

GPO KITCHEN

STARTERS

Garlic and herb flat bread	13
Mozzarella, fresh parsley (v)	
Breads & dips	17
Rosemary, olive & dukkah flat bread with trio of house dips (v)	
Conversation board	29
Cured meats, mixed olives, cornichons, manchego cheese, quince jelly, tomato crisps, caper berries, beetroot sourdough	

FEED ME PLEASE

PIZZA & TAPAS BANQUET	33pp
Chefs selection of pizza & tapas for the table to share (min 4 people - entire table must order banquet)	

TAPAS TO SHARE

Oysters natural (3)	11
Lemon cheek, cracked pepper, sea salt (gf)	
Oysters Kilpatrick (3)	12
Crispy bacon crumbs, kilpatrick sauce	
Seared scallops (3)	14
Pomegranate vinaigrette, chervil (gf)	
Polenta chips	12
Sour cream & chives (v) (gf available on request)	
Corn & zucchini fritters (3)	13
Avocado salsa, sherry glaze (v)	
Arancini (3)	13
Asparagus, sundried tomato, parmesan, truffle aioli (v)	
Spanish ham croquettes (3)	14
Jamon, manchego cheese, saffron rouille	
Sticky buffalo wings (5)	13
Smokin BBQ sauce, sesame seeds, spring onion	
Naples style meatballs (3)	14
Rich tomato sugo, grana padano, fresh basil, crusty baguette	
Crispy pork belly bites (3)	14
Brandied pineapple, chilli jam, coriander (gf)	

DAILY SPECIALS

PIZZA HAPPY HOUR	\$15
Weekdays 12.00-1.00 & 5.00-6.00	
PAELLA PAN	\$20
Every Sunday from 6pm	
BURGER NIGHT	\$15
Every Tuesday from 6pm	
VIP COCKTAILS	\$12
After 9pm Friday & Saturday	
AFTER WORK KNOCK OFFS	\$5
Friday from 4-7 ALL TAPS	

DESSERT

Churros	14
Spanish donuts, cinnamon sugar, hot chocolate sauce	
White chocolate & raspberry panna cotta	14
Persian fairy floss, strawberry meringue, berries, clotted cream	
Chocolate fondant	14
Berry coulis, salted caramel, vanilla ice cream	

STONE BAKED PIZZA

Margherita	18
Buffalo mozzarella, tomato sugo, parmiagano, fresh basil (v)	
Roast pumpkin	20
Sundried tomato pesto, goats' cheese, pine nuts, caramelised onion, rocket, balsamic (v)	
Prawn & chorizo	21
Manchego cheese, sofrito, chilli, garlic, saffron, chopped parsley	
Pear & prosciutto	21
Buffalo mozzarella, rocket, parmiagano, extra virgin olive oil	
Nonna's Italian sausage	21
Homemade casalinga sausage, crispy pancetta, bocconcini, sugo, fennel	
Salami Calabrese	20
Bocconcini, tomato sugo, olives, chilli, fresh basil	
Tre Carne (3 meats)	22
Bocconcini, salami, prosciutto, pork belly, red onion, smoky BBQ sauce	
Wagyu pizza	22
Buffalo mozzarella, air dried wagyu bresola, capers, rocket, parmesan, lemon juice, cracked pepper, garlic aioli	
Slow cooked lamb	22
Basil pesto, fetta, olives, cherry tomato, rocket, tzatziki	

GOURMET BURGERS Available 12-3pm/6-9pm

Baja barra burger	20
Brioche bun, spice rubbed barramundi fillet, caper mayo, pineapple salsa, served with shoestring fries (v)	
Southern fried chicken burger	21
Brioche bun, pickles, lettuce, aged cheddar, tomato, chipotle mayo, tomato relish, served with shoestring fries	
Wagyu beef burger	23
Brioche bun, pickles, aged cheddar, lettuce, tomato, truffle aioli, tomato relish, served with shoestring fries	

MAIN PLATES Available 12-3pm/6-9pm

Pumpkin & sage risotto	24
Roasted pumpkin, crispy sage, toasted pepitas(v)(gf)	
Salt and pepper calamari	25
Lemon aioli, radish, spring onion, lime, chilli, fresh herbs	
Beer battered 'Lakes Entrance' flathead	28
Hand cut chips, pea puree, housemade tartare	
Slow cooked lamb strozzapreti pasta	27
Roast capsicum, peas, tomato sugo, parsley, shaved parmesan	
Roasted free range half chook	29
Heirloom carrots, peas, chicken jus	
GPO Signature paella pan	33
Chicken, prawns, mussels, calamari, chorizo, red peppers, green peas, spices, Spanish bomba rice (gf)	

CHARGRILL Available 12-3pm/6-9pm

350gm Wagyu rump 7 score	36
Served with red wine jus or chimichurri & your choice of side (gf)	
300gm Inglewood scotch fillet	39
Served with red wine jus or chimichurri & your choice of side (gf)	
450gm Dry aged Inglewood rib eye	45
Served with red wine jus or chimichurri & your choice of side (gf)	

SALADS & SIDES

Seasonal house salad	12
Red wine vinaigrette (v)(gf)	
Citrus & fennel salad	15
Blood orange, micro herbs, flaked almonds (v)(gf)	
Baby heirloom carrots	10
Honey, sesame seeds (v)(gf)	
Triple cooked chips	11
Chilli salt, housemade aioli (v)	
Shoestring fries	9
Tomato sauce (v)	

GPO affogato	16
Espresso & Frangelico shot over vanilla ice cream, honey (gf)	
Dessert tasting plate	29
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	