

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, white peach, summer squash, basil 29
Mozzarella pocket filled with cow's milk cream

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

Butterflied **king prawns**, bbq mango, fennel cream, 43
coconut
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, orange & gingerbread **cannolo** 9

Cherrymisu 19

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

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

Passionfruit & mango **pavlova**, white chocolate, lemon myrtle 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 99PP

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

Cherrymisu

Groups of 2 and more

SHARED MENU 129PP

*Add 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, king prawns, cavolo nero, crustacean oil, aleppo pepper

Grain fed **scotch fillet tagliata** di manzo, porcini butter, zucchini

Market fish, sweet corn, finger lime butter

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

Hand cut **chips**, spicy sour cream

Cherrymisu

Ricotta, orange and gingerbread **cannoli**

Groups of 4 and more

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.
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