



**INTERMEZZO RISTORANTE**  
**N°1 Martin Place**

<b>Stuzzichini (little antipasti) Small appetizers designed for sharing</b>	<b>Little Antipasti</b>
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
<b>Primi</b>	<b>Entrée</b>
Antipasto Della Casa Prosciutto San Daniele, Cacciatorini, Antica Sopressa Salami, Fresh Italian Buffalo Mozzarella, Parmigiano Reggiano, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini (main size also available)	26.50
Insalata di Burrata e Pomodorini Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	25.50
Calamari Fritti alla Napoletana Crispy Hawkesbury River Calamari Rings with Lemon and Chilli Oil	27.50
Prosciutto e Bufala Fresh Buffalo Mozzarella wrapped in Prosciutto di Parma with Roasted Beetroot, Walnuts, Fig Vincotto Dressing and Housemade Grissini	26.50
Capesante con Gorgonzola Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce and topped with Caviar	27.50
(Primi also available in main size)	
<b>Pasta – All pasta dishes are freshly cooked to order</b>	<b>Main</b>
Gnocchi con Pomodoro e Mozzarella di Bufala Housemade Pasta Dumplings with Vine Ripened Cherry Tomatoes, Baby Basil, Smoked Mozzarella and Fresh Buffalo Mozzarella	35.00
Pappardelle al Ragú Housemade Pappardelle with a Ragú of Veal and Pork, Slow Cooked with Red Wine and Tomato	39.00
Pappardelle al Tartufo Housemade Pappardelle with Trio of Mushrooms, Fresh Ricotta and Black Truffle	39.00
Linguine Scampi Linguine with New Zealand Scampi, Fresh Vine Ripened Cherry Tomatoes and Chilli	43.00
<b>Secondi</b>	<b>Main</b>
Involtini di Vitello Veal Roll Filled with Spinach, Pine Nuts, Prosciutto San Daniele and Raisins, Finished with Tomato and Parmigiano	39.00
Agnello con Melanzane Affumicate Slow cooked Lamb Shoulder on Smoked Eggplant Puree, Roasted Capsicums and Rosemary Potatoes served with Veal Jus	39.00
Bistecca Alla Fiorentina Dry Aged Grain Fed T-Bone (400g) served with Truffled Potatoes and a Rocket and Parmigiano Salad	46.00
Pesce Al Cartoccio Ocean Trout Fillet with Truss Tomato, Wild Mushrooms, White Wine and Herbs, served Steamed in Baking Paper	42.00
Pesce del Giorno Fish of the day, please ask your waiter	39.00
<b>Contorni</b>	
Sautéed Baby Spinach, Roasted Sweet Garlic and Lemon Oil	11.50
Sautéed Broccolini with Lemon, Almonds and Chilli	11.50
Roasted Rosemary Potatoes with Sicilian Sea Salt	11.50
Mixed Leaf and Truss Tomato Salad, Balsamic Dressing	11.50
Wild Rocket, Pear and Parmigiano Reggiano	12.80
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	17.50

Head Chef: Craig Ferrier

*Menu is subject to change*

*Please advise your waiter if you have dietary requirements*

*All credit cards incur a 0.81% surcharge*

*For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion*

Please visit our website [www.gpogrand.com](http://www.gpogrand.com)