



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	21.50
Grilled Scallops , Marinated Grilled Sea Scallops served with Leek Provençal	19.50
Grilled Prawns , Grilled Prawns with Sauce Vierge and Zucchini Ribbons	23.50
'Terrine de Campagne' , Pork Terrine served with Baguette and Pickles	18.50

MAINS

Vegetable Roulade , Layers of Seasonal Vegetables served with Rocket, Goats Cheese and Basil	20.50
Cauliflower and Broccoli Bake with Three Cheeses (Parmigiano, Goats Chevre and Manchego)	18.50
Mac & Cheese with Four Cheeses (Pecorino, Parmigiano, Goats Chevre and Mozzarella)	18.50
Mac & Cheese with Italian Sausage , Mushroom and Two Cheeses (Pecorino and Parmigiano)	18.50
Ploughman's Board , Cheddar, Blackmore Full Blood Wagyu Pastrami, Cornichons, Semi-Dried Tomatoes and Baguette	25.50
Grilled Prawn and Sea Scallop Salad , Grilled Marinated Prawns and Sea Scallops with Rocket, Zucchini and Flaked Almonds, Drizzled with Balsamic Vinaigrette	29.50
Grilled Salmon , Crispy Skinned Tasmanian Salmon Fillet served with French Fries	26.50
Grilled Barramundi , Barramundi Fillet served with French Fries	26.50
Chicken Spit Roast , Lemon and Oregano Chicken Spit Roast served with French Fries	21.50
Steak Frites , Chargrilled Sirloin Steak served with French Fries and Café de Paris Butter	29.50
Pan Moins Burger a Cheval , French style bunless burger, with a grilled premium certified Black Angus Beef Pattie, Bacon and Coulommier Truffle Brie served on a bed of Fresh Lettuce, Onion, Tomato and Fries	20.50

FONDUE BURGER BOARDS

Four Texture Truffle Cheese Fondue Burger Board	29.90
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	
<i>Chateau Lamothe, Bordeaux (France), Glass</i>	15.50
<i>Duvel Golden Ale, (Belgium), 330ml Bottle</i>	15.50
Three Texture True Blue Cheese Fondue Burger Board	29.90
Fondue: Valdeon Blue Cheese (Spain)	
Burger: Premium Black Angus Pattie (200g) with Melted Goat Gorgonzola, 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>Paco Garcia Junior, Tempranillo (Spain), Glass</i>	14.50
<i>Ambar 1900, Pale Ale (Spain), 330ml Bottle</i>	9.80
<i>Vegetarian Option: Housemade Sweet Potato, Sweet Corn, Chickpea, Quinoa and Haloumi Cheese Pattie</i>	28.90

SIDES

Mixed Leaf Salad with Vinaigrette	10.50
Rocket & Parmigiano Reggiano Cheese with Balsamic Vinaigrette	11.50
French Fries	7.80
Mixed Olives	4.50
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)	49.50
<i>This fondue is light on the palate and brings together two amazing cheeses – Dutch matured Coblancia and a creamy Spanish Chèvre</i>		
Truffle Cheese Fondue (Silky and Buttery)	(For Two)	58.00
<i>This fondue combines the rich, earthy flavours of Brie Coulommiers aux Truffles with a silky, French Secret de Scèy</i>		
Blue Cheese Fondue (Fragrant & Creamy)	(For Two)	49.50
<i>This fondue merges the robust flavours of Spanish Valdeon with the delicate creaminess of French Secret de Scèy</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)	39.00
Milk Chocolate Fondue Dessert Board (Belgian Chocolate 34% Cocoa)	(For Two)	39.00

CHEESE & WINE FLIGHTS

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 ‘Gravitiy’, 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
	Paco Garcia Junior, 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

CHEESE & ANTIPASTO BOARDS

CHEESE BOARDS

All cheeses are 50g

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

- Karry or Marry Forrest Honey - or Orange Marmalade** 2.90
- Australian** (3 Cheeses), served with seasonal fruit slices, saffron & pear chutney, lavosh and toasted baguette 32.50
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 41.50
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), served with seasonal fruit slices, saffron & pear chutney, lavosh and toasted baguette 46.00
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 mixed bread 39.00
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** 31.00
Marinated Artichokes, Semi-Dried Tomatoes, Chargrilled Zucchini, Eggplant and Hommus
- Mixed Antipasto with Two Cheese** 38.00
Cacciatore Mild Salami, Prosciutto San Daniele, Brie De Meaux (France),
Reypenaer Gouda (Dutch) and Semi-Dried Tomatoes
- Charcuterie** 44.00
Bresaola, Prosciutto San Daniele, Cacciatore Mild Salami, Pork Rillettes and Smoked Ham

FROMAGER'S CHEESE BOARD SELECTION

One Cheese plus Accompaniments	16.50
Two Cheeses plus Accompaniments	23.80
Three Cheeses plus Accompaniments	31.10
Four Cheeses plus Accompaniments	36.50
Additional Cheese	7.30
<i>Cheeses are 50g 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

Fior di Capra, (Goat's Milk), Lombardia, Italy

Firm and homogeneous pate with a sweet and sour taste

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

Coblanca (Goat's Milk), Dutch Matured, 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

For Seasonal cheeses, please ask our staff

PREMIUM CHEESE BOARD SELECTION

One Cheese plus Accompaniments	20.20
Two Cheeses plus Accompaniments	31.10
Three Cheeses plus Accompaniments	42.00
Four Cheeses plus Accompaniments	52.90
Additional Cheese	10.90

Cheeses are 50g each

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

FRESH & SOFT

Mozzarella di Bufala (Buffalo Milk), Campania, Italy

This fresh, drawn-curd made from whole buffalo milk – it has a springy texture and pleasantly lactic taste

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

Brie Coulommier aux Truffles (Cow's Milk), Ile de France

The rich texture and complex mushroom flavour results from maturation with an indulgent layer of truffles

WASHED RIND

Taleggio (Cow's Milk), Piemonte, Italy

Very intense and penetrating flavours that are creamy and milky with a hint of sweet spice

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

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

Quest 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% surcharge

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