

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, croutons	

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
Cauliflower puree, ponzu mayonnaise, dill (gf)	
Corn & zucchini fritters (3)	13
Avocado salsa, sherry glaze (v)	
Arancini (3)	14
Asparagus, sundried tomato, parmesan, truffle aioli (v)	
Potato croquettes (3)	12
Curried potato, pickled zucchini, kasundi relish, smoked yoghurt (v)	
Sticky buffalo wings	14
Smokey BBQ sauce, sesame seeds, spring onion	
Chargrilled lamb ribs	13
Marinated in Two Birds Sunset Ale, chimichurri	
Prawn & chorizo skewers (2)	14
Capsicum, zucchini, sofrito sauce, yoghurt (gf)	
Naples style meatballs (5)	13
Rich tomato sugo, manchego, 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	

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)	
"Bacon & eggs"	20
Bocconcini, pancetta, egg, parmiagana, spring onion, black pepper, 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

Panko crumbed mushroom burger	19
Hand crafted bun, kimchi, carrot & cucumber ribbons, ponzu mayonnaise, served with shoestring fries (v)	
Szechuan fried chicken burger	21
Hand crafted bun, pickled zucchini, nutmeg salt, butter lettuce, sriracha mayo, served with shoestring fries	
Wagyu beef burger	23
Hand crafted bun, dill pickles, aged cheddar, butter lettuce, truffle aioli, tomato relish, served with shoestring fries	

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

Honey roasted pumpkin risotto	24
Danish fetta, thyme, toasted pine nuts, chard micro herbs (v) (gf)	
Salt and pepper calamari	25
Lemon aioli, radish, spring onion, puffed rice, lime, fresh herbs	
Oven baked atlantic salmon	28
Asian greens, water chestnuts, sesame seeds, ginger caramel syrup	
Slow cooked lamb strozzapreti pasta	26
Roast capsicum, peas, tomato sugo, parsley, shaved parmesan	
GPO Signature paella pan	30
Chicken, prawns, mussels, chorizo, red peppers, green peas, spices, Spanish bomba rice (gf)	

CHARGRILL Available 12-3pm/6-9pm

300gm Inglewood scotch fillet	36
Served with red wine jus or chimichurri & your choice of side (gf)	
350gm Wagyu rump 7 score	39
Served with red wine jus or chimichurri & your choice of side (gf)	
450gm Dry aged rib eye	46
Served with red wine jus or chimichurri & your choice of side (gf)	

SIDES TO SHARE

Green salad	9
Butter lettuce, asparagus, snow peas, pear, sesame dressing (v) (gf)	
Roasted kent pumpkin	9
Crushed hazelnuts, Egyptian spices, miso butter (v) (gf)	
Steamed greens	9
Ginger caramel, sesame seeds (v) (gf)	
Triple cooked chips	9
Chilli salt, housemade aioli (v)	
Shoestring fries	9
Tomato sauce (v)	

DESSERT

Churros	14
Spanish donuts, cinnamon sugar, hot chocolate sauce	
Lemon mess	14
Lemon curd, short bread crumble, meringue, ice cream	
Chocolate garden	14
White chocolate mousse, strawberry coulis, salted caramel, chocolate panacotta	
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 & croutons	