



BEVERAGE LIST

Tap Beer and Cider

Peroni Lager	9.80
Pure Blonde (Low Carb)	9.20
Cooper's Pale Ale	9.20
Thatcher's Cider	8.90

Bottled Beers

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

Aperitifs

Martini Rosso	11.00
Martini Bianco	11.00
Noilly Prat	11.00
Aperol	10.90
Campari	10.90
Pernod	11.00
Pimms No. 1	11.00

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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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	4.00	
Flat White, Cappuccino, Cafe Latte, Long Black, Piccolo, Mocha	4.80	5.40
Chai Latte, Matcha Green Tea Chai Latte, Turmeric Latte	4.80	5.40
Affogato	7.80	
Iced Drinks		
Iced Latte, Iced Cappuccino, Iced Long Black	6.00	
Iced Mocha, Iced Chocolate, Iced Tea	6.50	
Iced Chai Latte, Iced Matcha Chai Latte	6.50	
Extras		
Syrups: Hazelnut, Caramel or Vanilla	0.60	
Soy Milk (Bonsoy), Shot of Coffee, Decaf	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	4.80	5.40
Tea (Double Strength Luxury Pyramid Tea Bags)	4.80	
English Breakfast, Lavender Grey, Peppermint Chamomile Blossom, Honeydew Green, Lemongrass & Ginger		
Soft Drink		
Coca Cola, Diet Coke, Lemonade, Ginger Ale,	4.80	
Soda Water, Tonic Water, Lemon Squash		
Juice		
Apple, Orange, Pineapple, Tomato	4.60	
Cranberry	4.90	
Water		
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
Housemade Bircher Muesli with Poached Fruits and Natural Yoghurt	13.90
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 on 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	
Egg	
Smoked Salmon	5.50

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	20.90
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Omelette Omelette with Ricotta Cheese and Spinach served with oven-dried Roma Tomato and Sourdough Toast	19.80
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Panini Roll

Fried Egg, Bacon, Rocket and Aioli	14.80
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CANNOLO & BISCOTTI

Cannolo with Sweet Ricotta	5.50 each
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Biscotti Selection of Homemade Biscuits	4.50
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APERITIVO (12pm – 3pm)

Olive Miste, Mixed Olives with Housemade Grissini	7.50
Sicilian Green Olives, Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	10.50
Prosciutto San Daniele	12.50
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	18.50

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

Pannacotta al Caramello Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato	17.90
Cassata alla Napoletana Almond Sponge Cake layered with Candied Fruit, Zabaione, Ricotta Semifreddo and served with Red Velvet Gelato	17.90
Semifreddo al Cioccolato Dark Chocolate Semifreddo with Hazelnut, Chocolate Soil and a Mint Milk Sorbet	17.90
Sorbetti Assortiti Selection of Seasonal Sorbets	17.90
Tiramisu 'Pick me up Dessert' of Mascarpone Layered with Biscotti and Espresso Meringue and served with a Coffee Sorbet	17.90
Torta al Cioccolato e Ciliegie Dark Chocolate Tart with Honeyed Figs, Fresh Berries, White Chocolate Crumble and Black Cherry Sorbet	17.90
Cannolo Alla Siciliana Hard Pastry Shell Filled with Sweet Ricotta, Candied Orange, Dark Chocolate & Pistachio	5.50
Selezione di Formaggi Italiani Selection of Three Regional Italian Cheeses from The GPO Cheese & Wine Room	29.90

Sorry no split bills