

GRANA

BREAD & DAIRY

House Made sourdough **schiacciata**, 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 **prosciutto** San Daniele 16

Crostino, tomato bruschetta, black garlic, 12ea
stracchino, basil
Charred bread, marinated heirloom tomato, local stracchino cheese

Burrata, figs, macadamia, roasted grape agrodolce 30
Mozzarella pocket filled with cow's milk cream

Panzanella salad, **stracciatella**, oxheart tomato, nectarine 32
Tomato and bread salad with shredded cow's milk mozzarella

PASTA

Capelli, broccoli, lemon, chilli, pangrattato 29
Thin strands of 'angel hair' egg pasta
Add blue swimmer **crab** 17

Saffron **ravioli**, margra lamb osso bucco, gremolata 46
Square ravioli filled with braised lamb

Spaghetti, vongole, nduja, bottarga, mussels, 47
warrigal greens
House extruded durum wheat spaghetti no.9

Mafaldine alla sorrentina, smoked tomato, basil, 38
stracciatella, chilli
House extruded long wavy pasta ribbons

Pipe rigate, pork and fennel sausage ragu, porcini, pecorino 39
House extruded ridged pipe-shaped pasta

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, tomato aqua pazza, capers, peach, 36
Calabrian chilli
Huon Valley, TAZ

Tuna battuta, sheep's yogurt, beetroot, plum, radicchio 34
Bermagui, NSW

Grilled **calamari** ripieni, squid ink rice, saffron, scallop 36
Hawkesbury, NSW

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

Roasted **barramundi**, cresione sauce, charred brassica salsa 49
Infinity blue barramundi, QLD

Market fish, prosecco butter, sicilian olive, caper berry MP
Sustainably sourced from AUS and NZ waters

MARKET

Organic leaves salad, garden herb vinaigrette, pickled onion 15

Smoked **cauliflower**, kale, sunflower seed, golden raisin, 26
pecorino

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**, balsamic yolk, horseradish, smoked 36
parmigiano, pasta fritta
2GR wagyu topside, grainfed, QLD

Shaved **prosciutto**, pickled peach, fennel seed, mascarpone 28
San Daniele prosciutto, Friuli Venezia Giulia, Italy

Chicken cotoletta al limone, burnt honey, capers, pecorino, rocket 46
Spicer's Creek, NSW

Berkshire **pork** collar, fennel, burnt apricot, marsala jus 56
Hollisdale, NSW

Lamb shoulder, farro, peppers, hazelnut, goats cheese 59/99
Margra lamb, Oberon, NSW

O'Connor 400g **scotch fillet**, Roman beans, dragoncello salsa, 69
watercress
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

Torta del giorno 22
Cake or tart of the day with cultured cream, please ask your waiter

Millefoglie, white peach, baked ricotta cream, pink peppercorn 24

Chocolate and cherry **Zuppa Inglese** sundae 24

Burnt **pavlova**, mango, lime curd, passionfruit, mascarpone 22

Panettone pudding, figs, amaretto, sbrisolona, fig leaf gelato 27
(Please allow 10 minutes cooking time)

Stracciatella gelato **affogato** 12
*Add macadamia **liqueur** 9*

Grana **cheese**, preserves, lavosh 42

GRANA

SHARED MENU 85PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper Tea

Sourdough **schacciata**, parmesan butter

Burrata, figs, macadamia, roasted grape agrodolce

Shaved **prosciutto**, pickled peach, fennel seed, mascarpone

Tuna battuta, sheep's yogurt, beetroot, plum, radicchio

Pipe rigate, pork and fennel sausage ragu, porcini, pecorino

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

Organic leaves salad, garden herb vinaigrette, pickled onion

Hand-cut **chips**, chilli aioli

SHARED MENU 99PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper Tea

Sourdough **schacciata**, parmesan butter

Burrata, figs, macadamia, roasted grape agrodolce

Salmon crudo, tomato aqua pazza, capers, peach, Calabrian chilli

Pipe rigate, pork and fennel sausage ragu, porcini, pecorino

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

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

Organic leaves salad, garden herb vinaigrette, pickled onion

Hand-cut **chips**, chilli aioli

Grana **tiramisu**

SHARED MENU 129PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper Tea

Sourdough **schacciata**, parmesan butter

Shaved **prosciutto**, pickled peach, fennel seed, mascarpone

Burrata, figs, macadamia, roasted grape agrodolce

Tuna battuta, sheep's yogurt, beetroot, plum, radicchio

Pipe rigate, pork and fennel sausage ragu, porcini, pecorino

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

Market fish, prosecco cream, sicilian olive, caper berry

Borrowdale **porchetta**, fennel, burnt apricot, marsala jus

Organic leaves salad, garden herb vinaigrette, pickled onion

Hand-cut **chips**, chilli aioli

Burnt **pavlova**, mango, lime curd, passionfruit, mascarpone