

## 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	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	10.90
Belvedere Vodka	11.50
Chivas Regal Scotch, 12 y.o	10.90
Woodford Reserve Bourbon	10.90
Star of Bombay Gin	10.90
Patron Silver Tequila	10.90
Patron Reposado Tequila	17.00
Patron Anejo Tequila	19.00

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

Facebook: @IntermezzolItalian



@GPOcafes

### GPO Membership

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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	5.50
Apple and Currant Bread	6.90
Banana Bread with Honeycomb Butter	6.90
Croissant Served with Vegemite, Nutella, Honey or Jam	5.20
Chocolate Croissant	5.50
Housemade Bircher Muesli with Poached Fruits and Natural Yoghurt	13.50
Organic Maplenut Woodfired Granola with Fresh Fruit and Natural Yoghurt	13.50
Fresh Fruit Plate with Honey and Natural Yoghurt	12.80
Fresh Tomato, Avocado and Ricotta served with Toasted Sourdough	15.50

### 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	
Ricotta	
Smoked Salmon	6.50

Eggs Florentine	21.50
Poached Eggs with Spinach and Hollandaise Sauce Served on Sourdough Toast	

Eggs Atlantic	22.50
Poached Eggs with Smoked Salmon and Hollandaise Sauce, served on Sourdough Toast	

Omelette	20.50
Omelette with Ricotta Cheese and Spinach served with oven-dried Roma Tomato and Sourdough Toast	

### Panini Rolls

Fried Egg, Bacon, Rocket and Aioli	15.50
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### SHORTBREAD & BISCOTTI

Cannoli with Sweet Ricotta	8.00 each
Napoli Biscuit Filled with Crushed Dates & Sultanas	4.50
Ferro di Cavallo Horseshoe Shaped Shortbread with Chocolate	4.90
Pastafrolla Filled with Apricot or Raspberry	4.90
Biscotti Selection of Homemade Biscuits	4.90

**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
Sorpressa 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	
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	4.00	
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	
<b>Iced Drinks</b>		
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	
<b>Extras</b>		
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*

<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	4.90	
<b>Juice</b>		
Apple, Orange, Pineapple, Tomato	4.80	
Cranberry	5.20	
<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**