

GRANA

SHARED MENU 85PP

(Not available Friday & Saturdays)

Add freshly shucked **oysters**, limoncello, shallot, black pepper ^(A) 7ea

House Made **schacciata**, parmesan butter

Burrata, roasted pear, agrodolce, honey, macadamia

Prosciutto e melone, sapo melon, fennel pollen, mascarpone

Marinated & cured **sardines**, shallot, parsley, goats curd, crostini ^(A)

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

GRANA

SHARED MENU 99PP —————

Add freshly shucked **oysters**, limoncello, shallot, black pepper ^(A) Tea

House Made **schacciata**, parmesan butter

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

Marinated & cured **sardines**, shallot, parsley, goats curd, crostini ^(A)

Pipe rigate, pork sausage ragu in bianco, pecorino

Grilled **king prawns**, capers, lemon, parsley ^(A)

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

Organic leaves salad, garden herb vinaigrette, pickled onion

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

Grana **tiramisu**

GRANA

SHARED MENU 129PP

Add freshly shucked **oysters**, limoncello, shallot, black pepper ^(A) Tea

House Made **schacciata**, parmesan butter

Burrata, roasted pear, agrodolce, honey, macadamia

Yellowfin tuna **crudo**, pomegranate, apple, endive, mascarpone ^(A)

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

Grilled **king prawns**, capers, lemon, parsley ^(A)

Market fish, prosecco butter, sicilian olive, caper berry ^(M)

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