

GRANATA'S

Food Menu



Small Share Plates m | v

Garlic Bread (4) v garlic, sea salt and cold pressed olive oil	9.5	10
Bruschetta (3) v tomatoes, garlic, basil and balsamic glaze	14.2	15
Mushroom Arancini (3) v served with black garlic mayonnaise and parmesan	17.1	18
Salt & Pepper Squid aioli and lemon	19	20
Nonna's Meatballs (5) in napolitana sauce with fresh focaccia	20.9	22
Halloumi & Figs Saganaki v grilled halloumi with peppered figs and honey balsamic glaze	20.9	22
Spicy Chicken Wings (6) crispy fried chicken wings with sweet chilli sauce and chips	22.8	24
Zucchini Flowers (4) v filled with ricotta, lemon zest, pecorino cheese and pea purée garnish	24.7	26
Garlic Prawns (6) in napolitana sauce with fresh focaccia	24.7	26
Lamb Skewers (3) cc with tzatziki, salmoriglio and lemon	26.6	28

Pasta — GF ADD \$4 m | v

Penne Napolitana v traditional slow cooked napolitana sauce	23.75	25
Penne Boscaiola mushrooms, bacon, cream, onions and parmesan cheese	28.5	30
Spaghetti Bolognese traditional slow cooked bolognese sauce	28.5	30
Spaghetti Gamberi Aglio & Olio garlic prawns, olive oil, chilli and pangrattato	32.6	34
Spaghetti Crab blue swimmer crab, zucchini, white wine and pangrattato	34.2	36
Linguine Vongole cc cherry tomatoes, chilli, white wine and pangrattato	36.1	38



Granata's Favourites m | v

The Geez Burger housemade beef pattie, american cheese, baby cos, fresh tomato, caramelised onion and special burger sauce	23.75	25
Beer Battered Fish & Chips with chips, tartare sauce and lemon	24.7	26
Fisherman's Plate tempura fish-fillet, tempura crab, crumbed prawn cutlet, crumbed squid rings, crumbed scallop and chips	26.6	28
Chicken Schnitzel chips and salad	26.6	28
Chicken & Ham Parmigiana cc layered with ham, mozzarella cheese served with chips and salad	28.5	30

Gnocchi & Risotto m | v

Gnocchi Napolitana v traditional slow cooked napolitana sauce	22.8	24
Gnocchi Alla Norma v napolitana sauce, fried eggplant, basil and shaved ricotta	26.6	28
Gnocchi Boscaiola mushrooms, bacon, cream onions and parmesan cheese	30.4	32
Risotto Primavera v gf zucchini, asparagus, peas, stracciatella	26.6	28
Risotto Pescatore gf mixed seafood, garlic in napolitana sauce	39.9	42

Seafood m | v

Barramundi grilled barramundi fillet served with steamed vegetables and lemon oil	31.5	32
Salmon broad leaf rocket, fennel, blood orange, taggiasca olives	34.2	36
Grilled Calamari served with fresh baby cos salad and chips	34.2	36
Seafood Hotpot cc fresh mussels and baby octopus cooked in basil and napolitana sauce served with toasted bread	35.6	37

From the Grill m | v

Veal Scaloppine ai Funghi 200gm veal backstrap, mixed mushroom and broccolini	36.1	38
BBQ Pork Ribs Rack df slow cooked, then basted in our BBQ sauce served with chips	36.1	38
Sirloin 300gm MB2+ sirloin, chips and salad + choice of gravy, peppercorn or mushroom sauce	39.9	42
Ribeye cc 400gm MB2+ ribeye, chips and salad + choice of gravy, peppercorn or mushroom sauce	42.7	45

Sides m | v

Housemade Focaccia (4) v df with EVOO and balsamic	6.6	7
Side Salad v gf df green leaves, carrot, tomato, cucumber and dressing	6.6	7
Bowl of Chips v df	9.5	10
Steamed Veggies v gf	9.5	10



Salads m | v

Caesar iceberg, shaved parmesan, toasted croutons, soft boiled egg and bacon	18	19
Mixed Garden v gf green leaves, cherry tomatoes, cucumbers, fennel and balsamic vinaigrette	18	19
Rocket, Pear and Walnut v gf with shaved parmesan and balsamic glaze	19	20

Salad Extras

POACHED CHICKEN	\$8
GRILLED HALLOUMI (4)	\$10
CHICKEN SCHNITZEL	\$10
GRILLED PRAWNS (6)	\$15
PROSCIUTTO (5)	\$16

Kids Menu 12 years and under m | v

Chicken Nuggets (6) df with chips and tomato sauce	11.4	12
Kids Cheeseburger beef pattie, cheese, chips and tomato sauce	11.4	12
Penne Napolitana v	13.3	14
Fish & Chips battered white fish fillet, chips and tomato sauce	14.2	15
Penne Bolognese	17.1	18

only
available

WOOD FIRE PIZZA

MONDAY TO FRIDAY DINNER
SATURDAY AND SUNDAY LUNCH AND DINNER

WE CANNOT GUARANTEE THAT YOUR PIZZA WILL BE PREPARED AT THE SAME TIME AS YOUR OTHER DISHES,
BUT WE CAN GUARANTEE YOU'LL GET IT FRESH AND HOT OUT OF THE WOODFIRED OVEN!

Red Base — GF ADD \$4 m | v

Margherita v	20	21
<i>tomato base, mozzarella and basil</i>		
Napoletana	22.8	24
<i>tomato base, mozzarella, olives, anchovies, oregano</i>		
Hawaiian	22.8	24
<i>tomato base, mozzarella, ham, pineapple</i>		
Vegetarian v	22.8	24
<i>tomato base, mozzarella, mushroom, onion, spinach, eggplant, capsicum, olives</i>		
Capricciosa	26.6	28
<i>tomato base, ham, mushroom and olives</i>		
Meatlovers	26.6	28
<i>tomato and BBQ base, mozzarella, chicken, salami, ham, sausage</i>		
Prosciutto and Rocket	26.6	28
<i>tomato base, mozzarella, fresh prosciutto, rocket and parmesan</i>		
Granata's Supreme cc	26.6	28
<i>tomato base, mozzarella, ham, mushrooms, salami, pineapple, capsicum, onion, olives</i>		

White Base — GF ADD \$4 m | v

Garlic and Cheese v	17.1	18
<i>mozzarella, garlic, herbs</i>		
Quattro Formaggi	22.8	24
<i>mozzarella, gorgonzola, scarmoza, parmesan</i>		
Truffle Potato and Sausage	26.6	28
<i>mozzarella, sliced potato, Italian sausage, rosemary, parmesan cheese and truffle oil</i>		
Prawn and Zucchini	26.6	28
<i>mozzarella, grilled zucchini, prawns, garlic</i>		
Chilli Prawns cc	26.6	28
<i>mozzarella, grilled prawns, garlic, chilli, onions, cherry tomato, rocket and lemon</i>		
DESSERT PIZZA		
Nutella Pizza v DF with Strawberries	20.9	22

Desserts m | v

Gelato	4.7	4.9
<i>see display cabinet for flavour selection</i>		
Cannoli	4.7	4.9
<i>vanilla, hazelnut or ricotta with pistacchios</i>		
Chocolate Mousse Cup	8.1	8.5
Cakes By The Slice	9.5	10
<i>see display cabinet for selection</i>		
Choc Lava Cake	9.5	10
<i>served with vanilla bean gelato</i>		
Tiramisu	11.4	12
<i>savioardi biscuits, coffee liqueur, mascarpone and cocoa</i>		
Crème Brûlée	11.4	12
<i>silky, smooth and rich custard topped with a thin pane of crunchy toffee</i>		



PRICING
members | visitors

v vegetarian DF dairy free GF gluten free cc chef's choice

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 can not guarantee our food will be allergen free.

1.65% surcharge applies on all credit cards, 30c inc gst to all eftpos.
15% surcharge applies on public holidays

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.