

## SOMETHING TO START

### Garlic & Herb Flat Bread /16

Topped with mozzarella, fresh parsley (v)

### Jalapeno Popper Flat Bread /17

Mozzarella, diced jalapenos, honey, avocado salsa (v)

### Baba Ganoush /18

Smokey eggplant dip, rosemary, olive & dukkah flat bread (v)

## TAPAS

### Panko Crumbed Cauliflower Wings /16

Beetroot aioli, baby herbs, citrus dressing (vegan)

### Corn & Zucchini Fritters (3) /16

Avocado salsa, rocket, sherry glaze (v)

### Wild Mushroom Arancini (3) /17

Buffalo mozzarella, grana padana, truffle aioli (v)

### Saganaki /18

Jalapeno infused honey drizzle, rocket, lemon (gf)

### Grilled Scallops (3) /18

Wilted greens, lemon dill sauce, lemon wedge (gf)

### Popcorn Chicken /17

Chilli ginger caramel sauce, sesame seeds (gf)

### Satay Wagyu Beef Skewers (3) /19

Capsicum, red onion, satay sauce, coriander, sesame seeds (gf)

### Crispy Pork Belly Bites (3) /18

Chilli cranberry sauce, pineapple salsa, baby herbs (gf)

## PIZZA HAND STRETCHED & STONE BAKED

### Margherita /23

Buffalo mozzarella, tomato sugo, fresh basil (v)  
(Add prosciutto /5)

### Roast Pumpkin /25

Red pesto, goats' cheese, pine nuts, caramelised onion, rocket (v)

### Bee Sting /27

Mozzarella, tomato sugo, calabrese salami, jalapeno infused honey drizzle, fresh basil

### Gamberi /28

Butterflied garlic chilli prawns, mozzarella, tomato sugo, red peppers, rocket, sriracha mayo

### Salami Calabrese /27

Mozzarella, tomato sugo, red peppers, olives, basil

### Hawaiian Chicken /27

Bacon, mozzarella, brandied pineapple, parsley

### Sticky BBQ Pork /27

Caramelized onion, mozzarella, red chilli, rocket

### 10 Hour Slow Cooked Lamb /28

Basil pesto, fetta, olives, cherry tomato, rocket, tzatziki

### Pear & Prosciutto /27

Buffalo mozzarella, tomato sugo, e.v olive oil, rocket

## GLUTEN FREE PIZZA BASE - \$4 EXTRA

## MAIN PLATES

### Chicken Caesar Salad /27

Herb poached chicken, cos lettuce, croutons, crispy bacon, grana padano, poached egg, anchovies, caesar dressing (gf)

### Thai Beef Salad /27

Marinated wagyu, mixed salad, thai dressing, crispy shallots (gf)

### Spring Risotto /27

Asparagus, peas, mint, grana padano (vegan on request) (gf)

### Salt & Pepper Calamari /29

Rocket salad, aioli, lemon wedge (gf)

### Beer Battered Flathead /31

Shoestring fries, housemade tartare, lemon wedge, rocket salad

### Slow Cooked Lamb Pappardelle /31

10 hour slow cooked lamb shoulder, tomato sugo, roast capsicum, peas, parsley, grana padano

## GPO PAELLA PAN

### Chicken & Chorizo Paella /36

Chicken, chorizo, red peppers, peas, spices, Spanish bomba rice (gf)

### Seafood Paella /39

Prawns, mussels, calamari, red peppers, peas, spices, Spanish bomba rice (gf)

### Combination Paella /42

Chicken, prawns, mussels, calamari, chorizo, red peppers, peas, spices, Spanish bomba rice (gf)

## CHARGRILL

### 200gm Crispy Skin Baramundi /37

w cauliflower puree, grilled bok choy, salsa verde (gf)

### 250gm Lamb Backstrap /44

w babaganoush, grilled heirloom carrots, dukkah, pomegranite (gf)

### 250gm Black Angus Eye Fillet /45

w shoestring fries & choice of red wine jus, mushroom or peppercorn sauce (gf)

### 300gm Grass Fed Porterhouse 2+ /47

w shoestring fries & choice of red wine jus, mushroom or peppercorn sauce (gf)

### 350gm 120 Day Grain Fed Scotch Fillet /49

w shoestring fries & choice of red wine jus, mushroom or peppercorn sauce (gf)

## SALADS & SIDES

### Rocket, Pear & Goats Cheese Salad /16

Candied walnuts, balsamic honey dressing (v)(gf)

### Roast Pumpkin & Fetta Salad /16

Mixed lettuce, red onion, pine nuts, seeded mustard dressing (vegan available on request)(gf)  
(Add herb poached chicken breast /9)

### Steamed Seasonal Vegetables /16

Olive oil, garlic, sesame seeds (vegan)(gf)

### Chilli Salt Wedges /14

Hand cut wedges, housemade aioli (vegan) (gf)

### Shoestring Fries /12

Tomato ketchup (vegan) (gf)

## GPO INDULGENCE PACKAGE \$75 PP

For the ultimate GPO experience!

- Start with a cocktail, schooner or glass of wine
- Select a tapas each
- Choose a main plate each (Paella or Chargrill \$10 extra)
- Finish with a dessert each or a tasting board to share

## FEED ME TAPAS & PIZZA \$38 PP

Perfect for larger groups to share (min 8 pax)

- Chefs selection of tapas & pizza for the table
- Add dessert tasting boards to finish for an extra \$10 pp

## MIDWEEK LUNCH EXPRESS

Includes a glass of house wine, tap beer or soft drink  
Available 12-3pm Tue-Fri

### 1 course \$29

- Choose any pizza or main plate

### 2 course \$45

- Select a tapas
- Choose any pizza or main plate

(Not available public holidays)

## DESSERT

### Churros /15

Spanish donuts, cinnamon sugar, hot chocolate sauce

### Chocolate Fondant /16

Raspberry sorbet, berries, candied hazelnuts (gf)

### Crema Catalana /15

Spanish style vanilla crème brulee infused with citrus & cinnamon, fresh berries, burnt sugar toffee crust (gf)

### GPO Affogato (18+ Only) /16

Vanilla ice cream, a shot of espresso & frangelico, honey drizzle

### Dessert Tasting Board for 2 /29

Chefs selection of small desserts and treats to share

## FUNCTIONS & GIFT CARDS

Searching for the perfect space to host your upcoming special occasion? Or maybe a thoughtful gift card for your family or colleagues?

Scan the qr code with your camera to check out our packages or purchase a gift card.



## DIETARY NEEDS

Our team are happy to discuss any dietary needs with you to ensure you have an enjoyable experience. While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Thank you for your understanding :)

