

EAT

CONVERSATION STARTER

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|---|----|
| Garlic and herb flat bread (v) | 13 |
| Mozzarella, fresh parsley | |
| Breads & Dips (v) | 17 |
| Rosemary, olive & dukkah flat bread with trio of house dips | |
| Charcuterie | 29 |
| Cured meats, mixed olives, cornichons, pork rillettes, tomato crisps, manchego cheese, quince jelly, croutons | |

'FEED ME PLEASE'

PIZZA & TAPAS BANQUET

Chefs selection of pizza & tapas for the table to share.

\$33PP (MIN 4 PEOPLE - ENTIRE TABLE MUST ORDER BANQUET)

CRISP STONE BAKED PIZZA 12'

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| Margherita (v) | 18 |
| Buffalo mozzarella, sugo, parmiagano, fresh basil | |
| Roast pumpkin (v) | 20 |
| Goats' cheese, pinenuts, caramelised onion, sundried tomato pesto, rocket, balsamic | |
| Pizza carbonara | 20 |
| Bocconcini, crispy pancetta, egg, parmiagana, spring onion, black pepper, parsley | |
| Pear & prosciutto | 21 |
| Buffalo mozzarella, rocket, parmiagano, extra virgin olive oil | |
| Nonna's Italian sausage | 21 |
| Home made casalinga sausage, crispy pancetta, bocconcini, sugo, fennel | |
| Salami Calabrese | 20 |
| Buffalo mozzarella, sugo, olives, chilli, basil | |
| Tre carne (3 meats) | 22 |
| Bocconcini, salami, prosciutto, shaved ham off the bone, red onion, smoky BBQ sauce | |
| Wagyu pizza | 22 |
| Buffalo mozzarella, air dried wagyu bresaola, capers, rocket, parmesan, lemon juice, cracked pepper, garlic aioli | |
| Slow cooked lamb | 22 |
| Basil pesto, fetta, olives, cherry tomato, rocket, tzatziki | |

SMALL PLATES TO SHARE

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| Oysters natural (3) (gf) | 11 |
| Lemon cheek, cracked pepper, sea salt | |
| Oysters kilpatrick (3) | 12 |
| Crispy bacon, kilpatrick sauce | |
| Seared scallops (3) | 14 |
| Leak puree, crispy cauliflower, ponzu mayonnaise | |
| Pumpkin Bruschetta (v) | 9 |
| Beetroot sourdough, duhka, Danish fetta, chard micro herbs | |
| Corn & zucchini fritters (3) (v) | 13 |
| Avocado salsa, sherry glaze | |
| Arancini (3) (v) | 14 |
| Asparagus, sundried tomato, parmesan, garlic aioli | |
| Potato croquettes (3) (v) | 14 |
| Curried potato, pickled zucchini, kasundi relish, smoked yoghurt | |
| Prawn & chorizo skewers (2) (gf) | 14 |
| Red capsicum, sofrito sauce, yoghurt | |
| Szechuan fried chicken | 15 |
| Capsicum coulis, pickled zucchini, sisho, nutmeg salt | |
| Mclvor Farm pork belly bites (3) (gf) | 14 |
| Brandied pineapple, chilli jam, coriander | |

MAIN PLATES

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|---|----|
| Roast beetroot & ashed goats cheese salad (v) (gf) | 21 |
| Ancient grains, toasted walnuts, parsnip crisps, rocket, balsamic glaze | |
| Wild mushroom risotto (v) (gf) | 26 |
| Forest mushrooms, manchego, truffle oil | |
| Salt and pepper calamari | 25 |
| Lemon aioli, radish, spring onion, puffed rice, lime, fresh herbs | |
| Crispy skin salmon (gf) | 29 |
| Leak puree, crispy cauliflower, chickpeas, nori crisps, ponzu mayonnaise, fresh dill | |
| GPO Signature paella pan (gf) | 32 |
| Chicken, prawns, mussels, chorizo, red peppers, green peas, spices, Spanish bomba rice | |
| Slow cooked lamb strozzapreti pasta | 28 |
| Tomato sugo, parsley, basil, roasted peppers, shaved parmesan | |
| Inglewood scotch fillet steak roll | 26 |
| 'Wild & Tamed' brioche bun, crispy pancetta, baby spinach, tomato relish, cheese, aioli, shoestring fries | |
| Chargrilled wagyu rump 300gm | 37 |
| Hand cut triple cooked chips, portabello mushroom, red wine jus | |

ON THE SIDE

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| Triple cooked chips (v) | 9 |
| Chilli salt, house made aioli | |
| Green salad (v) (gf) | 9 |
| Cos lettuce, asparagus, snowpeas, sesame dressing | |
| Ginger caramel steamed greens (v) (gf) | 12 |
| Sesame seeds | |
| Roasted kent pumpkin (v) (gf) | 9 |
| Crushed hazelnuts, Egyptian spices, miso butter, sesame | |
| Shoestring fries (v) | 9 |
| Tomato sauce | |

SWEET

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| Chocolate garden | 14 |
| White chocolate mousse, dark chocolate fondant, strawberry coulis, salted caramel, | |
| Churros | 14 |
| Spanish donuts, hot chocolate sauce | |
| Lemon mess | 14 |
| Lemon curd, short bread crumble, meringue, ice cream | |
| GPO affogato (gf) | 16 |
| Espresso & Frangelico over vanilla ice cream, honey drizzle | |
| Dessert tasting plate | 29 |
| Chefs selection of small desserts and treats to share | |

CHEESE BOARD

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| Cheese Tasting Board | 25 |
| A selection of hard, soft & blue cheese served with quince jelly, candied walnuts, pear & croutons | |

BOOK YOUR FUNCTION @ GPO

GPO accommodates many types of functions right here in the heart of the CBD.

Choose your own style, space and atmosphere with quality selections to suit your personal liking.

Ask one of our friendly staff for more details.