

GPO OYSTERS

The selection of oysters we offer, will vary as a result of the seasonal nature of harvesting, quality and characteristics of the oysters to ensure we always offer you the best available.

Sydney Rock Oysters (River or Estuary Oysters)

Sydney Rock Oysters are renowned for their mouth filling creamy flavours, gold colour and briny full after taste.

At GPO Oyster Bar we only offer you “AAA”, “Select grade” Sydney Rock in two sizes. Our select oysters are aged between 4-6 years.

Pacific Oysters (Ocean Oysters)

Pacific Oysters from Japan were introduced to Australia in 1947. Pacific Oysters are larger than Sydney Rock Oysters. They can mature up to three times as faster than Sydney Rock Oysters. They also account for 98% of the world Oyster production,

Pacific Oysters in Australia are mainly harvested in Tasmania and South Australia and have a delicate flavour which is naturally salty. At GPO Oyster Bar we offer you “Large Standard Grade” Pacific Oysters which are on average twice the size of bistro grade oysters.



GPO OYSTER BAR

N°1 Martin Place

OPENING TIMES: Monday to Friday: 12pm – 3.00pm
Monday to Wednesday: 6pm – 9.30pm
Thursday: 6pm – 10pm
Friday: 6pm – 11pm
Saturday: 6pm – 10pm

TELEPHONE: 9229 7700

WEBSITE: www.gpogrand.com

FACEBOOK: facebook/gpo-oyster-bar

FUNCTIONS WELCOME

GPO Oyster Bar
Menu

OYSTERS

Natural Oysters	Doz	1/2Doz
Vinaigrette		
Cabernet Sauvignon and Eschallot		
Thai Dipping Sauce		
Palm Sugar, Chilli, Coriander and Lime		
Plate Size	31.90	21.50

Grilled Oysters

Sydney Rock Oysters are presented for your Grilled Selection

Kilpatrick

Double Smoked Ham with Worcestershire Sauce and Grilled to Order, or

Mornay

Topped with a Mornay Sauce and Grilled to Order

Plate Size 37.00 24.50

Natural Oyster and Salmon Plate 29.00

3 Rock Oysters, 3 Pacific Oysters with Dipping Sauce and Smoked Salmon with Sourdough and Butter

At GPO Oyster Bar we only offer "Plate" Size 'AAA' grade oysters. Generally speaking "Plate" Size oysters have 50% more "Meat" than bistro size oysters.

We offer both Sydney Rock Oysters and Pacific Oysters for your natural selection.

BEVERAGE LIST

Champagne & Sparkling Wine	Glass	Bottle
NV Houghton Quills, Chard/Pinot, WA	8.40	38.00
NV Gosset Champagne, Brut Grande Reserve, Ay France		135.00

White Wine

12 Pimpala Road, Chardonnay, SA	8.40	38.00
16 Catlin Cove, Sauvignon Blanc Marlborough, NZ	8.90	42.00

Red Wine

15 Angove, 'Studio Series', Shiraz, SA	8.40	38.00
15 Deakin Estate, Cabernet Sauvignon, VIC	8.60	39.00
13 Star Bay, Pinot Noir, Adelaide Hills, SA	9.50	43.00

Beers

James Boag's Premium Light		7.00
Pure Blonde		9.00
James Boag's Premium		9.00
Crown Lager		9.00
Stella Artois		9.00
Peroni Nastro		9.00
Corona		9.00

Cider

Bonamy Cider – Apple		9.00
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Soft Drinks

Coke, Diet Coke, Coke Zero		4.40
Bundaberg:		4.40
Ginger Beer, Traditional Lemonade, Lemon Lime Bitters, Pink Grapefruit, Blood Orange		

Emma & Toms Orange Juice		4.70
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Water

Acqua Panna Natural Still Mineral Water, 250ml		4.00
Acqua Panna Natural Still Mineral Water, 500ml		5.80
San Pellegrino Natural Sparkling Mineral Water, 250ml		4.00
San Pellegrino Natural Sparkling Mineral Water, 500ml		5.80

A wider selection of wines and other beverages are available from Postales Tapas Bar, Coach Bar or GPO Bar

MENU**SEAFOOD**

Grilled Fish of the Day with Fries & Salad	21.50
Ask staff for today's fish option	
Grilled Baby Octopus with Fries & Salad	21.50
With Sweet Chilli Sauce	
Crispy Light Tempura Prawns with Fries & Salad	23.50
With Lime Aioli	
Fried Calamari with Fries & Salad	21.50
Fresh Crumbed Calamari Served with Fries and Salad	
Salt & Pepper Squid with Fries & Salad	21.50
Salt and Szechun Pepper Squid with Fries and Salad	
Tempura Fish with Fries & Salad	19.50
Basa Fillet, Fried in Crispy Light Tempura Batter with an Aioli Mayonnaise on the side with Fries & Salad	
Bar Seafood Selection	25.50
Salt and Pepper Squid, Crispy Light Tempura Battered Basa Fillet Goujons and Fries	

MEAT

Chicken Schnitzel with Mushroom and Cream Sauce	19.50
with Fries and Salad	

SHARE PLATES

Tempura Prawns (6)	21.50
With Aioli & Sweet Chilli	

Salt & Pepper Squid	20.50
With Aioli & Lemon	

Large Goujons of Light Tempura Fish	19.50
With Aioli & Lemon	

Spring Rolls (6 pieces)	10.50
Served with Sweet Chilli Sauce	

Fries

Regular	7.80
Large	11.50
with Sea Salt	
with Spicy Chili	
with Garlic & Sea Salt	

Mixed Green Salad	10.50
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