawns, calvenero,
crustacean oil, aleppo pepper

Grain fed **Scotch fillet tagliata** di manzo, porcini butter, zucchini salsa

Market fish, roast chicken butter, caramelised onions, sweet corn, finger lime

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

Hand cut **chips**, spicy sour cream, vinegar salt

Cherry misu

Gingerbread, ricotta & orange cannoli

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