

GPO KITCHEN

STARTERS

- Garlic and herb flat bread** /13.5
Mozzarella, fresh parsley (v)
- Breads & dips** /17.5
Rosemary, olive & dukkah flat bread with trio of house dips (v)
- Conversation board** /29.5
Cured meats, mixed olives, cornichons, manchego cheese, quince jelly, house dip, caper berries, beetroot sourdough

FEED ME PLEASE

GPO’S FAMOUS PIZZA & TAPAS BANQUET 35pp
Chefs daily selection of crisp crust pizza & tasty tapas for the table to share
(min 4 people - entire table must order banquet)

TAPAS TO SHARE

- Oysters natural (3)** /10
Lemon cheek, cracked pepper, sea salt (gf)
- Oysters kilpatrick (3)** /13
Crispy bacon crumbs, kilpatrick sauce (gf)
- Seared scallops (3)** /14.5
Celeriac puree, crispy pancetta, crushed hazelnuts, apple cider glaze, baby herbs (gf)
- Panko crumbed cauliflower wings** /13.5
Beetroot aioli, herb salad, citrus dressing (vegan)
- Spanish prawn skewers (2)** /16
Chorizo, saffron potato, sofrito sauce, housemade aioli
- Corn & zucchini fritters (3)** /14.5
Avocado salsa, rocket, sherry glaze (v)
- Arancini (3)** /14.5
Asparagus, sundried tomato, parmesan, aioli (v)
- Spanish croquettes (3)** /15
Manchego cheese, pulled pork, saffron rouille
- Crispy pork belly bites (3)** /16
Brandied pineapple, chilli jam, baby herbs (gf)
- Spicy buffalo wings (5)** /14.5
Blue cheese dipping sauce, sesame seeds
- Naples style meatballs** /14.5
Rich tomato sugo, grana padano, fresh basil, crusty baguette
- Satay wagyu beef skewers (3)** /16
Caramelized onion, homemade satay sauce, coriander, sesame seeds (gf)

DAILY SPECIALS

- PIZZA HAPPY HOUR \$15**
Weekdays 12.00-1.00 & 5.00-6.00
- PAELLA PAN \$20**
Every Sunday from 6pm until sold out
- BURGER NIGHT \$15**
Every Tuesday from 6pm until sold out
- VIP COCKTAILS \$12**
After 9pm Friday & Saturday
- AFTER WORK KNOCK OFFS \$6**
Friday from 4-7 ALL TAPS

DESSERT

- Churros** /14.5
Spanish donuts, cinnamon sugar, hot chocolate sauce
- Crème catalana** /14.5
Spanish vanilla crème infused with citrus & cinnamon, fresh berries, burnt sugar toffee crust
- Chocolate garden** /16
Chocolate fondant, salted caramel, berries, meringue, persian fairy floss, vanilla ice cream (gf on request)

STONE BAKED PIZZA

- Margherita** /19.5
Buffalo mozzarella, tomato sugo, parmiagano, fresh basil (v)
- Roast pumpkin** /22
Sundried tomato pesto, goats’ cheese, pine nuts, caramelised onion, rocket, balsamic (v)
- Garlic prawn & chorizo** /23
Manchego cheese, sofrito, caramelized onion, capsicum, saffron, parsley
- Pear & prosciutto** /23
Buffalo mozzarella, rocket, parmiagano, extra virgin olive oil
- Nonna’s Italian sausage** /23
Casalinga sausage, crispy pancetta, bocconcini, sugo, fennel, parsley
- Salami calabrese** /22
Bocconcini, tomato sugo, olives, fresh basil
- Tre Carne** /23.5
Bocconcini, salami, prosciutto, pork belly, red onion, smoky BBQ sauce
- White wine chicken** /23.5
Crispy pancetta, brie cheese, mixed mushrooms, baby sage
- Slow cooked lamb** /23.5
Basil pesto, fetta, olives, cherry tomato, rocket, tzatziki

GOURMET BURGERS available 11.30-2.30pm/6-9pm

- “Lentil as anything” vege burger** /21
Brioche bun, vege & lentil patty, pineapple chutney, cucumber ribbons, tomato, rocket, beetroot aioli, served with sweet potato chips (v)
- Southen fried chicken burger** /23
Brioche bun, lettuce, crispy bacon, tomato, American cheddar, sriracha mayo, served with fries
- Wagyu beef burger** /25
Brioche bun, pickles, crispy bacon, american cheddar, lettuce, tomato, aioli, tomato relish, served with fries

MAIN PLATES available 11.30-2.30pm/6-9pm

- Pumpkin & sage risotto** /24.5
Crispy sage, toasted pepitas, (vegan on request)(gf)(Add chicken 4)
- Salt and pepper calamari** /25.5
Radish, red onion, chilli, rocket, aioli, lemon wedge (gf)
- Beer battered ‘Lakes Entrance’ flathead** /29.5
Hand cut chips, pea puree, housemade tartare, lemon wedge (Add a side salad 4)
- Lamb strozzapretti pasta** /28.5
Rich tomato sugo, roast capsicum, green peas, parsley, shaved parmesan
- Slow cooked pork belly** /32.5
Crispy crackle, charred fennel, celeriac puree, poached pear, jus
- GPO Signature paella pan** /34.5
Chicken, prawns, mussels, calamari, chorizo, red peppers, green peas, spices, Spanish bomba rice (gf)

CHARGRILL available 11.30pm-2.30pm/6-9pm

- 200gm Tasmanian salmon fillet** /33
With lemon beurre blanc or chimichurri & choice of side (gf)
- 280gm New York strip (AKA Porterhouse)** /35
With mushroom sauce, red wine jus or chimichurri & choice of side (gf)
- 300gm Wagyu rump 7 score** /39
With mushroom sauce, red wine jus or chimichurri & choice of side (gf)
- 450gm Dry aged rib eye** /46
With mushroom sauce, red wine jus or chimichurri & choice of side (gf)

SALADS & SIDES

- Seasonal house salad** /12.5
Red wine vinaigrette (vegan on request)(gf)
- Citrus & fennel salad** /15
Blood orange, grapefruit, onion, rocket, almond flakes, honey mustard dressing (vegan on request)(gf)
- Steamed green vegetables** /12.5
House dressing, sesame seeds, lemon wedge (vegan on request)(gf)
- Sweet potato chips** /12
Rosemary, lemon zest, beetroot aioli (vegan)(gf)
- Triple cooked wedges** /12
Chilli salt, housemade aioli (vegan on request)(gf)
- Shoestring fries** /10
Tomato ketchup (vegan)(gf)

- GPO affogato** /16.5
Espresso & Frangelico shot over vanilla ice cream, honey (gf)

- Dessert tasting plate for 2** /29.5
Chefs selection of small desserts and treats to share

- Cheese tasting board** /25
A selection of hard, soft & blue cheese served with quince jelly, candied walnuts, fresh pear & beetroot sour dough



EAT TALK DRINK

GPO BAR

ON TAP PINTS AVAILABLE

Rotating Seasonal Tap, *check it out!*
Furphy Refreshing Ale 4.4% 370ml /8
Cricketers Arms Pale Ale 4.9% 370ml /9
Asahi Super Dry 5.0% 300ml /9
Somersby Apple Cider 4.8% 400ml /8.5
White Rabbit Dark Ale 4.9% 410ml /9.5

CRAFT BEER

Venom Refreshing Ale 3.5% (Vic) /9.5
Coopers Mild Ale 3.5% (Sa) /8
Captain Sensible 3.5% (Vic) /9
Kaiju pilsner 4.7% (Vic) /10
Balter XPA 5.0% (Qld) /10
Blackmans Lager 4.6% (Vic) /11
Stomping Ground Lager 5.2% (Vic) /10
Stone & Wood Pacific Ale 4.4% (Nsw) /10
Urban Ale 4.5% (Vic) /9.5
Venom Golden Ale 4.8% (Vic) /10
Colonial Pale Ale 4.4% (WA) /10
Jetty Road Pale Ale 4.8% (Vic) /11
Holgate Mt Mac. Pale Ale 4.5% (Vic) /10
Mountain Goat Pale Ale 5.2% (Vic) /10
Pirate Life Pale Ale 5.4% (Sa) /10
Mornington Pale Ale 4.7% (Vic) /10
Little creatures pale ale 5.2% (Vic) /9
Wilde Ale (Gluten Free) 4.5% (Vic) /9.5
Blackmans Arthur Porter 6.2% (Vic) /12
Colonial Australian IPA 6.5% (Wa) /10
Jetty Road IPA 5.8% (Vic) /12
Stomping Ground IPA 6.0% (Vic) /10

IMPORTS

Asahi Soukai (Low carb) 3.5% (Jap) /8
Asahi Black Superdry 5.5% (Jap) /9
Peroni 5.1% (Ita) /9
Peroni Red 4.7% (Ita) /9
Corona 4.6% (Mex) /9

THE USUAL

Cascade Premium Light 2.6% (Vic) /7
Great Northern Super Crisp 3.5% (Qld) /7.5
Carlton Draught 4.6% (Vic) /8
Carlton Dry 4.5% (Vic) /8
Melbourne Bitter 4.6% (Vic) /8.5

CIDERS

Harcourt DRY Apple 7.0% 500ml /13
Harcourt Apple or pear 5.0% 500ml /13
Somersby Blackberry Cider 4.6% 330ml /11
Rekorderlig Strawberry & Lime 4.0% 330ml /12
Bendigo True Blue Ginger Beer 4.8% 330ml /10

COCKTAILS GLASS/JUG

Espresso Martini 19/42
42 Below pure vodka, perfect espresso, the rest is secret!

Classic Margherita 18/40
Tequila, cointreau, agave syrup, simple syrup, fresh lime

Pimm's No1 Cup 17/38
Pimm's liqueur, organic ginger beer, fruit & mint...our take on James Pimm's famous 1800s cocktail

Appletini 17/38
Sour apple pucker, vodka, midori, apple juice & sour mix

Frutilla 18/40
Vodka, strawberry liqueur, strawberries, lime, simple syrup

Elderflower Jungle Juice 19/42
Elderflower liqueur, bombay gin, apple juice, fresh lime, cucumber, mint, sour mix

The Pineapple Express 17/38
42 Below passion, fresh pineapple, passion fruit pulp

Blackberry Gin & Tonic 17/38
Spiced negroni gin, lightly muddled blackberries, tonic

Classic Mojito 17/38
Bacardi rum, muddled lime, fresh mint, simple syrup, crushed ice

Passionfruit Mojito 18/39
Bacardi rum, muddled lemon & strawberries, fresh mint, crushed ice

Strawberry Daquiri 17/38
Bacardi rum, wild strawberry liqueur, strawberries, mint

Fairy Floss 17/38
Malibu, peach schnapps, pink moscato, soda

Yogi Bear 17/38
Absolut raspberry, strawberry liqueur, passionfruit pulp, watermelon, apple juice

GPO Long Island Ice Tea 22/48
Vodka, tequila, white rum, gin, cointreau, cola, lemon

Amaretto Sour 18/40
Amaretto galliano, sour mix, simple syrup, egg white. A must try!

Liquid Gold 18/na
Peach schnapps, passion fruit liquor & pulp, apple juice, apple pucker, lime

Salted Caramel Espresso Martini 22/48
Our salted caramel, grey goose vodka, fresh espresso and the rest is a secret!

Whiskey Sour 18/40
Dewars 'The Ancestor' 12 scotch whiskey, sour mix, simple syrup, egg white

Feelin` Peachy 18/40
42 Below vodka, lime, cranberry juice & of course peach schnapps

WINE BY THE GLASS 150ML

Bystander Pink Moscato on tap (Yarra Valley) /10
Seppelt Sparkling Brut (Regional) /9
Vigna Sancello Prosecco (Treviso, Italy) /10
Blue Elephant Chardonnay (Harcourt Valley, Vic) /9.5
Tar & Roses Pinot Grigio (Heathcote, Vic) /10
Ian Leamon Reisling (Strathbogie Ranges, Vic) /11
Catalina Sounds Sauvignon Blanc (Marlborough, Nz) /12.5
La Linea Rose` (Adelaide Hills, Sa) /9
Mandurang Valley Merlot (Bendigo, Vic) /9.5
Storm Bay Pinot Noir (Coal River Valley, Tas) /10
Ellis Signature Cabernet (Heathcote, Vic) /10
Kennedy 'Henrietta' Shiraz (Heathcote, Vic) /12.5

See our full list for wine by the bottle

SOFT BEVIES

Hepburn Sparkling Mineral 500ml /5.5
Hepburn Chinotto 300ml /6.5
Hepburn Blood Orange 300ml /6.5
Hepburn Orange & Passionfruit 300ml /6.5
Hepburn Organic Ginger Beer 300ml /7
Coke & its relatives 370ml /4.5
Lemon, Lime & Bitters 370ml /4.9
Orange juice/Pineapple/apple 370ml /4.5

COFFEE

Locally roasted by Barth Lane Roasters
Short & Black /3.5
Milk Based Coffees /4.5
Affogato/Vienna /5.5
Prana Chai latte /5.5
Hot Chocolate/Mocha /5.5
Iced Coffee/Iced Chocolate with ice cream /7
Extra shot, soy, tall glass, marshmallows all 50c

TEAPOTS

Teas by Chamelia
English Breakfast /4.5
Earl Grey /4.5
Lemongrass /4.5
Gunpowder Green /4.5
Peppermint /4.5
Chamomile /4.5