



ENTRÉES

Soup , Pumpkin and Potato Soup with Colston Basset Shropshire Blue Cheese and Country Style Bread	18.50
Buffalo Mozzarella Caprese Salad , Fresh Buffalo Mozzarella served with a Medley of Tomatoes and a Balsamic Reduction	24.50
Grilled Scallops , Marinated Grilled Sea Scallops served with Leek Provençal	24.50
Grilled Prawns , Grilled Prawns with Sauce Vierge and Zucchini Ribbons	25.50
'Terrine de Campagne' , Pork Terrine served with Baguette and Pickles	22.50

MAINS

Vegetable Roulade , Layers of Seasonal Vegetables served with Rocket, Goat's Cheese and Basil	24.50
Cauliflower and Broccoli Bake with Three Cheeses (Fontal, Goat's Chevre and Pecorino Sardo)	20.50
Mac & Cheese with Four Cheeses (Fontal, Goat's Chevre, Asiago and Pecorino Sardo)	20.50
Mac & Cheese with Italian Sausage , Mushroom and Two Cheeses (Pecorino Sardo and Fontal)	20.50
Ploughman's Board , Cheddar, Blackmore Full Blood Wagyu Pastrami, Cornichons, Semi-Dried Tomatoes and Baguette	27.50
Grilled Prawn and Sea Scallop Salad , Grilled Marinated Prawns and Sea Scallops with Rocket, Zucchini and Flaked Almonds, Drizzled with Balsamic Vinaigrette	32.50
Grilled Salmon , Crispy Skinned Tasmanian Salmon Fillet served with French Fries	29.50
Grilled Barramundi , Barramundi Fillet served with French Fries	29.50
Chicken Spit Roast , Lemon and Oregano Chicken Spit Roast served with French Fries	23.50
Steak Frites , Chargrilled Sirloin Steak served with French Fries and Café de Paris Butter	32.50
Pan Moins Burger a Cheval , French style bunless burger, with a grilled premium certified Black Angus Beef Pattie, Bacon and Coulommiers Truffle Brie served on a bed of Fresh Lettuce, Onion, Tomato and Fries	22.50

FONDUE BURGER BOARDS

GPO Cheese & Wine Room, awarded Sydney's best specialty restaurant, has introduced the world's first ultimate range of premium fondue burger boards

Four Texture Truffle Cheese Fondue Burger Board	32.90
Fondue: Coulommiers Truffle Brie (France)	
Burger: Premium Black Angus Pattie (200g) with Shaved Truffle Pecorino, Bacon, Melted Truffle Brie, Negroamaro Caramelised Onions, Tomato, Butter Lettuce and Truffle Mayonnaise on a Milk Bun	
Served with French Fries, Cornichons and Fresh Grapes	
Three Texture True Blue Cheese Fondue Burger Board	32.90
Fondue: Valdeon Blue Cheese (Spain)	
Burger: Premium Black Angus Pattie (200g) with Melted Goat Verde Capra, Bacon, Negroamaro Caramelised Onions, Tomato, Butter Lettuce, Fig Jam and Blue Cheese Mayonnaise on a Milk Bun	
Served with French Fries, Cornichons and Fresh Grapes	
<i>Vegetarian Option: Housemade Sweet Potato, Sweet Corn, Chickpea, Quinoa and Haloumi Cheese Pattie</i>	30.90

SIDES

Mixed Leaf Salad with Vinaigrette	11.50
Rocket & Parmigiano Reggiano Cheese with Balsamic Vinaigrette	12.50
French Fries	8.50
Mixed Olives	9.50
Bread (Ciabatta-Half Baguette or Warm Carasau)	4.50

FONDUE

CHEESE FONDUE (200ml)

Our GPO cheese fondues are made with select pairings of cheeses that are melted and combined to create three unique infusions of flavour

All Cheese Fondues are offered as a complete meal with:

Assorted Cured Meats – Salami, Prosciutto and Rocket Wrapped Bresaola, Grilled Prawns, Roasted Chat Potatoes, Honey Pepper Figs, Country Style Bread and Lavosh

Or in a vegetarian option with:

Roasted Chat Potatoes, Eggplant, Zucchini, Artichokes, Honey Pepper Figs, Sun Dried Tomatoes, Country Style bread and Lavosh

Goat's Cheese Fondue (Tangy & Smooth)	(For Two)	52.50
<i>This fondue is light on the palate and brings together two amazing cheeses – Dutch matured and a creamy Spanish Chèvre</i>		
Truffle Cheese Fondue (Silky and Buttery)	(For Two)	62.00
<i>This fondue combines the rich, earthy flavours of Brie Coulommiers aux Truffles with a silky, French Secret de Scey</i>		
Blue Cheese Fondue (Fragrant & Creamy)	(For Two)	52.50
<i>This fondue merges the robust flavours of Spanish Valdeon with the delicate creaminess of French Secret de Scey</i>		

Ask our sommeliers for matching wines to accompany any of our fondues

CHOCOLATE FONDUE (200ml)

For your enjoyment our chocolate fondue is made from premium Belgian chocolate with the finest cocoa beans for an amazing chocolate experience

All Chocolate Fondues are created into amazing dessert boards with:

Banana, Marshmallows, Pear, Amaretti, Biscotti and Fresh Strawberries

Dark Chocolate Fondue Dessert Board (Belgian Chocolate 55% Cocoa)	(For Two)	42.00
Milk Chocolate Fondue Dessert Board (Belgian Chocolate 34% Cocoa)	(For Two)	42.00

CHEESE & WINE FLIGHTS

GPO Flights are a unique journey through three delicious cheeses paired with three sensational wines or whiskeys, expertly matched by our sommelier and Fromager. Cheeses are 20g each served with lavosh, quince paste and tasting notes included.

Adventurous Flight (75ml)			44.00
<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>French Blue</i>	
Bunnamagoo ‘Autumn Semillon’, Mudgee		Roquefort (Sheep’s Milk), Midi Pyrénées	
Australian Flight (75ml)			49.00
<i>New South Wales Semillon</i>	– with –	<i>South Australian Chèvre</i>	
Krinklewood, Hunter Valley		Swag Woodside (Goat’s Milk), Wrights Farm	
<i>Victoria Pinot Noir</i>	– with –	<i>South Australian Cheddar</i>	
Rob Dolan ‘True Colours’, Yarra Valley		Wax Cheddar (Cow’s Milk), Fleurieu Peninsula	
<i>Victorian 12 years old Tawny Port</i>	– with –	<i>Victorian Blue Vein</i>	
Stanton & Killeen, Rutherglen		Milawa Blue, (Cow’s Milk), Milawa Farm	
European Flight (75ml)			49.00
<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>	
Burko Gorri, 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)			52.50
<i>Japanese Single Malt Blended Whisky</i>	– with –	<i>American Cheddar</i>	
Tokinoka, Akashi		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	

CHEESE & ANTIPASTO BOARDS

CHEESE BOARDS

All cheeses are 40g

Add Honey to your cheese board choosing from our Australian Selection (20g serving):

- Karry or Yate Forrest Honey - or Orange Marmalade, a Spicy or Chocolate Honey** 3.50
- Australian** (3 Cheeses), served with seasonal fruit slices, saffron & pear chutney, lavosh and toasted baguette 35.50
Ashed 'Swag Woodside' Chèvre, (Goat's Milk), Wrights Farm, South Australia
A perfect balance of crumbly creaminess and lemony acidity
Alexandrina Wax Cheddar (Cow's Milk), Fleurieu Peninsula, South Australia
Aged to perfection, this cheddar is rich and creamy and full of earthy flavours, with a tangy butter aftertaste
Milawa Blue (Cow's Milk) Milawa Farm, VIC
Loaded with flavour but not overwhelming, the taste is of nuts and caramel with a crunchy, salty finish
- French Artisan** (3 Cheeses), served with seasonal fruit slices, saffron & pear chutney, lavosh and toasted baguette 44.50
Brie de Meaux (Cow's Milk), Ile de France
Deliciously creamy with a mild aroma of smoke and mushrooms and flavours of almond and hazelnuts
Pont l'Évêque Gillot Grand Terroir (Cow's Milk), Basse-Normandie, France
Pungent, very rich and deliciously creamy, with an intense, full-bodied palate and a delightfully smooth texture
Roquefort Papillon, (Sheep's Milk), Midi Pyrénées, France
Sharp and metallic with heavy blue marbling and flavours of sweet, burnt caramel and butter
- La Fleur de Miel** (3 Cheeses and 3 Honeys), 49.00
Served with mixed bread
Tête de Moine (Cow's Milk), Bellelay, Switzerland with Orange Marmalade, WA
Full bodied and very complex flavour with hints of nuts and sweet fruit
Pecorino Sardo (Sheep's Milk), Sardinia, Italy with Marry Forrest Honey, WA
This dry, hard and crumbly cheese is intense and full of pleasant and salty flavours
English Cloth Cheddar, (Cow's Milk), Devon, England with Karry Forrest Honey, WA
Crumbly yet creamy texture and an earthy flavour with a lingering finish
- Italian** (3 Cheeses), served with seasonal fruit slices, saffron & pear chutney, lavosh and toasted baguette 42.00
La Tur, (Goat-Cow-Sheep Milk), Piedmont, Italy
Light and fresh with a creamy exterior that belies its crumbly centre
Truffle Pecorino, (Sheep's Milk), Sardinia, Italy
The addition of bianchetto truffles adds another dimension to the rich sweetness of the sheep's milk
Verde Capra, (Goat's Milk), Lombardia, Italy
Dense and creamy texture with a flavour similar to Gorgonzola with the slight tang typical of goat cheese

ANTIPASTO BOARDS

All boards are served with house marinated Olives, Ciabatta Bread and Lavosh

- Vegetarian Antipasto** 34.00
Marinated Artichokes, Semi-Dried Tomatoes, Chargrilled Zucchini, Eggplant and Hommus
- Mixed Antipasto with Two Cheese** 41.00
Cacciatore Mild Salami, Prosciutto San Daniele, Brie De Meaux (France),
Reypenaer Gouda (The Netherlands) and Semi-Dried Tomatoes
- Charcuterie** 47.00
Bresaola, Prosciutto San Daniele, Cacciatore Mild Salami, Pork Rillettes and Smoked Ham

FROMAGER'S CHEESE BOARD SELECTION

One Cheese plus Accompaniments	17.50
Two Cheeses plus Accompaniments	25.30
Three Cheeses plus Accompaniments	33.10
Four Cheeses plus Accompaniments	40.90
Additional Cheese	7.80
<i>Cheeses are 40g each</i>	
Accompaniments: Grapes, Apple Slices, Lavosh, Half Baguette, Saffron and Pear Chutney	

FRESH & SOFT

'Swag' Ashed Chevre (Goat's Milk), Woodside, South Australia
A perfect balance of crumbly creaminess and lemony acidity

La Tur, (Cow-Goat-Sheep Milk), Piedmont, Italy
Light and fresh with a creamy exterior that belies its crumbly centre

Brie de Meaux (Cow's Milk), Ile de France
Deliciously creamy with a mild aroma of smoke and mushrooms, almonds and hazelnuts

WASHED RIND

Jensen's Red (Cow's Milk), Tarago Farm, South Australia
Goey and supple with a pleasant aroma of earth and eucalypts and a fruity flavour with walnut overtones

Red Square (Cow's Milk), Tasmanian Heritage
The pungent orange rind and glossy, custard-like centre offer stout, earthy flavours that are distinctively nutty

SEMI-HARD & HARD

Quickes Oak-Smoked Cheddar (Cow's Milk), Devon, United Kingdom
A crumbly texture, and a nutty and intensely smoky flavour with a lingering bitter taste

Cantal AOC (Cow's Milk), Auvergne, France
Zingy fruit and nut flavours with tantalizing undertones of wild mushrooms and roasted cauliflower

Gruyère (Cow's Milk), Hunenberg, Switzerland
Sweet but salty and wonderfully smooth with a nutty flavour and an intense but pleasant aroma

Reypenaer Gouda VSOP 24 month (Cow's Milk), Woerden, The Netherlands
A delectable flavour of dried fruits and smooth caramel and a firm texture that melts slowly on the palate

Pecorino Sardo (Sheep's Milk), Sardinia, Italy
This dry, hard and crumbly cheese is intense and full of pleasant and salty flavours

Dutch Matured (Goat's Milk), Netherlands
Loaded with flavour but not overwhelming, it tastes of nuts and caramel and has a crunchy, salty finish

Espresso Cheddar, (Cow's Milk), Wisconsin, USA
Espresso and lavender hand-rubbed with subtle notes of butterscotch and caramel

San Simon (Cow's Milk), Galicia, Spain
A delicious, creamy buttery texture with a subtle smokey flavour

BLUE VEIN

Milawa Blue (Cow's Milk), Milawa Farm, Victoria
This incredibly soft blue was inspired by Gorgonzola Dolce and is buttery and rich with sweet, fruity notes

Lighthouse Blue Brie (Cow's Milk), King Island Dairy, Tasmania
This distinctive cheese is textured and creamy and gradually matured to develop a delicate, spicy flavour

Blue des Causses (Cow's Milk), Languedoc, France
This blue is matured for at least seventy days to develop a peppery, spicy flavour and a rich, milk texture

Verde Capra (Goat's Milk), Lombardia, Italy
Dense and creamy texture with a flavour similar to Gorgonzola with the slight tang typical of goat cheese

Queso Valdeon (Cow's - Goat's Milk), Toledo, Spain
This blue is aged in maple leaves, it has an excellent balance of sweet and tangy with an earthy finish

Fourme d'Ambert (Cow's Milk), Auvergne, France
This smooth, milky and creamy cheese is perfect for blue vein novice

For Seasonal cheeses, please ask our staff

PREMIUM CHEESE BOARD SELECTION

One Cheese plus Accompaniments	21.50
Two Cheeses plus Accompaniments	33.00
Three Cheeses plus Accompaniments	44.50
Four Cheeses plus Accompaniments	56.00
Additional Cheese	11.50

Cheeses are 40g each

Accompaniments: Grapes, Apple Slices, Lavosh, Half Baguette, Saffron and Pear Chutney

FRESH & SOFT

Chabichou du Poitou (Goat's Milk), Poitou Charentes, France

Dense, sweet and smooth with a delicate, salty taste-and a slightly sour finish

Brillat-Savarin Triple Cream (Cow's Milk), Seine Et Marne, France

This buttery and decadent triple cream has a luscious, milky aroma and velvety texture with a sour lemon tones

Camembert (Cow's Milk), Normandy, France

A fine, white mould encases the rich and fudgy centre that has a delectable taste of fresh apples and cream

WASHED RIND

Munster (Cow's milk), Alsace, France

Sweet golden rind with an intense yeasty, meaty flavour

Pont l'Evêque (Cow's Milk), Normandy, France

Pungent, very rich and deliciously creamy, with an intense, full-bodied palate and a delightfully smooth texture

Rosso di Langa (Cow's – Sheep's Milk), Piemonte, Italy

Rusty hue on the surface but supple and soft on the inside with milk mushroom aromas

SEMI-HARD & HARD

Alexandrina Wax Cheddar (Cow's Milk), Fleureiu Peninsula, South Australia

Aged to perfection, it is rich and creamy and fully of earthy flavours, with a tangy butter aftertaste

English Cloth Cheddar, (Cows' Milk), Devon, England

Crumbly yet creamy texture and an earthy flavour with a lingering finish

Tête de Moine (Cow's Milk), Bellelay, Switzerland

Full bodied and very complex flavour with hints of nuts and sweet fruit

Comté (Cow's Milk), Rhone Alpes, France

A hard and flexible texture and full-bodied and diverse flavours of yeast, nuts, toffee and subtle fruit

Raw Manchego (Sheep's Milk), La Mancha, Spain

Firm and dry and tastes of burnt caramel and brazil nuts with a pleasant, salty finish

Cloth Bound Cheddar (Goat's Milk), Devon, UK

This wonderful cheese is cheddar in all aspects of its personality, from its earthy smell to its dense creamy texture

Truffle Pecorino (Sheep's Milk), Sardinia, Italy

The addition of bianchetto truffles adds another dimension to the rich sweetness of the sheep's milk

Midnight Moon (Goat's Milk), Cypress Grove, USA

Tastes of nuts and caramel and has a long, brown butter finish with a slight crunch of protein crystals

BLUE VEIN

Roquefort (Sheep's Milk), Midi Pyrénées, France

Sharp and metallic with heavy blue marbling and flavours of sweet, burnt caramel and butter

Stilton (Cow's Milk), Nottinghamshire, United Kingdom

Syrupy, buttery and creamy on the palate with a full, strong and earthy flavour

Gorgonzola Dolce (Cow's Milk), Piemonte, Italy

A milky, creamy palate and fruity, herbal flavours that pleasantly linger with sweet, grassy undertones

Colston Bassett Shropshire (Cow's Milk), Nottingham, United Kingdom

Buttery and salty with a nice golden colour result of adding annatto seeds

For seasonal cheeses, please ask our staff

Menu is subject to change | All credit cards incur a 1.5% surcharge

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

This service charge is at your discretion.