

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 21

Stracchino cheese in thin layers of olive oil bread

Add San Daniele **prosciutto** 16

Crostino, broad bean and pea bruschetta, goat's curd, mint 13ea

Charred bread, crushed broad beans and peas, local goat's curd

Add smoked and shaved lardo +3ea

Burrata, Brussels sprouts, macadamia, pear, agrodolce 30

Mozzarella pocket filled with cow's milk cream

Stracciatella, radicchio, beetroot, sunflower seed, grape, 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 33 (3pcs)

Square spinach ravioli filled with ricotta and mint

Spaghetti, clams, 'nduja, bottarga, mussel butter, 47
warrigal greens

House extruded durum wheat spaghetti no.9

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

House extruded ridged pipe shaped pasta

Mafaldine, wagyu shin ragu, gremolata, Maffra cheddar 43

House extruded long wavy 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, golden kiwi, cucumber, verde dressing, 36
sheep's yoghurt

Huon, TAS

Tuna carpaccio, Calabrian chilli, blood orange, capers 35

Bermagui, NSW

Grilled **calamari**, ink sauce, almond, chickpeas, 36
seaweed salmoriglio

Ulladulla, NSW

Grilled king **prawns**, puttanesca butter, parsley 46

Mooloolaba, QLD

Barramundi, fregola, cuttlefish, zucchini flower, peas, green garlic 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

Hand-cut **chips**, chilli aioli 17

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

Roasted **pumpkin**, smoked yoghurt, black walnut, amaretti, sage 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 **porchetta**, fennel, burnt apple, mustard 66

Hollisdale, NSW

Lamb shoulder, farro, peppers, hazelnut, goat's cheese 59/99

Margra lamb, Oberon, NSW

O'Connor 400g **scotch fillet**, Roman beans, dragoncello salsa 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)

Berry '**cheesecake-trifle**', baked ricotta cream, sorbet, 24
almond sbrisolona

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, farro, peppers, hazelnut, goat's cheese

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

Hand cut **chips**, chilli aioli

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, golden kiwi, cucumber, verde dressing, sheep's yoghurt

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

Grilled king **prawns**, puttanesca butter, parsley

Lamb shoulder, farro, peppers, hazelnut, goat's cheese

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

Handcut **chips**, chilli aioli

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, blood orange, capers

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

Market fish, sweet corn, preserved lemon butter

O'Connor 400g **scotch fillet**, Roman beans, dragoncello salsa

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

Handcut **chips**, chilli aioli

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

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