

# GRANA

## BREAD & DAIRY

House Made sourdough **ciabatta**, parmesan butter 6pp  
*Milled onsite with heritage grains from Gunnedah*  
Add butter di fichi 2

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**, figs, blood plums, saffron pickled fennel, basil 29  
*Mozzarella pocket filled with cow's milk cream*  
Add prosciutto 7.5

**Stracciatella**, persimmon, heirloom tomatoes, romesco, 30  
walnut, vincotto  
*Thin strands of hand pulled mozzarella*

## PASTA

**Capelli**, broccoli, lemon, chilli, pangrattato 28  
*Thin strands of "angel hair" egg dough*  
Add spanner crab 16

Ricotta spiral **ravioli**, warm honey butter, kale, pecorino 35  
*Hand filled egg yolk ravioli*

**Conchiglie**, brodo di pesce, king prawn, zucchini, 42  
aleppo pepper, basil  
*Hand pressed "seashell" shaped pasta*

**Gigli**, nduja butter, speck, goats cheese, garlic pangrattato 38  
*Hand pressed "bellflower" shaped pasta*  
Add crispy pancetta 7.5

**Rigatoni**, pollo & fennel ragu bianco, rapini, pesto genovese, 39  
aged parmesan  
*Hand pressed short, wide, tube shaped pasta*

**House made daily, on-site**  
*Gluten Free Pasta available*

## SEAFOOD

Freshly shucked **oysters**, italian mignonette, lemon 6.85ea  
*Sydney rock oysters, NSW*

**Salmon** crudo, friggitelto vinaigrette, cucumber, 35  
caper, gremolata  
*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**, citrus aioli, finger lime 44  
& chilli salmoriglio  
*Mooloolabah, QLD*

Crispy skin **barramundi**, acqua pazza brodetto, 47  
shaved calamari, fennel risoni  
*Humpty Doo, NT*

**Market fish**, sweet corn, finger lime butter MP

## MARKET

Red baby **cos**, Italian dressing, pecorino, pangrattato 14

Roasted **cauliflower**, golden raisins, stracchino, pepitas 24  
Add prosciutto 7.5

Handcut **chips**, spicy sour cream 17

Charred **broccoli** salad, smoked almond, lemon, 18  
ricotta, aged parmesan

Burnt caraflex **cabbage**, mushroom, basil butter, herbs 26

**Take our bread home** 12  
*House baked daily*

f @ GRANA.SYDNEY

## MEAT

Smoked raw **beef**, black garlic, pecorino, tomato jelly, 34  
pasta frita  
*Glen Innes, NSW*

**Chicken** cotoletta piccata, capers, lemon, green olives, 45  
broadleaf rocket, parmesan  
*Spicer's Creek, NSW*

Borrowdale **pork** tomahawk, mustard crema, fennel salad 59  
*Hollisdale, NSW*

Glazed **lamb** shoulder, pesto rosso, grilled roma beans, 54/ 98  
salsa verde  
*Margra Lamb, Oberon, NSW*

400g grain-fed **scotch fillet**, marsala jus, confit garlic, 69  
salsa cruda  
*Riverina District, NSW*

O'connor premium Gippsland **bistecca**, rosemary, MP  
garlic, mustard

## AFTER

Dulce de leche and mascarpone **cannolo** 12

**Grana Tiramisu** 21

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

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

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

Stracciatella gelato **affogato** 11  
Add macadamia liquor 9

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**, italian mignonette, lemon 6.85ea*

House Made **sourdough** ciabatta, parmesan butter  
**Stracciatella**, persimmon, heirloom tomatoes, romesco,  
walnut, vincotto

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

Glazed **lamb** shoulder, pesto rosso, grilled roma beans, salsa verde  
Red baby **cos**, Italian dressing, pecorino, pangrattato  
Handcut **chips**, spicy sour cream

Grana **Tiramisu**

## SHARED MENU 97PP

*Add Freshly shucked **oysters**, lemon mignonette, lemon 6.85ea*

House Made **sourdough** ciabatta, parmesan butter  
**Stracciatella**, persimmon, heirloom tomatoes, romesco,  
walnut, vincotto  
Yellowfin **tuna** tartare, calabrian chilli aioli, eggplant caponata,  
pane carasau

*Add smoked **raw beef**, black garlic,  
guindillas, pecorino, pasta fritta 14 pp*

**Rigatoni**, pollo & fennel ragu bianco, rapini, pesto genovese,  
aged parmesan  
Butterflied **king prawns**, citrus aioli, finger lime & chilli salmoriglio

Glazed **lamb** shoulder, pesto rosso, grilled roma beans, salsa 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**, italian mignonette, lemon 6.85ea*

**Burrata**, figs, blood plums, saffron pickled fennel, basil  
**Salmon** crudo, friggietello vinaigrette, cucumber, caper gremolata

*Add smoked **raw beef**, black garlic,  
guindillas, pecorino, pasta fritta 14 pp*

House Made **sourdough** ciabatta, parmesan butter  
**Conchiglie**, brodo di pesce, king prawn, zucchini, aleppo pepper, basil

Crispy skin **barramundi**, acqua pazza brodetto,  
shaved calamari, lemon  
400g grain - fed **scotch fillet**, marsala jus, confit garlic, salsa cruda  
Red baby **cos**, Italian dressing, pecorino, pangrattato  
Handcut **chips**, spicy sour cream

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

A 3% gratuity applies to all dine-in bills, removable upon request.  
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