

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

Grilled focaccia, **parmesan custard**, honey, truffle 36
Grilled crostini, whipped parmesan, truffle acacia honey, WA truffle

Burrata, roasted pear, agrodolce, honey, macadamia 30
Mozzarella pocket filled with cow's milk cream

Mozzarella la perla, orange, fennel, poppyseed, lemon olive oil 32
Hand stretched buffalo milk mozzarella

PASTA

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

Tagliatelle, cacio e pepe, truffle pecorino, black pepper 36
Hand cut long flat pasta ribbons
Add crispy **pancetta**, make it alla gricia +8
Add shaved WA **truffle** +20

Ravioli, goats milk ricotta, mushroom, hazelnut, sage 39
Ravioli filled with goats milk ricotta and mushroom
Add shaved WA **truffle** +20

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

Saffron **gigli**, kangaroo bolognese, stracciatella, saltbush 46
House extruded bellflower curved short pasta

Pipe rigate, pork sausage ragu in bianco, 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

Baked **scallops**, tomato butter, puttanesca, oregano 32 (2pc)
Abrulhos island, WA

Yellowfin **tuna crudo**, pomegranate, apple, endive, mascarpone 37
Bermagui, NSW

Grilled **squid**, baccala mantecato, tomato, chilli, olive, rocket 37
Hawkesbury, NSW

Grilled **king prawns**, capers, lemon, parsley 46 (3pc)
Mooloolaba, QLD

Roasted **barramundi**, chickpea and clam zuppa, pancetta 52
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

Skin on **fries**, rosemary, chilli aioli 17

Raw **broccoli** salad, almond, chilli, ricotta, aged parmesan 19

Roasted **pumpkin**, smoked yogurt, pepitas, amaretti 28

MEAT

Wagyu beef **tartare**, egg yolk, horseradish, kipfler potato, 36
smoked parmesan
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 **pork cutlet**, prune agrodolce, mustard, marsala jus 62
Borrowdale free range pork, QLD

Slow-roasted **lamb**, artichokes, salsa bianca, pecorino 59/99
Margra lamb, Oberon, NSW

O'Connor 400g **scotch fillet**, tuscan kale, 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

Chocolate and hazelnut **cremino**, Monkey Shoulder x Pepe Saya 24
salted caramel gelato, marshmallow

Chocolate and hazelnut **cremino**, Monkey Shoulder x Pepe Saya 24
salted caramel gelato, marshmallow

Sticky date **torta**, roasted pear, rosemary gelato, 26
chestnut crumble

Pino Colada, coconut **panna cotta**, rice budino, pineapple 29
granita, rum

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

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

Grana **cheese**, preserves, lavosh 42

GRANA

SHARED MENU 85PP

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

House Made **schacciata**, parmesan butter

Burrata, roasted pear, agrodolce, honey, macadamia

Prosciutto e melone, sapo melon, fennel pollen, mascarpone

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

Pipe rigate, pork sausage ragu in bianco, pecorino

Slow-roasted **lamb**, artichokes, salsa bianca, pecorino

Organic leaves salad, garden herb vinaigrette, pickled onion

Skin on **fries**, rosemary, chilli aioli

SHARED MENU 99PP

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

House Made **schacciata**, parmesan butter

Mozzarella la perla, orange, fennel, poppyseed, lemon olive oil

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

Pipe rigate, pork sausage ragu in bianco, pecorino

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

Slow-roasted **lamb**, artichokes, salsa bianca, pecorino

Organic leaves salad, garden herb vinaigrette, pickled onion

Skin on **fries**, rosemary, chilli aioli

Grana **tiramisu**

SHARED MENU 129PP

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

House Made **schacciata**, parmesan butter

Burrata, roasted pear, agrodolce, honey, macadamia

Yellowfin **tuna crudo**, pomegranate, apple, endive, mascarpone

Saffron **gigli**, kangaroo bolognese, stracciatella, saltbush

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

Market fish, prosecco butter, sicilian olive, caper berry

Borrowdale **pork cutlet**, prune agrodolce, mustard, marsala jus

Organic leaves salad, garden herb vinaigrette, pickled onion

Skin on **fries**, rosemary, chilli aioli

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