

EAT

CONVERSATION STARTER

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'

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

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

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

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

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

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.