



## INTERMEZZO RISTORANTE

N°1 Martin Place

### 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)

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

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	5.50

Eggs Florentine	19.80
Poached Eggs with Spinach and Hollandaise Sauce Served on Sourdough Toast	

Eggs Atlantic	20.90
Poached Eggs with Smoked Salmon and Hollandaise Sauce, served on Sourdough Toast	

Omelette	19.80
Omelette with Ricotta Cheese, Fresh Tomato and Spinach served with oven-dried Roma Tomato and Sourdough Toast	

### 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	4.20
Filled with Crushed Dates & Sultanas	
Ferro di Cavallo Horseshoe Shaped Shortbread with Chocolate	4.50
Pastafrolla	4.20
Filled with Apricot or Raspberry	
Biscotti	4.50
Selection of Homemade Biscuits	

## APERITIVO (10am – 2pm)

Olive Miste, Mixed Olives with Housemade Grissini	6.80
Sicilian Green Olives	9.80
Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	
Prosciutto San Daniele	11.50

## ANTIPASTO

Antipasto Della Casa	26.50
Prosciutto San Daniele, Salame Casareccio, Antica Sopressa Salami, Fresh Italian Buffalo, Mozzarella, Parmigiano Reggiano, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini	

## TRAMEZZINI (Toasted Italian Sandwiches)

Tomato, Bocconcini, Zucchini, Olive Pate	15.50
Sopressa Salami, Buffalo Mozzarella Roma Tomato, Basil and Artichoke	15.50
Smoked Salmon, Avocado, Spanish Onions and Capers	16.50

## INSALATE (Salads)

Insalata Mista	11.50
Mixed Leaf, Truss Tomatoes and Balsamic Dressing	
Insalata Rucola, Wild Rocket, Pear and Parmigiano	12.80
Insalata di Burrata e Pomodorini	25.50
Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	
Insalata Caprese,	17.50
Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	

## DOLCI – Dessert (10am – 2pm)

Pannacotta al Caramello	17.50
Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato	
Cassata alla Napoletana	17.50
Almond Sponge Cake layered with Candied Fruit, Zabaione, Ricotta Semifreddo and served with Red Velvet Gelato	
Semifreddo al Cioccolato	17.50
Dark Chocolate Semifreddo with Hazelnut, Chocolate Soil and a Mint Milk Sorbet	
Sorbetti Assortiti	17.50
Selection of Seasonal Sorbets	
Tiramisu	17.50
'Pick me up Dessert' of Mascarpone Layered with Biscotti and Espresso Meringue and served with a Coffee Sorbet	
Cannoli Alla Siciliana	16.50
Hard Pastry Shell Filled with Sweet Ricotta, Candied Orange, Dark Chocolate & Pistachio	
Selezione di Formaggi Italiani	29.50
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	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 Cranberry	4.60	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	

Sorry no split bills