GRANA

SHARED MENU 1 \$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

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 2 \$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, Calibrian 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

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 3 \$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** green 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

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.