



GPO CHEESE & WINE ROOM

Nº1 Martin Place

GPO Flights are a unique journey through three delicious cheeses paired with three sensational wines, whiskeys or beers, expertly matched by our sommelier and Fromager. Cheeses are 25g each served with lavosh, quince paste and tasting notes included.

Adventurous Flight (75ml)			41.00
	Italian Prosecco	– with –	French Triple Cream
	Riva Dei Frati, Treviso		Brillat-Savarin (Cow's Milk), Champagne
	French Bordeaux	– with –	Italian Pecorino
	Chateaux Lamothe-Vincent, Bordeaux		Truffle Pecorino (Sheep's Milk), Sardinia
	NSW Botrytis Semillon	– with –	Irish Blue
	Bunnamagoo 'Autumn Semillon', Mudgee		Cashel Blue (Cow's Milk), Tipperary
Australian & New Zealand Flight (75ml)			46.00
	NSW Semillon	– with –	South Australian Chèvre
	Krinklewood, Hunter Valley		Swag Woodside (Goat's Milk), Wrights Farm
	NZ Pinot Noir	– with –	South Australian Cheddar
	Mahana 'Gravity', Nelson		Wax Cheddar (Cow's Milk), Fleurieu Peninsula
	South Australian Tawny Port	– with –	Victorian Blue Vein
	Rockford, Barossa		Milawa Blue, (Cow's Milk), Milawa Farm
European Flight (75ml)			46.00
	Italian Pinot Grigio	– with –	English Cheddar
	St Paul, Lombardia		Cloth Bound (Goat's Milk), Devon
	French Chenin Blanc	– with –	French Soft
	Domaine Champalou, Loire Valley		Camembert (Cow's Milk), Normandy
	Spanish Tempranillo	– with –	Spanish Blue Vein
	Segares 'Las Llecas', Rioja		Valdeon (Cow's-Goat's Milk), Toledo
French Sparkling & Champagne Flight (75ml)			48.50
	Blanquette De Limoux	– with –	French Soft
	Domaine L.Laurens, Languedoc		Brie De Meaux (Cow's Milk), Ile-De-France
	Cremant De Bordeaux Rosé	– with –	French White Rind
	Dubard, Bordeaux		Chabichou du Poitou (Goat's Milk), Charentes
	Champagne	– with –	French Hard
	Gosset 'Grande Reserve', Ay		Comte (Cow's Milk), Rhone Alpes
Whisky Flight (20ml Pours)			41.00
	Irish Single Malt	– with –	American Cheddar
	West Cork, 10 year old, County Cork		Espresso Cheddar (Cow Milk), Wisconsin
	French Blend Whisky	– with –	French Washed Rind
	"The Unique", Michel Couvreur, Beaune		Munster (cow's milk), Alsace
	Scottish Single Malt	– with –	English Blue Vein
	Lagavulin 16 year old, Islay		Colston Bassett Shropshire Blue (Cow's Milk), Nottingham
Beer Flight (125ml Pours)			41.00
	Belgian Wheat Beer	– with –	Italian Chevre
	Hoegarden, Tienen		Fior Di Capra (Goat's Milk), Lombardia
	Belgian Golden Ale	– with –	French Washed Rind
	Duvel, Puurs		Pont l'Eveque (Cow's Milk), Normandy
	Australian Porter	– with –	English Cheddar
	Napoleon, Victoria		Quickes Oak Smoked Cheddar (Cow's Milk), Devon

For tables of 10 or more guests, your bill will include a recommended service charge of 8%.

This service charge is at your discretion

All credit cards incur a 1% surcharge