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

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 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, calvonero, 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

Cherrymisu

Gingerbread, ricotta & orange cannoli

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