



INTERMEZZO

Ristorante at GPO Sydney

TWO COURSE THEATRE MENU

Your choice of Entree & Main or Main & Dessert

To share

Sicilian Green Olives, Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough Bread	9.50
Insalata Caprese, Fior di Latte Bocconcini, Roma Tomato, Basil with Extra Virgin Olive Oil	16.00

PRIMI

Tortina di Melanzana

Thin Slices of Eggplant with Smoked Mozzarella, Parmigiano, Basil and a Traditional Neapolitan Sauce

Capesante con Gorgonzola

Scallops served in a Light Gorgonzola Sauce and Topped with Seared Pancetta

Carpaccio di Bresaola, Shaved Cured Beef with Lemon, Parmesan and Rocket

SECONDI

Parpardelle con Pesto di Rugola e Basilico

Long Ribbon Pasta with Rocket, Basil, Pine Nuts Pesto and Wild Mushroom

Fagotti di Vitello

Veal Roll Filled with Pancetta, Smoked Bocconcini, Pine Nuts, Baby Spinach and Raisins Slowly Cooked in Tomato Concasse

Pesce Del Giorno

Please ask your waiter for the catch of the day

DOLCI

Cannoli Alla Siciliana

Hard Pastry Shell Filled with Sweet Ricotta

Semifreddo Torroncino

Layers of Torrone Semifreddo with Italian Strawberry Compote

CONTORNI

Sautéed Baby Spinach, Garlic, Olive Oil and Lemon

Roasted Rosemary Potatoes with Sicilian Sea Salt

Mixed Leaf Salad

WINES

White Wine	08	Pasqua, 'Villa Borghetti' Soave Classico, Garganega, Veneto, Italy
Red Wine	07	Farnese, Sangiovese, Abruzzi, Italy

Head Chef Craig Ferrier

Your choice of Entrée & Main or Main & Dessert with glass of wine

Menu is subject to change

Pre-purchased dinner & show tickets must be given to staff when the bill is presented

An additional 8% service charge will be added to the final account of parties of 10 or more