

# 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

**Crostini**, goats curd, Sicilian olives, black garlic 12ea  
*Charred ciabatta, whipped goats curd*

**Burrata**, alla trapanese, summer squash, 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**, green 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 ragu, 39  
savoy spinach  
*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**, sweet corn, finger lime 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, 18  
ricotta, aged parmesan

Roasted butternut **pumpkin**, sicilian romesco, 26  
golden raisins, 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**, butter beans, 49/92  
caramelised yoghurt, charred verde  
*Margra Lamb, Oberon, NSW*

400g grain-fed **scotch**, porcini butter, 69  
zucchini salsa  
*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 is added to all dine-in bills, replaced by 10% for groups of 8 or more guests - both are removable upon request.  
**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, butter beans, caramelised yoghurt, charred  
verde

**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, summer squash, 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 ragu, savoy spinach  
Citrus glazed **king prawns**, black pepper aioli, gremolata, lemon

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

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

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

## 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, porcini butter, zucchini salsa  
**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

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