

GRANA

SHARED MENU 89PP

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

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)

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

Slow-roasted **lamb shoulder**, artichoke crema, broad bean salsa, 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)

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

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

Slow-roasted **lamb shoulder**, artichoke crema, broad bean salsa, 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

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, pecorino, mustard

Organic leaves salad, garden herb vinaigrette, pickled onion

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

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