

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 23

Ligurian flatbread stuffed with local stracchino cheese

Add **prosciutto** San Daniele 16

Grilled focaccia, **parmesan custard**, truffle honey, hazelnut 30

Grilled crostini, whipped parmesan, truffle acacia honey, hazelnut

Burrata, roasted pear, agrodolce, honey, macadamia 32

Mozzarella pocket filled with cow's milk cream

Mozzarella la perla, orange, fennel, poppyseed, lemon 32
olive oil

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

Ravioli, goats milk ricotta, wild greens, pine nut, sage 39

Ravioli filled with goats milk ricotta and wild greens

Spaghetti verde con vongole, aglio e olio, bottarga, 49
lemon and ink crumb ^(A)

House extruded durum wheat spaghetti no.9

Saffron **gigli**, kangaroo bolognese, stracciatella, saltbush 46

House extruded bellflower curved short pasta

Radiator, red wine and pork sausage ragu, olives, oregano 39

House extruded radiator 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)

Abrolhos island, WA

Tuna crudo, campari, blood orange, capers, calabrian chilli 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, lemon, sorrel gremolata MP

Sustainably sourced from AUS and NZ waters

MARKET

Organic leaves salad, garden herb vinaigrette, pickled onion 16

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

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

Raw **broccoli** salad, almond, chilli, ricotta, aged parmesan 21

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

Roasted free range **chicken** alla cacciatore, chilli, mushroom, 49/85
green olive

Bannockburn, VIC

Crumbed **pork** milanese, lemon and honey butter, capers, 52
pecorino, mustard

Borrowdale free range pork, QLD

Slow-roasted **lamb shoulder**, artichoke crema, broad bean, 59/99
pecorino

Margra lamb, Oberon, NSW

O'Connor 400g **scotch fillet**, roasted peppers, 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 24
x Pepe Saya salted caramel gelato, marshmallow

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

Vanilla **panna cotta**, strawberries, rice budino, amaro zabaglione 22

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

Stracciatella gelato **affogato** 12

Add macadamia liqueur 12

Grana **cheese**, preserves, lavosh 42

GRANA

SHARED MENU 89PP

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

Radiatori, red wine and pork sausage ragu, olives, oregano

Slow-roasted **lamb shoulder**, artichoke, broad bean, 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 ^(A) 7ea

House Made **schacciata**, parmesan butter

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

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

Radiatori, red wine and pork sausage ragu, olives, oregano

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

Slow-roasted **lamb shoulder**, artichoke, broad bean, 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 ^(A) 7ea

House Made **schacciata**, parmesan butter

Burrata, roasted pear, agrodolce, honey, macadamia

Tuna crudo, campari, blood orange, capers, calabrian chilli ^(A)

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

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

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

Crumbed **pork** milanese, lemon and honey butter, capers, mustard

Organic leaves salad, garden herb vinaigrette, pickled onion

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

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