

GRAZIA



ASSAGGINI

SMALL PLATES DESIGNED TO BE SHARED

FOCACCIA	10
Traditional house made focaccia, served with compound butter and Chef Joey D's Chilli Crisp. (serves 2) <i>(GFO)</i>	
OLIVE 'BELLA DI CERIGNOLA'	8
Large green olives from Puglia, Sardinian pane carasau. <i>(GFO)</i>	
SCALIA SICILIAN ACCIUGHE	14
Scalia anchovies, crostini. <i>(GFO)</i>	
ARANCINI	14
Arancini of roasted pumpkin, smoked scamorza, rosemary. (2p) <i>(V)</i>	
FIORI DI ZUCCA	12
Tempura battered zucchini flower, four cheese filling, fig agrodolce dressing. (1p) <i>(V)</i>	
AGNELLO ALLA SCOTTADITO	14
Chargrilled lamb cutlets, salmoriglio dressing. (1p)	
SCAMPI ALLA GRIGLIA	18
Grilled West Australian Scampi. (2p) <i>(GFO)</i>	
OSTRICHE	5.5 each
Appellation Sydney Rock Oyster, Negroni granita. <i>(GFO)</i>	

ANTIPASTI

ENTREES

PROSCIUTTO DI SAN DANIELE E BURRATA	28
Prosciutto di San Daniele, burrata, roasted red peppers. <i>(GFO, DFO)</i>	
TATAKI DI MANZO	28
Beef fillet seared rare, secret dressing. <i>(GFO)</i>	
VITELLO TONNATO	24
Poached pink veal, tuna emulsion, caperberries.	
HIRAMASA KINGFISH CRUDO	24
Kingfish, Sicilian dressing, balsamic pearls, Chef Joey D's Chilli Crisp. <i>(DFO)</i>	
CALAMARI FRITTI	24/38
Local calamari lightly fried, shaved fennel and orange salad, basil aioli. <i>(GFO, DFO)</i>	
INSALATA CAPRESE	24
Vine ripened tomatoes, buffalo mozzarella, basil leaves. <i>(VGO, DFO, GFO, V)</i>	

PASTA E RISOTTO

PASTA & RISOTTO

PAPPARDELLE CON ARAGOSTA E GAMBERONI	44
Artisan-made pappardelle with lobster, king prawns, cherry tomato, lobster bisque.	
GNOCCHI CON RAGU DI MANZO	36
Potato gnocchi with eight-hour braised beef cheek, green peas, parmigiano.	
TORTELLONI AI FUNGHI SELVATICI E SALSA TARTUFATA	36
Tortelloni filled with wild mushrooms, creamy porcini and black truffle sauce. <i>(V)</i>	
AGNOLOTTI CON SPINACI E RICOTTA DI BUFALA	34
Buffalo ricotta and spinach agnolotti with Napoli sugo, fior di latte. <i>(V)</i>	
SPAGHETTI ALLA BOLOGNESE	34
Spaghetti with Nonna's beef and veal bolognese.	
RISOTTO CAPESANTE E GRANCHIO	44
Ferron Carnaroli rice with scallops, blue swimmer crab, crustacean bisque. <i>(GF, DFO)</i>	

SECONDI

MAINS

FILETTO DI MANZO (100-DAY GRAIN FED MSA GRADED)	48
Chargrilled centre cut 200gm eye fillet steak, potato and leek gratin, brandy and pink peppercorn sauce. <i>(GF, DFO)</i>	
COTOLETTA DI VITELLO	39
Escalopes of crumbed milk fed veal, stracciatella cheese, semi-dried tomatoes.	
PETTO D'ANATRA ARROSTO	46
Roasted duck breast served medium, spiced carrot purée, sautéed greens, Amarena cherry jus.	
PESCE DEL GIORNO	MP
Fish of the day. <i>(GFO)</i>	

CONTORNI

SIDES

PATATINE FRITTE Crispy fries, sea salt. <i>(V)</i>	12
INSALATA DI RUCOLA Rocket, pear and Parmigiano. <i>(V, VGO)</i>	12
INSALATA MISTA Iceberg and butter lettuce, tomato, cucumber. <i>(V, VGO)</i>	12
VERDURE SALTATE Sautéed new season vegetables. <i>(V, VGO)</i>	12
CAROTE AL FORNO Salt-roasted heirloom carrots, whipped ricotta, hot honey. <i>(V, VGO)</i>	12

PIZZE

PIZZA

Grazia specialises in Roman-style pizza, made in our custom built “Castelli” oven. Light and crunchy in texture, our dough is slowly fermented for up to 72 hours to reach an elevated hydration of 70% plus, which is optimal for easy digestion. Magnifico!

MARGHERITA Italian tomatoes, fior di latte, basil, extra virgin olive oil (EVOO). <i>(V)</i>	22
BUFALINA Italian tomatoes, buffalo mozzarella, basil, EVOO. <i>(V)</i>	26
CAPRICCIOSA Italian tomatoes, mozzarella, ham, mushrooms, artichokes, black olives.	26
DIAVOLINA Italian tomatoes, mozzarella, spicy sopressa salami, nduja, roasted capsicum.	26
ORTOLANA Italian tomatoes, mozzarella, eggplant, roasted capsicum, caramelised onion, mushrooms, whipped ricotta. <i>(V)</i>	26
GAMBERONI GRAZIA Italian tomatoes, mozzarella, king prawns, rocket pesto, green olives, Chef Joey D's Chilli Crisp.	28
TARTUFO Mushroom and truffle sauce, mozzarella, wild and porcini mushrooms, confit garlic, white truffle oil. Add Pancetta.	28 +4
SAN DANIELE Mascarpone, cherry tomatoes DOP, Prosciutto di San Daniele, olive dust, balsamic vincotto.	28
ZUCCA Pumpkin purée, mozzarella, pine nuts, whipped ricotta, caramelised onion, hot honey. <i>(V)</i> Add Pancetta.	28 +4
MORTADELLA E PISTACCHIO Pistachio pesto, mortadella, fior di latte, burrata, pistachio dust.	32
GLUTEN FREE OPTION	+5

DOLCI DESSERT

BOMBE ALASKA		18
Semifreddo al limone, candied lemon gel, Pan di Spagna, burnt meringue.		
TIRAMISÙ CLASSICO		15
Pavesini biscuits, espresso coffee, mascarpone mousse, Drambuie.		
SFINGI SICILIANI		15
Sicilian-style fried doughnuts, cinnamon sugar, pistachio chantilly, vanilla bean gelato. (3p)		
COPPA DI GELATO E SORBETTO		15
A selection of house churned artisan gelato and sorbet made by our master Gelataio. Flavours change daily (3 scoops) <i>(DFO)</i>		
PIATTO DI FORMAGGI		26
A selection of local and imported cheeses, condiments.		
AFFOGATO		9
Home-made vanilla ice cream, topped with espresso. Add a shot of liqueur of your choice – Frangelico, Amaretto, Baileys, Kahlúa.		
		+8

DESSERT WINES VINI DA DESSERT

Moscato D'Asti	Piedmont, Italy	12
Passito di Pantelleria	Sicily, Italy	13
Kai Brothers Founders Old Tawny Port	McLaren Vale, SA	12
Vasse Felix Cane Cut Semillon	Margaret River, WA	12

DIGESTIVO DIGESTIF

Silvio Carta Limoncello	Sardegna, Italy	12
Amaro del Capo	Calabria, Italy	9
Montenegro	Emilia-Romagna, Italy	9
Amaro Blood Orange	Sicily, Italy	15

Terms & Conditions

Please notify staff of any dietary requirements. Note that some items may contain traces of seafood, nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and potential cross-contamination, we are unable to 100% guarantee the absence of these ingredients from all menu items. Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

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