

GPO Grill

Scotch Fillet \$39 (gf)

Victorian Scotch fillet, Grass fed, cooked to your liking and served with fat chips, seasonal greens and choice of sauce.

Cape Grim Porterhouse 300gm (Marble Score 2-3+) \$35 (gf)

served with fat chips, seasonal greens and choice of sauce:

- Red Wine Jus (gf)
- Roasted Mushroom (gf)
- Green Peppercorn (gf)
- GPO Reef \$7 (fresh mussels, scallops, prawns, calamari in a garlic cream reduction.) (gf)

Char Grilled Otway Pork Cutlets \$32 (gf)

Served with rosemary kipfler potato, dressed roquette and a red onion salad finished with a fine jus.

Summer Express Lunch Menu

Available 12-4.30pm

Steak Sandwich \$22

Porterhouse steak with caramelized onion, camembert cheese, fresh lettuce and tomato with relish in a toasted Turkish bread with steak chips.

GPO Beef Burger \$20

Beef burger with bacon, cheese, onion, mayo, American mild mustard, tomato and lettuce served with chips.

Cajun Chicken Focaccia \$15

Tender Chicken breast fillet, lightly marinated served with lettuce, tomato, tasty cheese, citrus mayonnaise and side fat chips.

Lemon Pepper Calamari Salad \$22

Our famous seasoned calamari, flash fried and served on an Asian style salad.

Local Flathead Tails and Chips Lunch Serve \$23

Local fresh flathead tails in a James Squire beer batter served with fat chips, lemon wedges and small salad.



Lunch - Dinner and Express Lunch Menu

“Never eat more than you can lift” - Miss Piggy, Muppet extraordinaire

Tapas / Entrees

- Tasmanian Oysters Natural or Kilpatrick 1/2 Doz \$18 Doz \$30 (gf)
- Peking Duck Crepes (5) \$16
- Roasted Mushroom and Parmesan Arancinni balls (5) \$12
- Smoked Pork and Veal Meatballs w tomato chilli relish (3) \$13 (gf)
- Asian marinated Swordfish Skewers (2) \$12
- Asian style Pork Belly with beetroot relish & bok choy (3) \$14
- Chilli tomato and Spanish chorizo Spring Bay Mussels (6) \$14
- Lemon Pepper Calamari w sweet soy and ginger dipping sauce (8) \$13
- Saganaki w crusty bread, lemon and balsamic reduction \$12
- Tomato, onion, basil and boconccini Bruschetta \$13
- Duo of Dips House made dips served with grilled ciabatta \$13

Salads

Warm Lamb Salad \$26 (gf)

Backstrap lamb marinated in garlic, lemon and rosemary tossed with sundried tomato, toasted pistachio, boconccini, baby spinach and watercress with pomegranate molasses.

Soft Shell Crab and Calamari Salad \$26

Soft shell crab and salt and pepper calamari served with a modern salad of coriander, carrot, red onion, chilli, fresh mixed leaf and a homemade sweet chilli dressing.

Warm Roasted Beetroot Salad \$25 (veg. gf)

with char grilled asparagus, goats cheese, candied walnuts and apple balsamic.

Mains

Spring Gnocchi \$24 (Veg)

House made potato gnocchi, lightly baked and tossed with caramelized onion, snow peas, cherry tomatoes and toasted pinenuts, finished with a fine olive oil and parmesan grana.

Moroccan Chicken Breast \$29 (gf)

Served with baked lemon and mustard chat potatoes, with a fresh salad of orange, chickpea, coriander, finished with sumac and lime yoghurt.

Spanish Style Paella \$32 (gf only without chorizo)

Chorizo, bacon, onion, mussels, prawns, scallops, calamari, spinach, roasted capsicum, olives and fresh spinach tossed with chicken stock chilli oil and saffron rice

Moules et Frites "Mussels and Chips" with House Aioli \$27 (gf)

Market fresh Spring Bay mussels served in traditional Belgium mussel pots with a side of fat chips and aioli. (Choice of)

- White wine cream garlic and parsley.
- Tomato chilli and garlic served with crusty bread

Local Flathead Tails and Chips \$29

Market Fresh Flathead Tails in crispy golden ale beer batter served with chips and salad.

Lemon Pepper Calamari \$26

Our famous tender calamari seasoned with lemon pepper corn flour flash fried and served with fat chips and garden salad, sweet soy and ginger dipping sauce.

Pappardelle Frutti di Mare \$30

Fresh market seafood of prawns, scallops, mussels, calamari tossed with chilli, garlic fresh herbs finished with white wine, lemon juice and extra virgin olive oil.

GPO Chilli Prawns \$28

Pan fried prawns with a fiery house made chilli sambal served with nasi lemak (coconut rice).

GPO Parma \$25

Tender Chicken Breast, crumbed and topped with Napoli, ham and melted cheese, served with our famous fat chips and fresh salad.