GRANA

SHARED MENU 1 \$79PP

Add freshly shucked **oysters**, pink peppercorn, cucumber and prosecco dressing 6.75 each

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

Hand cut 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. 15% surcharge applies to all bills on Public Holidays. Sunday surcharge is 10%.

GRANA

SHARED MENU 2 \$97PP

Add freshly shucked **oysters**, pink peppercorn, cucumber and prosecco dressing 6.75 each

House Made **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 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

GRANA

SHARED MENU 3 \$122PP

Add freshly shucked **oysters**, pink peppercorn, cucumber and prosecco dressing 6.75 each

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

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