

GRANA

BREAD & DAIRY

Sourdough **schacciata**, parmesan butter 6pp

Milled onsite with heritage grains from Gunnedah

Add marinated white **anchovies** 14

Crescenza **focaccia** di recco, olive oil 19

Stracchino cheese in thin layers of olive oil bread

Add San Daniele **prosciutto** 16

Add WA **truffle** 22

Crostini, goat's curd, Sicilian olives, black garlic 13ea

Charred ciabatta, whipped goat's curd

Burrata, Brussels sprouts, macadamia, pear, agrodolce 30

Mozzarella pocket filled with cow's milk cream

Stracciatella, radicchio, beetroot, sunflower seed, grape, sumac 32

Shredded cow's milk mozzarella with fresh cream

PASTA

Capelli, broccoli, lemon, chilli, pangrattato 29

Thin strands of "angel hair" egg pasta

Add blue swimmer **crab** 17

Ravioli verde, ricotta, mint, pine nuts, saltbush 37

Spinach square ravioli filled with ricotta and mint

Add WA **truffle** 26

Fettuccine, prawns, green garlic pesto, pistachio, bottarga 45

House extruded flat cut pasta

Pipe rigati alla vodka, Pino's pork sausage, smoked tomato 38

House extruded ridged pipe shaped pasta

Pappardelle, wagyu shin ragu, gremolata, Maffra cheddar 43

Hand cut whole egg pasta ribbons

OUR PASTA IS HOUSE MADE DAILY, ONSITE.
GLUTEN FREE PASTA IS ALSO AVAILABLE.

SEAFOOD

Freshly shucked **oysters**, limoncello, shallot, black pepper 7ea

Sydney rock oysters, NSW

Salmon crudo, mandarin, saffron pickled fennel, sheep yoghurt 36

Marlborough Sounds, NZ

Tuna carpaccio, Calabrian chilli, kanzi apple, capers 35

Bermagui, NSW

Grilled **octopus**, insalata di fave, almond crema, nduja, salmoriglio 36

Bass Strait, TAS

Grilled king **prawns**, sauce Americano, lemon 46

Mooloolaba, QLD

Roasted **barramundi**, fregola, fennel, mussels in bianco 47

Humpty Doo, NT

Market fish, sweet corn, preserved lemon butter MP

Sustainably sourced from AUS and NZ waters

MARKET

Red baby **cos**, lemon and herb vinaigrette, pecorino, pangrattato 15

Roasted **cauliflower**, stracchino, pepita verde 26

Handcut **chips**, spicy sour cream 17

Broccoli and smoked almond salad, lemon, ricotta, aged parmesan 19

Sugarloaf **cabbage**, lentil salsa, porcini mushroom crema 28

MEAT

Wagyu **beef** tartare, yolk, sunchoke, horseradish, smoked parmesan 36

2GR wagyu topside, grainfed, QLD

Chicken cotoletta al limone, burnt honey, capers, pecorino, rocket 46

Spicer's Creek, NSW

Borrowdale **pork** tomahawk, witlof, burnt apple, salumi jus 62

Hollisdale, NSW

Lamb shoulder brasato, polenta, dragoncello salsa, cime di rapa 56/99

Margra lamb, Oberon, NSW

O'Connor 400g **scotch fillet**, marsala, beef fat butter, watercress 69

Gippsland, VIC, pasture fed

O'Connor premium **bistecca**, rosemary, garlic, mustard MP

Gippsland, VIC, pasture fed

AFTER

Cannolo, ricotta, chocolate, pistachio, eucalyptus 12

Grana **tiramisu** 23

Burnt citrus **pavlova**, lemon thyme sorbet, lemon curd, mascarpone 22

Sticky date torta, chestnut, amaretto caramel, bayleaf gelato 25

(Please allow 10 minutes cooking time)

Chilled **apple & rhubarb crumble**, brown butter, vanilla zabaglione 24

Stracciatella gelato **affogato** 12

Add macadamia liqueur 9

Grana **cheese**, preserves, lavosh 42

GRANA

SHARED MENU 79PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper 7ea

Sourdough **schiacciata**, parmesan butter

Stracciatella, radicchio, beetroot, sunflower seed, grape, sumac

Capelli, broccoli, lemon, chilli, pangrattato
Add blue swimmer **crab** 17

Lamb shoulder brasato, polenta, dragoncello salsa, cime di rapa

Red baby **cos**, lemon and herb vinaigrette, pecorino, pangrattato

Hand cut **chips**, spicy sour cream

Grana **tiramisu**

SHARED MENU 99PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper 7ea

Sourdough **schiacciata**, parmesan butter

Stracciatella, radicchio, beetroot, sunflower seed, grape, sumac

Salmon crudo, mandarin, saffron pickled fennel, sheep yoghurt

Pipe rigati alla vodka, Pino's pork sausage, smoked tomato

Grilled king **prawns**, sauce Americano, lemon

Lamb shoulder brasato, polenta, dragoncello salsa, cime di rapa

Red baby **cos**, lemon and herb vinaigrette, pecorino, pangrattato

Handcut **chips**, spicy sour cream

Burnt citrus **pavlova**, lemon thyme sorbet, lemon curd, mascarpone

SHARED MENU 129PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper 7ea

Sourdough **schiacciata**, parmesan butter

Burrata, Brussels sprouts, macadamia, pear, agrodolce

Tuna carpaccio, Calabrian chilli, kanzi apple, capers

Pipe rigati alla vodka, Pino's pork sausage, smoked tomato

Market fish, sweet corn, preserved lemon butter

O'Connor 400g **scotch fillet**, marsala, beef fat butter, watercress

Red baby **cos**, lemon and herb vinaigrette, pecorino, pangrattato

Handcut **chips**, spicy sour cream

Mini **cannolo**, ricotta, chocolate, pistachio, eucalyptus

Burnt citrus **pavlova**, lemon thyme sorbet, lemon curd, mascarpone