

the
difference
is



ESTABLISHED SINCE 1991
ALL RIGHTS RESERVED

the
best
Wood
burning
Oven

WOOD BURNING



enjoy

162
198/
200
262

HURSTMERE ROAD TAKAPUNA AUCKLAND PHONE 488 0015

bar • restaurant • functions • parties

STATE HIGHWAY 17 ALBANY PHONE 415 0433

bar • restaurant • functions • parties

PONSONBY ROAD AUCKLAND PHONE 360 1113

bar • restaurant • functions • parties

Oven



gourmet pizzas

PIZZA TAKEAWAY MENU

All our pizzas are medium sized and baked in our wood fired oven. Our bases are made with high quality flour, extra virgin olive oil, natural yeast and sea salt. All ingredients on our pizzas are prepared fresh each day and are made with the best New Zealand produce available.

ON GPK TRADITIONAL BASE

Pizza Bread	Garlic and fresh herbs	4.00
	Sweet onion and mozzarella	4.00
	Red herb pesto and parmesan	4.00
Country	Italian bacon with rosemary and garlic wood fired roasted potatoes, caramelised onions, herb sour cream and chives	20.90
Marlborough	Salmon marinated in lemon and dill, juniper flavoured courgettes, wood fired tomatoes, citrus cream and chives	21.90
Bombay	Marinated chicken in Indian spices with red onions, cashews, banana, yoghurt, coriander, mango chutney	20.90
Moroccan	Seared spiced lamb, Moroccan salsa, wood fired red onion, harissa and fresh mint	20.90
Teriyaki	Marinated chicken with spring onions, roasted capsicums, chilli oil, sesame seeds and chives	20.90
BBQ Prawns	Spicy BBQ prawns with shallots, wood fired capsicum & sesame seeds	22.90
Greek	Spinach, feta, wood fired olives, tomatoes, mushrooms, red herb pesto and olive oil	20.90
Mediterranean	Seared octopus & calamari, roasted eggplant, anchovies, olives, wood fired shallots, garlic and tomato, lemon & parsley oil	22.90
Pacific	Honey cured ham, fresh pineapple, tomato salsa, wood fired red onions and fresh herbs	19.90

ON GPK TRADITIONAL THIN BASE

Romano	Parma ham, goats cheese, red onion relish, rocket and walnut pesto with fresh watercress	21.90
Muscovy	Wood fired duck, red onion, roasted kumara, kikorangi blue, rosemary oil, rocket and pear salad	23.90
Spanish	Chilli prawns, squid, chorizo, mozzarella, red onion, roasted tomato, eggplant, anchovies, fresh oregano and chilli oil	23.90
Pescia	Sauteed calamari, tomato, mozzarella, capers, rocket leaves, shaved parmesan, fresh parsley, drizzled with aioli	21.90
Margherita	Fresh mozzarella, tomato, basil, extra virgin olive oil, shaved parmesan	20.90

also

Tuscany	Hot smoked house bacon, wood fired tomato, bocconcini, olives and fresh basil pesto	21.90
Woodhill	Oven roasted field mushrooms, blue cheese, fresh thyme and pecorino	20.90
Sicilian	Traditional pepperoni, red onions, tomato, mozzarella, capers, anchovies and chilli oil	22.90
Algiers	Spicy lamb sausage, roasted pumpkin, capsicum jam and fresh mint	20.90
Caesar	Oven roasted chicken, sweet onion, olives, anchovies, egg, baby cos, shaved parmesan	22.90
Vege	Goats cheese, slow roasted tomato, eggplant, courgettes, artichokes, fresh basil, olives and colonna oil	22.90

pasta

Chicken Risotto	Chicken confit and wild mushroom risotto, shaved parmigiano, rocket salad	17.90
Spaghetti	Capers, fresh chilli and basil, shaved parmigiano	16.90
Spaghetti Bolognese	Lean mince, rich tomato and basil sauce	16.90
Duck Pappardelle	Shredded duck, pancetta, portobello mushrooms, pecorino, fresh herbs, truffle oil	18.90
Fettucine Carbonara	Bacon, mushrooms, white wine, herbs, garlic cream sauce	17.90
Prawn Spaghetti	Salt water prawns, semi dried tomato, chilli, lime and fresh basil	18.90
Fettucine Chicken	Sauté chicken, mushroom and pinenuts with avocado and herb cream sauce	18.90

salads

Smoked Chicken	Smoked chicken tossed with avocado, crispy noodles, red onions and a curry mango vinaigrette	17.90
Caesar Salad	GPK style with cos lettuce, soft egg, pancetta, olives, anchovies, croutons and a parmesan dressing	16.90
	with chicken	18.90

sides

GPK Greens	Fresh green leaves with balsamic vinaigrette	5.00
NZ Fries		4.50
Seasonal Vegetables		8.50

desserts

Warm chocolate and hazelnut fudge brownie, fresh cream & chocolate sauce	8.50
GPK cheese cake with berry coulis	8.50
Caramelised lemon tarte with a berry compote	8.50
Vanilla & berry crème brûlée, fig and hazelnut biscotti (keep the ramekin)	12.50

Sorry we do not accept Cheques but we do accept all major Credit Cards
Open 7 days a week from 11.30 am until late - no reservations

GST 15% included