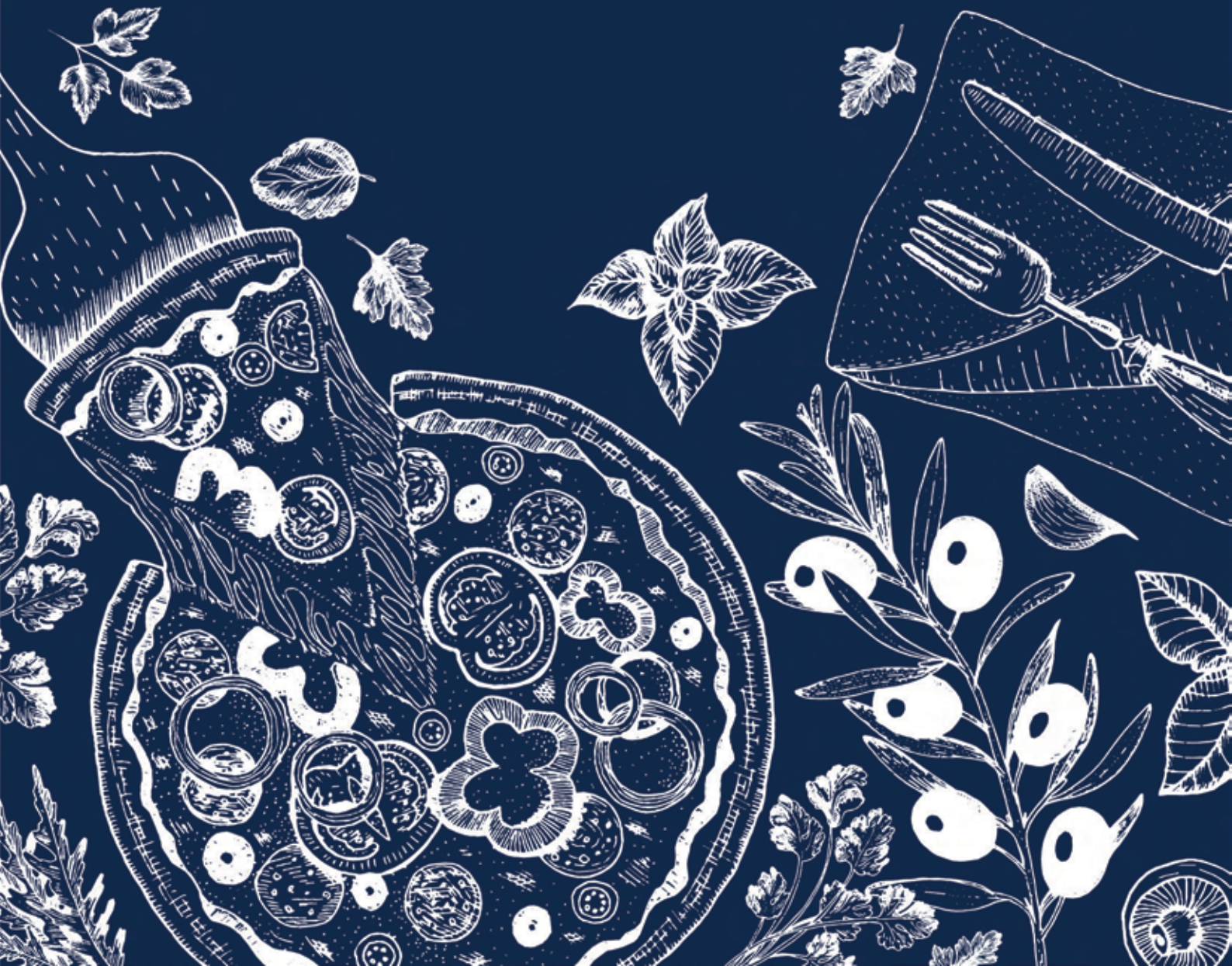


GRANATA'S


Food Menu



small plates

M | V

GARLIC BREAD (4)

lightly toasted with garlic,
sea salt & cold pressed olive oil 


9.5 10

MIX MARINATED OLIVES & FOCCACIA

marinated in citrus infused olive oil,
served with homemade focaccia

13.3 14

BRUSCHETTA (3)

tomatoes, garlic, basil,
balsamic glaze 


14.2 15

BOLOGNESE & MOZZARELLA ARANCINI (3)

served with napolitana sauce

15.2 16

SPINACH & RICOTTA ARANCINI (3)

served with napolitana sauce 

15.2 16

NONNA'S MEATBALLS (5)

in napolitana sauce served with
homemade focaccia


19 20

SALT & PEPPER SQUID

aioli & lemon

19 20

GARLIC PRAWNS (6)

with napolitana sauce & toasted bread 

20.9 22

BURRATA CAPRESE

marinated tomatoes, fresh basil
& pesto  

20.9 22

GRILLED OCTOPUS

tomato, spanish onion, herbs &
taramasalata served with focaccia (2)

22.8 24

granata's favourites

EGGPLANT PARMIGIANA

layers of grilled eggplant, mozzarella
cheese and napolitana sauce 

20.9 22

THE GEEZ BURGER

beef pattie, cheese, shaved iceberg
lettuce, pickles & special burger sauce,
served with chips

22.8 24

BEER BATTERED FISH & CHIPS

with tartare sauce & lemon

24.7 26

FISHERMAN'S BASKET

tempura fish fillet, tempura crab,
crumbed prawn cutlet, crumbed squid
rings, crumbed scallops, chips

24.7 26

CHICKEN SCHNITZEL

with chips & salad

24.7 26

CHICKEN & HAM PARMIGIANA

layered with ham, mozzarella cheese,
served with chips & salad


26.6 28

fresh pasta

M | V

GLUTEN FREE + \$3

PENNE NAPOLITANA

traditional slow cooked napolitana sauce 

23.7 25

PENNE BOSCAIOLA

mushrooms, pancetta, cream, onions,
parmesan cheese

26.6 28

SPAGHETTI AGLIO E OLIO WITH PRAWNS

pan seared prawns with cherry tomatoes,
garlic, chilli, pangrattato

28.5 30

PAPPARDELLE LAMB RAGU

slow cooked braised lamb shoulder ragu


30.4 32

SPAGHETTI BOLOGNESE

slow cooked bolognese sauce

32.3 34

SPAGHETTI MARINARA


mixed seafood, garlic,
napolitana sauce 

33.2 35



gnocchi & risotto

GNOCCHI SORRENTINA

baked gnocchi with mozzarella cheese in
napolitana sauce 


24.7 26

MUSHROOM RISOTTO

mixed mushrooms & parmesan  

24.7 26

CRAB MEAT & PRAWN RISOTTO

in a pink sauce 

34.2 36

Member | Visitor Pricing  Vegetarian  Gluten Free*  Dairy Free*

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable care is taken to accommodate guests dietary requirements, we cannot guarantee our food will be allergen free.

1.65% surcharge applies on all credit cards, 30c inc gst to all eftpos. 10% surcharge applies on public holidays

seafood

M | V

BARRAMUNDI

roasted cauliflower puree, seasonal greens 32.3 34
🍷🍷

SALMON

zucchini, fennel and dill salad, 34.2 36
avuga, lemon butter sauce 🍷



Seafood tower

available friday night
saturday & sunday all day
128.25 | 135

½ doz oysters, ½ doz prawns,
4 baked scallops, salt & pepper calamari,
crab claw croquette, grilled octopus,
grilled barramundi, battered flathead,
garlic bread, cocktail sauce & lemon

from the grill

ROAST CHICKEN

with chips, peri peri mayo & lemon 34.2 36

GRILLED LAMB CUTLETS (4)

chargrilled lamb cutlets, roast capsicum 37 39
puree, kipfler potato, mint jus 🍷🍷

BBQ PORK RIBS RACK

slow cooked, then basted in BBQ sauce, 39.9 42
served with chips 🍷

SIRLOIN MBS2 300G

grilled to your liking, chips & salad, choice 39.9 42
of mushroom gravy or peppercorn sauce

SCOTCH FILLET 300G

served with chips and salad, choice of 41.8 44
mushroom gravy or peppercorn sauce



salads

M | V

ITALIAN GARDEN SALAD

green leaves, fresh tomatoes, 18 19
black olives, carrot & cucumber, olive oil
& balsamic glaze 🍷🍷🍷

CAESAR SALAD

Iceberg, shaved parmesan, toasted 18 19
croutons, egg & bacon

ROCKET, PEAR & WALNUT SALAD

with shaved parmesan & balsamic glaze 🍷 19 20

salad - extras

POACHED CHICKEN +\$8

SMOKED SALMON +\$8

PROSCIUTTO (5) +\$12

GRILLED PRAWNS (6) +\$15

GRILLED HALLOUMI (4) +\$10

CHICKEN SCHNITZEL +\$10

sides

HOUSEMADE FOCACCIA (4) 🍷

with EVOO & balsamic 6.6 7

SIDE SALAD

green leaves, carrot, tomato, 6.6 7
cucumbers, dressing

BOWL OF CHIPS 🍷

9.5 10

STEAMED VEGGIES 🍷🍷

9.5 10



kids menu

12 years & under

KIDS CHEESEBURGER

beef pattie, melted cheese, chips 11.4 12
& tomato sauce

CHICKEN NUGGETS (6)

with chips & tomato sauce 🍷 11.4 12

PENNE NAPOLITANA 🍷🍷

13.3 14

FISH & CHIPS

battered white fish fillet, chips 14.2 15
& tomato sauce

PENNE BOLOGNESE

17.1 18

During busy times we try our best to ensure all meal are made with minimal wait times,
however this can vary between 30 mins - 45 mins from when you placed your order.

menu continues ➡



AVAILABLE WEDNESDAY TO FRIDAY DINNER, SATURDAY & SUNDAY LUNCH & DINNER

wood fired pizza

M | V

our pizzeria is separate from our main kitchen, your pizza may be ready separately to other meals ordered

red base

MARGHARITA

tomato base, mozzarella & basil 

20 21

NAPOLETANA

tomato base, mozzarella, olives,
anchovies, oregano

22.8 24

HAWAIIAN

tomato base, mozzarella, ham, pineapple


22.8 24

CAPRICCIOSA

tomato base, mozzarella, ham
mushroom & olives

26.6 28

VEGETARIAN

tomato base, mozzarella, mushroom,
spinach, eggplant, capsicum, olives 

22.8 24

MEATLOVERS

tomato & BBQ base, mozzarella,
chicken, salami, ham, sausage

26.6 28


GRANATA'S SUPREME

tomato base, mozzarella, ham,
mushrooms, salami, pineapple, grilled
eggplant capsicum, onion, olives

26.6 28

white base

GARLIC & CHEESE

mozzarella, garlic, herbs 

17.1 18

QUATTRO FORMAGGI

mozzarella, gorgonzola, scarmoza,
parmesan

22.8 24

PRAWN & ZUCCHINI

mozzarella, grilled zucchini, prawns, garlic

26.6 28

CHILLI PRAWNS

mozzarella, grilled prawns, garlic, chilli,
onions, cherry tomato, rocket & lemon

26.6 28

TRUFFLE POTATO & SAUSAGE

mozzarella, sliced potato, italian sausage,
rosemary, parmesan cheese & truffle oil

26.6 28


PROSCIUTTO & ROCKET

tomato base, mozzarella, fresh
prosciutto, rocket & parmesan

26.6 28

dessert

NUTELLA PIZZA

with strawberries & banana  

20.9 22

desserts

GELATO

see display cabinet for flavour selection

4.7 4.9

CANNOLI

vanilla, chocolate or ricotta with pistacchios

4.7 4.9

CHOCOLATE MOUSSE CUP

8.1 8.5

NEW YORK CHEESECAKE

by the slice

8.1 8.5

BAKED RICOTTA CHEESECAKE

by the slice

8.1 8.5

VANILLA PANNA COTTA

with raspberry coulis

8.5 8.9

CHOC LAVA CAKE

served with vanilla bean gelato

9.5 10

TIRAMISU

savoiardi biscuits, coffee liqueur,
mascarpone & cocoa

10.5 11

FERRERO ROCHER CAKE

by the slice

8.1 8.5

FERRERO RAFFAELLO CAKE

by the slice



8.6 9.0

VANILLA RASPBERRY CAKE

by the slice 

8.6 9.0

VEGAN CHOCOLATE CAKE

by the slice  

8.6 9.0



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