



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