

# 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

Dulce de leche and mascarpone **cannolo** 12

**Grana Tiramisu** 21

**Rocher**, hazelnut diplomat, hazelnut chocolate crumble,  
chocolate gelato, coco pops, 24

**Torta** di ricotta, plum compote 23  
*(Please allow 15 minutes cooking time)*

Strawberry **pavlova**, white chocolate, balsamic, black pepper  
and tonka bean 19  
vegan +3

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 42

A 3% gratuity applies to all dine-in bills, removable upon request.  
10% service charge replaces the gratuity for groups of 8 or more.  
15% surcharge applies to all bills on Public Holidays. Sunday surcharge is 10%.

# GRANA

## SHARED MENU 79PP

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

House Made **sourdough ciabatta**, pecorino butter  
**Burrata**, alla trapanese, white peach, summer squash , basil

**Capelli**, broccoli, lemon, chilli, pangrattato  
Add spanner crab 16

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 97PP

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

House Made **sourdough ciabatta**, pecorino butter  
**Stracciatella**, salsa di fichi, nectarine, hazelnut, lemon myrtle  
**Salmon** crudo, avocado, flame grape, lime, olive oil

Add smoked **raw beef**, black garlic,  
guindillas, pecorino, pasta fritta 12 pp

Saffron **rigati**, beef cheek & cannellini bean ragu, savoy spinach  
Butterflied **king prawns**, bbq mango, fennel cream, coconut

Glazed **lamb shoulder**, butter beans, caramelised yoghurt,  
charred verde  
**Red baby cos**, Italian dressing, pecorino, pangrattato  
Handcut **chips**, spicy sour cream

Strawberry **pavlova**, white chocolate, balsamic,  
black pepper and tonka bean

## SHARED MENU 122PP

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

**Stracciatella**, salsa di fichi, nectarine, hazelnut, lemon myrtle  
Yellowfin **tuna** tartare, Calabrian chilli aioli, eggplant caponata,  
pane carasau

Add smoked **raw beef**, black garlic,  
guindillas, pecorino, pasta fritta 12 pp

House Made **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 salsa

**Market fish**, sweet corn, finger lime butter, basil  
Charred **broccoli** salad, smoked almond, lemon, ricotta,  
aged parmesan  
Handcut **chips**, spicy sour cream

**Rocher**, hazelnut diplomat, hazelnut chocolate crumble, chocolate  
gelato, coco pops

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