

# GRANA

## BREAD & DAIRY

House made **schacciata**, parmesan butter 6pp  
*Tuscan style sourdough and herb focaccia*  
Add marinated white **anchovies** 14

Crescenza **focaccia** di recco, olive oil 21  
Ligurian flatbread stuffed with local stracchino cheese  
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*

**Mozzarella** la perla, persimmon, walnut, poppyseed, 32  
Mt Zero lemon oil  
*Hand stretched buffalo milk mozzarella*

## PASTA

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

**Tagliatelle**, Moreton Bay bug, clams, zucchini, nduja, 72  
bisque butter  
*Hand cut long flat pasta ribbons*

**Ravioli**, goats milk ricotta, mushroom, hazelnut, sage 39  
*Ravioli filled with goats milk ricotta and mushroom*

**Spaghetti**, mussels, smoked tomato, bottarga, chilli 47  
*House extruded durum wheat spaghetti no.9*

Saffron **gigli**, kangaroo ossobuco, straciatella, saltbush 46  
*House extruded bellflower curved short pasta*

**Pipe rigate**, pork sausage ragu in bianco, truffle 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*

Scallop **crudo**, pomegranate, marinated roe 32 (2pc)  
*Abrolhos island, WA*

Marinated and cured **sardines**, shallot, parsley, goats 32  
curd, crostini  
*Port Lincoln, SA*

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

Grilled **king prawns**, capers, lemon, parsley 46  
*Mooloolaba, QLD*

Roasted **barramundi**, crescione 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 yogurt, pepitas, amaretti 28

## MEAT

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

**Prosciutto** e melone, sapo melon, fennel pollen, mascarpone 28  
*San Daniele prosciutto, Friuli Venezia Giulia, Italy*

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

Borrowdale **porchetta**, rosemary, balsamic mustard, marsala jus 62  
*Borrowdale free range pork, QLD*

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

O'Connor 400g **scotch fillet**, tuscan kale, 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**, dark chocolate, black berries, amaretto cream, 24  
tonka bean

Pino Colada, coconut **panna cotta**, rice budino, 24  
pineapple granita, rum

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

Straciatella 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*

House Made **schacciata**, parmesan butter

**Burrata**, figs, macadamia, roasted grape agrodolce

**Prosciutto** e melone, sapo melon, fennel pollen, mascarpone

Marinated and cured **sardines**, shallot, parsley, goats curd, crostini

**Pipe rigate**, pork sausage ragu in bianco, truffle 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*

House Made **schacciata**, parmesan butter

**Mozzarella** la perla, persimmon, walnut, poppyseed, Mt zero lemon oil

Marinated and cured **sardines**, shallot, parsley, goats curd, crostini

**Pipe rigate**, pork sausage ragu in bianco, truffle pecorino

Grilled king **prawns**, capers, lemon, 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*

House Made **schacciata**, parmesan butter

**Burrata**, figs, macadamia, roasted grape agrodolce

Scallop **crudo**, pomegranate, marinated roe

Saffron **gigli**, kangaroo ossobuco, stracciatella, saltbush

Grilled king **prawns**, capers, lemon, parsley

**Market fish**, prosecco butter, sicilian olive, caper berry

Borrowdale **porchetta**, rosemary, balsamic mustard, marsala jus

**Organic leaves** salad, garden herb vinaigrette, pickled onion

Hand-cut **chips**, chilli aioli

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