

GRANA

BREAD & DAIRY

House Made sourdough **ciabatta**, parmesan butter — 6pp

Milled onsite with heritage grains from Gunnedah

*Add marinated white **anchovies** — 12*

Crescenza **focaccia** di recco, olive oil 18

Stracchino cheese in thin layers of olive oil bread

*Add San Daniele **prosciutto** — 15*

*Add WA **truffle** — 22*

Crostini, goats curd, Sicilian olives, black garlic — 12ea

Charred ciabatta, whipped goats curd

Burrata, Brussels sprouts, macadamia, pear, agrodolce — 29

Mozzarella pocket filled with cow's milk cream

Stracciatella, radicchio, beetroot, sunflower seed, grape, sumac — 30

Shredded cow's milk mozzarella with fresh cream

PASTA

Capellini, broccoli, lemon, chilli, pangrattato — 28

Thin strands of “angel hair” egg pasta

*Add blue swimmer **crab** — 16*

Ricotta spiral **ravioli**, warm honey butter, kale, pecorino — 35

Hand rolled whole egg pasta filled with ricotta

Conchiglie, brodo di pesce, king prawn, zucchini, Aleppo pepper, basil — 42

House extruded “shell” shaped pasta

Gigli, nduja, speck, goats curd, garlic pangratatto — 38

House extruded “bellflower” shaped pasta aka campanelle

*Add crispy **pancetta** — 7.5*

Rigatoni, chicken sausage ragu, spinach, Genovese pesto — 39

House extruded ridged tube shaped pasta

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House made daily, on-site.

Gluten free pasta available.

SEAFOOD

Freshly shucked **oysters**, limoncello, shallot, black pepper — 6.85ea

Sydney rock oysters, NSW

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

Marlborough, NZ

Tuna carpaccio, Calabrian chilli, kanzi apple, capers — 34

Bermagui, NSW

Charred **octopus**, almond crema, green chilli, salmoriglio — 34

Fremantle, WA

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

Mooloolabah, QLD

Crispy skin **barramundi**, acqua pazza brodetto, shaved calamari, fennel risoni — 47

Humpty Doo, NT

Market fish, sweet corn, finger lime butter — MP

Sustainably sourced from AUS and NZ waters

MARKET

Red baby **cos**, lemon and herb vinaigrette, pecorino, pangrattato — 14

Roasted **cauliflower**, golden raisins, stracchino, pepitas — 24

*Add San Daniele **prosciutto** — 7.5*

Handcut **chips**, spicy sour cream — 17

Broccoli and smoked almond salad, lemon, ricotta, aged parmesan — 18

Burnt sugarloaf **cabbage**, mushroom, basil butter, herbs — 26

Take our **bread** home — 16

House baked daily

MEAT

Wagyu **beef** tartare, yolk sauce, sunchoke, horseradish,

smoked parmigiano — 34

2GR wagyu topside, grainfed, QLD

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

Spicer's Creek, NSW

Borrowdale **pork** tomahawk, mustard crema, fennel salad — 59

Hollisdale, NSW

Glazed **lamb** shoulder, pesto rosso, grilled Roma beans, salsa verde — 54 / 98

Marga 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** — 21

Burnt citrus **pavlova**, lemon thyme sorbet, lemon curd, mascarpone — 20

Torta di ricotta, rhubarb compote — 25

(Please allow 15 minutes cooking time)

Rocher, hazelnut diplomat, chocolate crumble, chocolate gelato, puffed cocoa — 24

Stracciatella gelato **affogato** — 11

Add macadamia liquor — 9

Grana **cheese**, preserves, lavosh — 42

  GRANA.SYDNEY

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**, limoncello, shallot, black pepper — 6.85ea

House Made sourdough **ciabatta**, parmesan butter

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

Capellini, broccoli, lemon, chilli, pangrattato

Add blue swimmer **crab** — 16

Glazed **lamb** shoulder, pesto rosso, grilled Roma beans, salsa verde

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

Hand cut **chips**, spicy sour cream

Grana **tiramisu**

SHARED MENU 97PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper — 6.85ea

House Made sourdough **ciabatta**, parmesan butter

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

Salmon crudo, mandarin, saffron pickled fennel, sheep yoghurt

Rigatoni, chicken sausage ragu, spinach, Genovese pesto

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

Glazed **lamb** shoulder, pesto rosso, grilled Roma beans, salsa verde

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 122PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper — 6.85ea

House Made sourdough **ciabatta**, parmesan butter

Burrata, Brussels sprouts, macadamia, pear, agrodolce

Tuna carpaccio, Calabrian chilli, kanzi apple, capers

Conchiglie, brodo di pesce, king prawn, zucchini, Aleppo pepper, basil

Crispy skin **barramundi**, acqua pazza brodetto, shaved calamari,
fennel risoni

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

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

Handcut **chips**, spicy sour cream

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