

BEVERAGE LIST

Tap Beer and Cider

Peroni Lager	10.20
Pure Blonde (Low Carb)	9.90
Cooper's Pale Ale	9.90
Thatcher's Cider	9.90

Bottled Beers

James Boag's Light	8.90
Peroni Leggera	9.90
Peroni Nastro	10.20
Crown Lager	10.20
James Boag's Premium Lager	10.20
Moretti	10.20
Corona	10.20
Menabrea	10.20

Aperitifs

Martini Rosso	11.00
Martini Bianco	11.00
Noilly Prat	11.00
Aperol	11.00
Campari	11.50
Pernod	11.50
Pimms No. 1	11.50

Spirits

Grey Goose Vodka	11.50
Belvedere Vodka	11.50
Chivas Regal XV	12.00
Woodford Reserve Bourbon	11.50
Star of Bombay Gin	11.50
Patron Silver Tequila	11.50
Patron Reposado Tequila	17.00
Patron Anejo Tequila	19.00

For wines, cocktails, spirits and full beverage list,
please refer to Intermezzo Wine List

Online Booking: www.gpogrand.com

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INTERMEZZO RISTORANTE

N°1 Martin Place

BREAKFAST (Saturday - 8:00am – 2:00pm)

Pane - Sourdough, Wholemeal, Gluten Free Bread or Soy & Linseed Served with Vegemite, Nutella, Honey or Jam	6.50
Apple and Currant Bread	7.20
Banana Bread with Honeycomb Butter	7.50
Housemade Bircher Muesli with Poached Fruits and Natural Yoghurt	13.90
Organic Maplenut Woodfired Granola with Fresh Fruit and Natural Yoghurt	13.90
Fresh Fruit Plate with Honey and Natural Yoghurt	13.90
Fresh Tomato, Avocado and Ricotta served on a Slice of Toasted Sourdough	14.50

Uova – Eggs

Free range eggs cooked any style, poached, fried or scrambled served with oven-dried Roma Tomato and Sourdough Toast	14.80
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Sides: 4.80 each

English Spinach	
Mushrooms	
Italian Sausage	
Bacon	
Oven-Dried Roma Tomato	
Avocado	
Egg	
Ricotta	
Smoked Salmon	6.50

Eggs Florentine	22.50
Poached Eggs with Spinach and Hollandaise Sauce Served on Sourdough Toast	

Eggs Atlantic	23.50
Poached Eggs with Smoked Salmon and Hollandaise Sauce, served on Sourdough Toast	

Omelette	21.50
Omelette with Ricotta Cheese and Spinach served with oven-dried Roma Tomato and Sourdough Toast	

Panini Roll

Fried Egg, Bacon, Rocket and Aioli	15.50
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CANNOLO & BISCOTTI

Cannolo with Sweet Ricotta	6.50 each
Biscotti	4.90
Selection of Homemade Biscuits	

APERITIVO (10am – 2pm)

Olive Miste, Mixed Olives with Housemade Grissini	7.50
Sicilian Green Olives	10.50
Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	
Prosciutto San Daniele	12.50

ANTIPASTO

Antipasto Della Casa	29.50
Finocchiona Salami, Wagyu Bresaola Marble Score 9+ Rocket & Parmigiano, Fresh Italian Buffalo Mozzarella and Tomato, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini (main size also available)	

TRAMEZZINI (Toasted Italian Sandwiches)

Tomato, Bocconcini, Zucchini, Olive Pate	18.50
Soppressa Salami, Buffalo Mozzarella Roma Tomato, Basil and Artichoke	18.50
Smoked Salmon, Avocado, Spanish Onions and Capers	20.50

INSALATE (Salads)

Insalata Mista	12.50
Mixed Leaf, Truss Tomatoes and Balsamic Dressing	
Insalata Rucola, Wild Rocket, Pear and Parmigiano	13.90
Insalata di Burrata e Pomodorini	26.50
Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	
Insalata Caprese,	20.50
Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	

DOLCI – Dessert (10am – 2pm)

Pannacotta al Caramello	18.50
Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato	
Cassata alla Napoletana	18.50
Almond Sponge Cake layered with Candied Fruit, Zabaione, Ricotta Semifreddo and served with Red Velvet Gelato	
Semifreddo al Cioccolato	18.50
Dark Chocolate Semifreddo with Hazelnut, Chocolate Soil and a Mint Milk Sorbet	
Sorbetti Assortiti	18.50
Selection of Seasonal Sorbets	
Tiramisu	18.50
‘Pick me up Dessert’ of Mascarpone Layered with Biscotti and Espresso Meringue and served with a Coffee Sorbet	
Torta al Cioccolato e Ciliegie	18.50
Dark Chocolate Tart with Honeyed Figs, Fresh Berries, White Chocolate Crumble and Black Cherry Sorbet	
Cannolo Alla Siciliana	6.50
Hard Pastry Shell Filled with Sweet Ricotta, Candied Orange, Dark Chocolate & Pistachio	
Selezione di Formaggi Italiani	31.50
Selection of Three Regional Italian Cheeses from The GPO Cheese & Wine Room	

COFFEE, JUICES & SOFT DRINKS

House Signature Blend - GPO Grand Maximus Coffee

100% Arabica, 100% Organic, 100% Fair Trade
Roasted by hand in small batches

For our own unique house blend of espresso we selected a blend of three very different coffee beans from different part of the world to offer you a more balanced coffee with extra depth, complexity and smoothness. Our beans are from: Brazil – Solid body, with sweetness and caramelic notes
Nicaragua – Sweetness and chocolate notes with solid body
Ethiopia – Light sweetness, solid body and top fruit notes

Ideal for milk based coffees but also recommended for espresso and black coffees.

Our Maximus Coffee Beans are available for purchase in 250g, 500g and 1kg bags

Single Origin

As an alternative to our House signature blend we also offer single origin coffee. Our single origin beans are also, 100% Arabica, 100% organic and 100% Fair Trade. We change our single origin regularly to offer different experiences. Please ask your wait staff for the single origin beans we are currently serving.

Ideal for espresso and black coffees and for milk coffees with a lighter floral aroma.

Coffee	Regular	Large
Espresso, Macchiato, Ristretto	4.50	
Flat White, Cappuccino, Cafe Latte, Long Black, Piccolo, Mocha	5.40	5.90
Chai Latte, Matcha Green Tea Chai Latte, Turmeric Latte	5.40	5.90
Affogato	7.80	

Iced Drinks

Iced Latte, Iced Cappuccino, Iced Long Black	6.90
Iced Mocha, Iced Chocolate, Iced Tea	6.90
Iced Chai Latte, Iced Matcha Chai Latte	6.90

Extras

Syrups: Hazelnut, Caramel or Vanilla	0.60
Soy Milk (Bonsoy), Shot of Coffee, Decaf, Single Origin	0.50
Almond Milk, Lactose Free Milk	1.00

GPO Drinking Chocolate

GPO brings you our own unique blend of premium Belgium and French chocolate to offer you a distinctive European drinking chocolate experience

Hot Chocolate	5.40	5.90
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Tea (Double Strength Luxury Pyramid Tea Bags)

English Breakfast, Lavender Grey, Peppermint Chamomile Blossom, Honeydew Green, Lemongrass & Ginger	5.40
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Soft Drink

Coca Cola, Diet Coke, Lemonade, Ginger Ale, Soda Water, Tonic Water, Lemon Squash	4.90
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Juice

Apple, Orange, Pineapple, Tomato Cranberry	4.90 5.40
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Water

San Pellegrino Natural Sparkling Mineral Water Acqua Panna Natural Still Mineral Water	
Glass	4.50
1 Litre Bottle	12.50

Sorry no split bills