



## BEVERAGE LIST

### Tap Beer and Cider

Peroni Lager	9.80
Pure Blonde (Low Carb)	8.80
Cooper's Pale Ale	8.80
Thatcher's Cider	8.80

### Bottled Beers

James Boag's Light	8.50
Peroni Leggera	9.00
Peroni Nastro	9.80
Crown Lager	9.50
James Boag's Premium Lager	9.50
Moretti	9.80
Corona	9.80
Menabrea	9.80

### Aperitifs

Martini Rosso	8.00
Martini Bianco	8.00
Noilly Prat	9.40
Aperol	8.50
Campari	9.40
Pernod	9.50
Pimms No. 1	9.40

### Spirits

Belvedere Vodka	10.50
Chivas Regal Scotch, 12 y.o	10.50
Maker's Mark Bourbon	10.50
Bombay Sapphire Gin	10.50
El Dorado – Platino, White Rum	10.50
El Dorado – Classico, Gold Rum	11.00
1800 Tequila – Blanco	10.50
1800 Tequila – Reposado	11.00

For wines, cocktails, spirits and full beverage list  
please refer to our beverage menu.

## GPO Membership

Scan below to visit our GPO Grand membership site  
and become a member to enjoy the benefits of our  
loyalty program



[members.gpogrand.com](http://members.gpogrand.com)

Restaurants, Bars, Cafes, Cabaret Shows, Functions & Events  
[www.gpogrand.com](http://www.gpogrand.com)

## 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	4.00	
Flat White, Cappuccino, Cafe Latte, Long Black, Piccolo, Mocha	4.80	5.40
Chai Latte, Matcha Green Tea Chai Latte	4.80	5.40
Affogato	7.80	
<b>Frappe</b>		
Iced Latte, Iced Cappuccino, Iced Long Black	6.00	
Iced Mocha, Iced Chocolate	6.50	
Iced Chai Latte, Iced Matcha Chai Latte	6.50	
<b>Extras</b>		
Syrups: Hazelnut, Caramel or Vanilla	0.60	
Soy Milk (Bonsoy), Shot of Coffee	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

<b>Hot Chocolate</b>	4.80	5.40
<b>Tea (Double Strength Luxury Pyramid Tea Bags)</b>	4.80	
English Breakfast, Lavender Grey, Peppermint Chamomile Blossom, Honeydew Green, Lemongrass & Ginger		
<b>Soft Drink</b>		
Coca Cola, Diet Coke, Lemonade, Ginger Ale, Soda Water, Tonic Water, Lemon Squash	4.80	
<b>Juice</b>		
Apple, Orange, Pineapple, Tomato	4.60	
Cranberry	4.90	
<b>Water</b>		
San Pellegrino Natural Sparkling Mineral Water		
Acqua Panna Natural Still Mineral Water		
Glass	4.50	
1 Litre Bottle	12.50	

**BREAKFAST (7:00am – 10:30am)**

Pane - Sourdough, Wholemeal, Gluten Free Bread or Soy & Linseed Served with Vegemite, Nutella, Honey or Jam	4.90
Apple and Currant Bread	6.50
Banana Bread with Honeycomb Butter	6.50
Croissant Served with Vegemite, Nutella, Honey or Jam	4.80
Chocolate Croissant	5.00
Housemade Bircher Muesli with Poached Fruits and Natural Yoghurt	12.80
Organic Maplenut Woodfired Granola with Fresh Fruit and Natural Yoghurt	12.80
Fresh Fruit Plate with Honey and Natural Yoghurt	11.80
Fresh Tomato, Avocado and Ricotta served with 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	13.80
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Sides: 4.50 each

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

Eggs Florentine Poached Eggs with Spinach and Hollandaise Sauce Served on Sourdough Toast	19.80
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Eggs Atlantic Poached Eggs with Smoked Salmon and Hollandaise Sauce, served on Sourdough Toast	20.80
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Omelette Omelette with Ricotta Cheese, Fresh Tomato and Spinach served with oven-dried Roma Tomato and Sourdough Toast	19.80
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**Panini Rolls**

Fried Egg, Bacon, Rocket and Aioli	14.80
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**SHORTBREAD & BISCOTTI**

Cannoli with Sweet Ricotta	5.50 each
Napoli Biscuit Filled with Crushed Dates & Sultanas	4.20
Ferro di Cavallo Horseshoe Shaped Shortbread with Chocolate	4.50
Pastafrolla Filled with Apricot or Raspberry	4.20
Biscotti Selection of Homemade Biscuits	4.50

**APERITIVO (12pm – 3pm, 6pm – 10pm)**

Olive Miste, Mixed Olives with Housemade Grissini	6.80
Sicilian Green Olives, Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	9.80
Prosciutto San Daniele	11.50
Arancini, Fried Rice Balls filled with Veal and Pork Ragu	8.80
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	17.50

**DOLCI – Dessert (12pm – 3pm, 6pm – 10pm)**

Pannacotta al Caramello Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato	17.50
Cassata alla Napoletana Almond Sponge Cake layered with Candied Fruit, Nougat, Ricotta Semifreddo and served with Chocolate Gelato	17.50
Semifreddo al Cioccolato Dark Chocolate Semifreddo with Hazelnut and Chocolate Crumbs and a Milk Sorbet	17.50
Sorbetti Assortiti Selection of Seasonal Sorbets	17.50
Tiramisu 'Pick me up Dessert' of Mascarpone Layered with Biscotti and Espresso Coffee and served with a Coffee Sorbet	17.50
Cannoli Alla Siciliana Hard Pastry Shell Filled with Sweet Ricotta	16.50
Selezione di Formaggi Italiani Selection of Three Regional Italian Cheeses <i>Pecorino Tartufo from Sardegna,</i> <i>Buffalo Gorgonzola from Lombardia,</i> <i>La Tur from Piemonte</i>	29.50

Sorry no split bills