

shared plates

grano.

spanish inspired plates

warmed marinated olives

char grilled artichokes, lemon & olive oil

manchego, serano jamon, bread & olives

*vegetarian option available

marinated button mushrooms, thyme & sherry vinegar

pimientos picantes (marinated peppers)

panfried squid w prawns, chorizo, chilli & parsley

smokey fennel sausage, pea pesto & caramelized onion

baccalau croquetas (salted fish & potato)

zucchini buñuelos w remesco sauce

beef empanaditas w grano chimichurri dipping sauce

pulled pork fajita w pickled red slaw & chipotle sauce

patatas bravas, chorizo, sugo & aioli

to finish

churros w chilli chocolate sauce

italian inspired plates

crostini w:

olive tapenade & beef
white bean & salami
eggplant & tomato

mini tuna focaccia sandwiches
individual vegie frittatas w house chutney

mini calzone w:

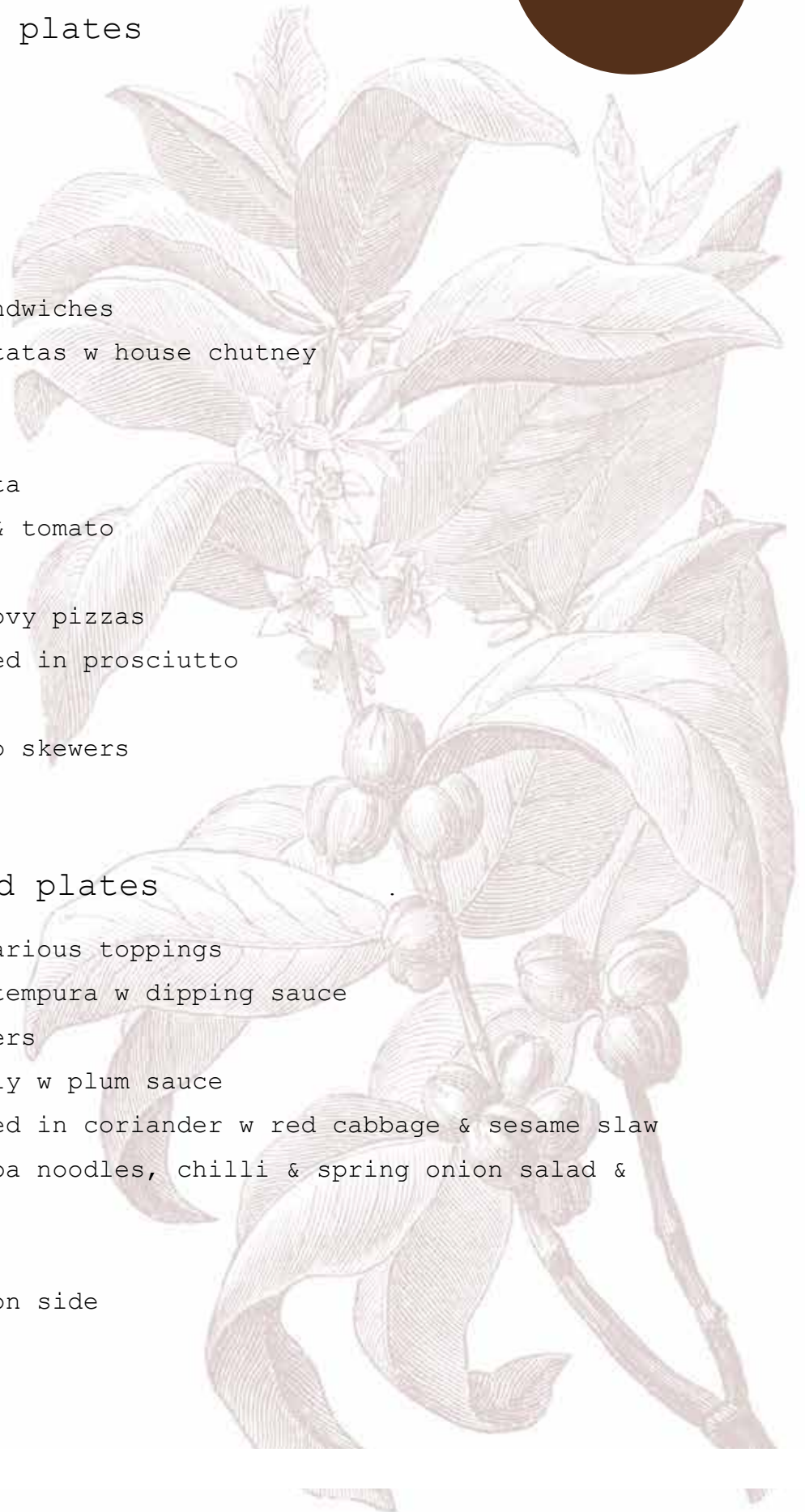
eggplant, tomato & feta
ham, spinach, cheese & tomato

mini putanesca & anchovy pizzas
potato grissini wrapped in prosciutto
caprese skewers
chicken and prosciutto skewers

japanese inspired plates

oysters w choice of various toppings
seasonal veg & prawn tempura w dipping sauce
teriyaki chicken skewers
sake braised pork belly w plum sauce
seared rare fish rolled in coriander w red cabbage & sesame slaw
rare beef served w soba noodles, chilli & spring onion salad &
ponzu dressing

selection of pickles on side



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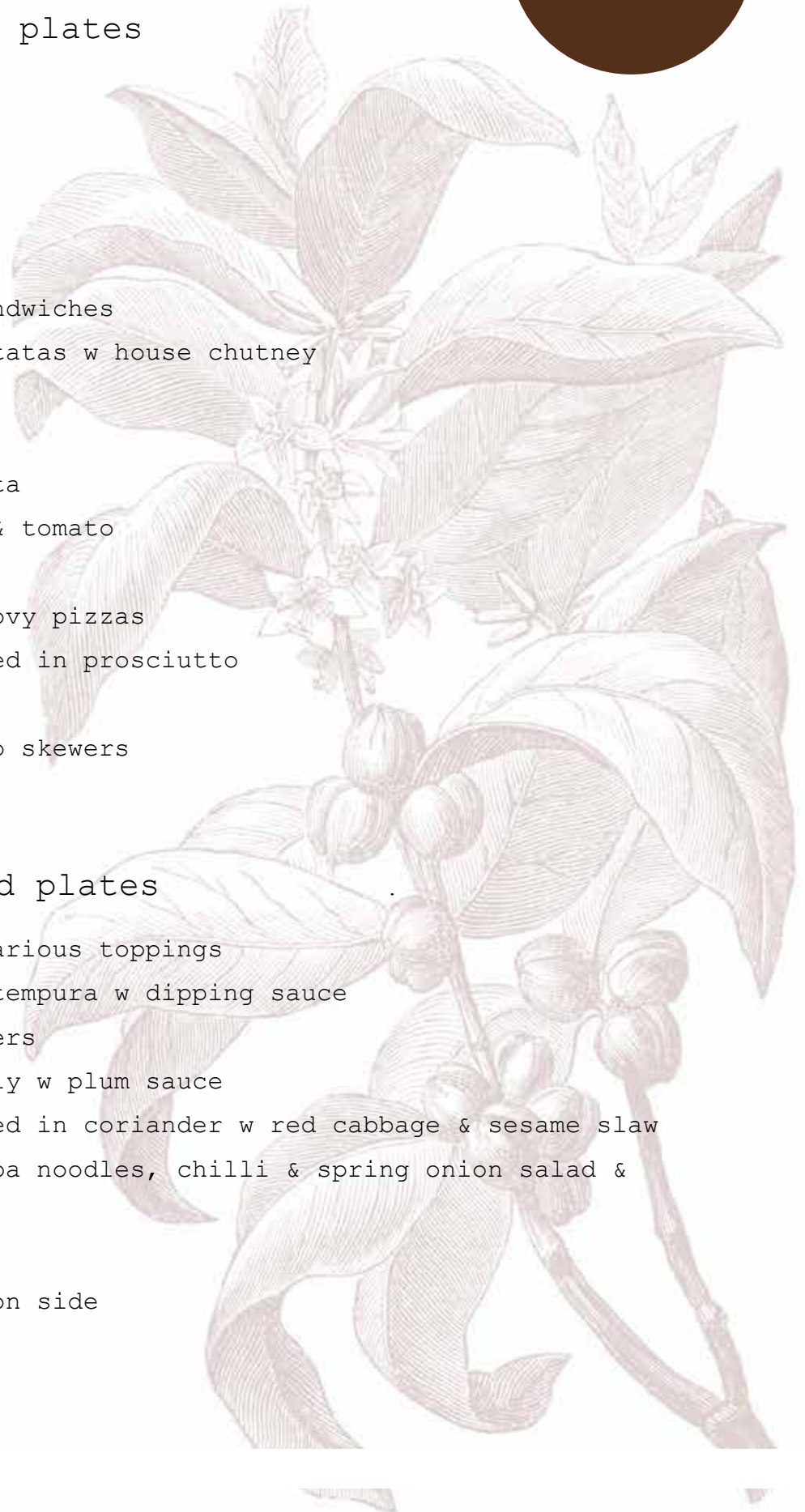
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the details

minimum number of individual item

the minimum order for items varies from item to item.

minimum spend

\$250 is our minimum **week day order** plus delivery

\$550 is our minimum **saturday or sunday order** plus delivery.

ordering

we require a minimum of three working days notice for final numbers. this will form the basis of our billing. we understand that there are last minute changes and special requests, and will try to accommodate these.

delivery fee

we deliver using a one hour express service from monday to friday between the hours of 8am and 6pm. a half hour delivery service can be arranged depending on customer location. charges are dependent upon location, and will be included with your order confirmation sheet.

instructions for reheating and serving food will be included with delivery. items that must be refrigerated should not be left at room temperature, as this will compromise food safety.

platter hireage is available, and platters need to be returned to grano within 24 hours or additional costs are incurred. paper napkins are included at no additional charge.

if a recipient is not at the delivery address, the incorrect address is supplied or the catering is refused, the customer is liable for the costs for a return courier to grano, or redelivery to the client. grano will be under no obligation to refund expired food to the customer in the event of the above.

all our pricing is GST inclusive and catering must be prepaid by credit card or via internet banking.

pricing is dependent upon suppliers pricing and vary with seasonal fluctuations so please check this menu is the latest version.