



Celebrating the simple pleasures; enriching dining experiences and vibrant, fresh flavours. In homage to the iconic General Post Office that once occupied the site, we created a restaurant born from a love of intrepid travel abroad, discovery and culture. GPO is a culinary window to the world.

## DINE IN

Shelly Bay Baker organic rye sourdough, cacao e pepe butter *v/\*vg/\*df* 6pp

## FRUITS OF THE SEA

**Seafood Platter:** market oysters, east coast scampi 150

Mills Bay mussels, Ruakākā kingfish, tuna, king crab *gf/df*

**Market Oysters:** freshly shucked, shallot vinegar, lemon *gf/df* 7ea

## SMALL

Marinated avocado, Sicilian caponata, baby gem lettuce, polenta chips *gf/df/v/vg* 25

Ruakākā kingfish crudo, smoked eel, rocket, tomato, lime *gf* 32

Hokkaido scallops, butternut squash, hazelnut, prosciutto crumbs 37

Local fish soup - Cook Strait butterfish, Mills Bay mussels, arrow squid, cray bisque *gf* 30

Grass-fed beef short rib, mandarin, spring onion, pomegranate, Grafter's honey *df* 28

Antipasto mixed plate, cold cuts, olives, pickles, Shelly Bay sourdough *df* 34

## PASTA

Ravioli carbonara, salted peppercorn, guanciale, pecorino 36

Tortelli, portobello mushroom, buffalo ricotta, truffle, parmesan *v* 38

Risotto alla Nerano, aged acquerello rice, zucchini, garlic, basil, pecorino *v/vg* 36

Spaghetti, Tora Kina, finger lime, black olive, dill, garlic and red chilli 40

Fettuccine, Wairarapa crayfish, datterino tomatoes, sweet garlic 44



## LARGE

Cook Strait butterfish, beluga lentil, broccolini, pāua beurre blanc *gf* 46

Hawkes Bay Sole a la meuniere, olive, caper, lemon butter sauce 40

Matangi lamb rack, zucchini croquette, harissa, spinach, macadamia 52

Bostok's organic chicken supreme, celeriac, oyster mushroom, almond *gf* 40

Pure South beef eye fillet, truffle potato mille-feuille, black cabbage, red wine jus *gf* 55

Bone-in Wagyu sirloin 450g, Swiss brown mushroom and red wine jus *gf* 80

## FOR TWO OR MORE - LIMITED AVAILABILITY

**Dry aged beef selection:** rocket salad, peppercorn sauce, steak butter *gf/\*df* 20/100g

**Mixed grill:** Matangi lamb rack, grass-fed short rib, Pure South eye fillet, grilled 110

seasonal veg, peppercorn sauce, steak butter *gf/\*df*

## SIDES

Herb & leaf salad, baby gem, rocket, chardonnay dressing *gf/df/v/vg* 14

Heirloom tomatoes, basil pesto, shallot *gf/df/v/vg* 16

Broccolini, brown butter, smoked almond *gf/df/v/vg* 16

Jacket potato, crème fraîche, pancetta, veal jus *gf* 16

Patatas bravas, smoked tomato sauce *gf/df/v/vg* 14

# SWEETS

## DESSERT

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Crème Catalan, mandarin and Campari caramel <i>gf/v</i>	18
Lemon and yuzu parfait, black sesame mousse, milk chocolate crisp <i>v</i>	18
Valrhona Manjari chocolate fondant, espresso, vanilla gelato <i>v</i>	18
Vanilla cremeux, boysenberry gel, hazelnut tuille, boysenberry sorbet <i>v</i>	18
Cheese plate a selection of fine local and imported cheese, with dates, feijoa paste, honey comb, herb crackers	16



## SWEET & FORTIFIED

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	GLS   BTL
Pegasus Bay "Aria" Late Picked Riesling, Canterbury, NZ	22   150
Château d'Arche "La Perle" Sauternes, Bordeaux, France	24   120
10 yr Taylor's 10-Year-Old Tawny Port, Douro, Portugal	28   220
2022 Folium Late Harvest Sauvignon Blanc, Marlborough, NZ	35   175

*We have an extensive range of whiskey & cognacs available. Please ask our lovely staff to view our full list of spirits & liqueurs.*

*A range of barista crafted coffee and Dilmah Tea is also available. Please ask the team to view our full hot beverage list.*