



# GRANA

Events Packages



# Grana

Located on the ground floor, Grana is the beating heart of Hinchcliff House, where things are made and people gather, and an overwhelming feeling of warmth and genuineness exists. An all-day bustling dining hub for breakfast, lunch and dinner, Grana is the daily “go-to” and caters for everyone at any time.

The Wool Store is the perfect function area for breakfast meetups, monthly meetings and groups celebrating various events. We cater from early morning right through to post theatre.



Cocktail Capacity	140 pax
Seated Capacity	88 pax

Grana is available to book out for exclusive use. Suitable for cocktail and sit down events.

Menus: Canapés (grazing table or roaming), Set Menus, Share Menus, Customised Events



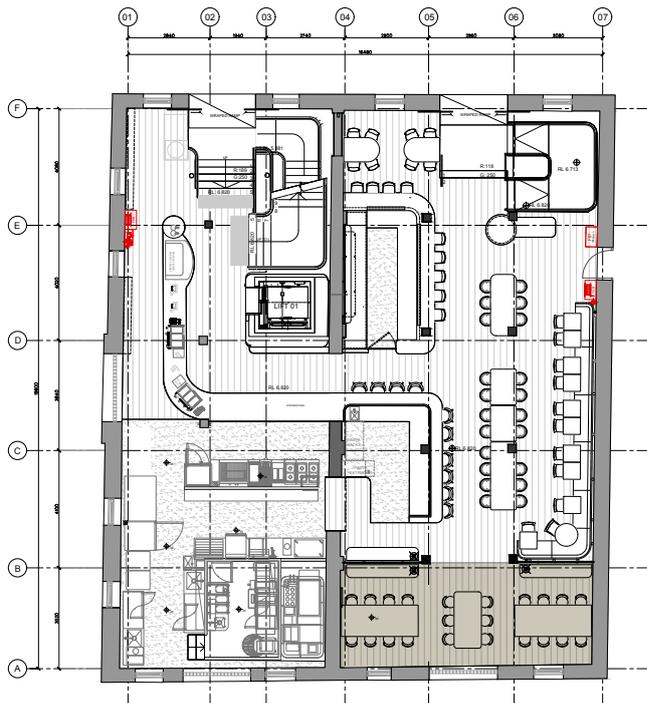
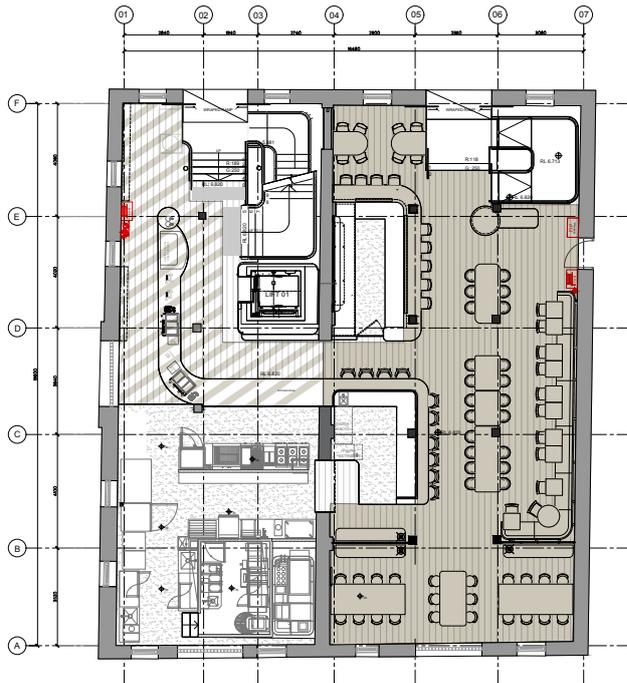
Cocktail Capacity	40 pax
Seated Capacity	24 pax

Views of the laneway, The Wool Store can accommodate up to 22 guests on a stunning wooden table framed by columns and original sandstone. Enjoy the energy of the dining floor whilst still being slightly private in your own space.

Menus: Breakfast Menus, Set Menus, Share Menus

# Grana

## FLOOR PLANS



HINCHCLIFF HOUSE

# Grana

EAT AND DRINK

Australian cuisine on an Italian blank canvas. It's simple, sustainable, and without-fuss menu is ultimately delicious and wholesome, giving a neighbourhood feel in the middle of the city.

Our beverage offering focuses on Australian flavours, local ingredients and classic Euro drinking customs.



WE OFFER:

Breakfast menus

Canapés (grazing table or roaming)

Set menus (alternate drop or shared menus)

Customised events

CONTACT OUR EVENTS TEAM FOR FURTHER DETAILS.

# Grana

## BREAKFAST MENU

steel cut oats, apple, rhubarb, hazelnut praline 15  
folded eggs, today's toast, salmoriglio 13.5  
avocado on today's toast, agrodolce tomato & stracciatella, spicy grapes 15  
schiacciata roll, soft fried egg, thick-cut gypsy bacon, hash brown, roquette, chilli mayo 18  
ricotta hotcake, banana lime curd, honey cream 18  
grana breakfast, poached eggs, pickled veg, green fritter, avocado, today's toast 22  
sweet potato & egg yolk raviolo, greens, pepitas, brown butter 18  
blue swimmer crab omelette, salsa verde, rocket, focaccia 23  
smoked pork sausage, poached eggs, trapanese pesto, hash brown, leaves 21

### MORNING PICK UP

NV Gosset 'Grande Réserve' 25  
Champagne, France

NV Eddie McDougall 'Prosecco' 9  
King Valley, VIC

bloody mary 12  
with an oyster shot 5

garibaldi 19  
Italian bitter blend, freshly fluffed orange

breakfast gimlet 22  
milk washed gin, lime marmalade, fresh lime

salt tea dog 18  
Bianco vermouth, fluffy grapefruit juice,  
jasmine tea, agave

### ADD ONS

lemon & herb crushed avocado 5

burrata 8

spiced mushrooms 5

heritage bacon 8

hash brown 6

House Made hot sauce 2

cultured butter 2

egg 3

seasonal preserves 2

seasonal greens 8



### PASTRIES FROM OUR BAKERY

croissant 5

almond croissant 7.5

pain au chocolat 6.5

Byron Bay gypsy ham & cheddar croissant 12.5

wilted spinach & goats curd croissant 12.5

oomite & cheddar scroll with mortadella 9.5

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## SET MENUS

### SHARED 59PP

House Made sourdough,  
macadamia butter

Stracciatella, brussel sprouts,  
vincotto, mint

Capelli, broccoli, lemon, chilli,  
pangrattato

Today's lamb, chickpeas, celery,  
green sauce, yoghurt

Crispy Dutch cream potatoes, black garlic,  
ricotta salata

Charred broccolini, garlic vinaigrette

Chocolate cream tiramisu

### SHARED 79PP

House Made sourdough,  
macadamia butter

Burrata, rhubarb, radicchio

Yellowfin tuna tartare, celery  
& green apple verde, basil oil

Capelli, broccoli, lemon, chilli, pangrattato

Mafaldine, smoked mushrooms,  
parmesan, cime de rapa, egg yolk

Swordfish, agrodolce eggplant,  
pine nuts, yoghurt

Today's lamb, chickpeas, celery,  
green sauce, yoghurt

Crispy Dutch cream potatoes,  
black garlic, ricotta salata

Charred broccolini, garlic vinaigrette

Poached quince, custard, milk crumb

Chocolate cream tiramisu



# Grana

## SAMPLE CANAPÉ MENU

### OPTION 1 5OPP

Oyster shucking station  
Black garlic & cucumber vinaigrette  
Chilli & citrus dressing

Gin cured trout, sour cream,  
pickled cucumber, toast

Arancini  
Bolognese & parmesan  
w' roast garlic aioli  
Pumpkin & goats curd  
w' preserved lemon mayo

Crispy eggplant sub, sugo,  
rocket pesto, parmesan

Rigati carbonara bowls

White choc & passionfruit cannoli

### OPTION 2 7OPP

Claire de lune oysters with negroni granita

King prawn skewer, popcorn, sorrel

Sourdough crostini, shaved wagyu  
shoulder, horseradish cream (smoked  
mushroom crostini vego option) GF available

Salted baby cucumber, almond cream,  
finger lime (vego alternative)

Crispy flathead sandwich, white balsamic  
aioli, grilled cos

Spicy lobster arancini (goats curd  
& zucchini veg option) GF available  
(large Sicilian style)

Fregola risotto, pumpkin cream,  
black garlic, pickled fennel

Poached quince, zabaglione, milk crumble

Whipped cheddar on music bread,  
apple & honeycomb



## HINCHCLIFF HOUSE

# Grana

### DRINKS PACKAGES

#### STANDARD

2 HOURS \$40

3 HOURS \$55

4 HOURS \$65

NV Prosecco, Eddie McDougall  
King Valley, VIC

2021 Vermentino, Mercer  
Hunter Valley, NSW

2021 Sangiovese Blend, Glibert  
Mudgee, NSW

NV Montepulciano Blend, Mercer  
NSW

Apollonia Negroni

Lemon Myrtle Limoncello

Bondi Small Batch Pale Ale

Birra Moretti

Softs, still & sparkling water

#### PREMIUM

2 HOURS \$60

3 HOURS \$89

4 HOURS \$95

NV Gosset 'Grand Reserve'  
Champagne, France

2021 Vermentino, Mercer  
Hunter Valley, NSW

2019 Ribolla Gialla, Zuani  
Friuli Venezia Giulia, Italy

2019 Chardonnay, Adrian Roda  
Yarra Valley, VIC

2020 Pinot Noir Blend, Konpira  
King Valley, VIC

NV Montepulciano Blend, Mercer  
NSW

2018 Valpolicella, Le Salette  
Veneto, Italy

2018 Shiraz, Lot 462  
Barossa Valley, SA

Apollonia Negroni

Lemon Myrtle Limoncello

Rhubarb & Soda

Bondi Small Batch Pale Ale

Birra Moretti

Softs, still & sparkling water



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HINCHCLIFF HOUSE

# Grana

MINIMUM SPEND

ENTIRE VENUE

Mon-Sun:  
\$5'000 Breakfast

Mon - Tues:  
\$10'000 Lunch and Dinner

Wed - Fri:  
\$15'000 Lunch and Dinner

Sat:  
\$10'000 Lunch; \$15'000 Dinner

Sun:  
\$15'000 Lunch and Dinner

WOOL STORE

Mon - Sun:  
\$2'500 for lunch and 6-8 pm  
or 8 pm onwards



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HINCHCLIFF HOUSE

# APOLLONIA

**G R A N A**

*Lana*

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Relationships & Events

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