



## ENTRÉES

<b>Soup</b> , Pumpkin and Potato Soup with Colston Basset Shropshire Blue Cheese	16.80
<b>Buffalo Mozzarella Caprese Salad</b> , Fresh Buffalo Mozzarella served with a Medley of Tomatoes and a Balsamic Reduction	20.50
<b>Grilled Scallops</b> , Marinated Grilled Sea Scallops served with Leek Provençal	17.50
<b>Grilled Prawns</b> , Grilled Prawns with Sauce Vierge and Zucchini Ribbons	20.50
<b>'Pate en Croute'</b> , Duck and Pork Pate with Baby Cos Lettuce and Cornichons	17.50

## MAINS

<b>Vegetable Roulade</b> , Layers of Seasonal Vegetables served with Rocket, Goats Cheese and Basil	18.50
<b>Cauliflower and Broccoli Bake</b> with Three Cheeses (Parmigiano, Goats Chevre and Manchego)	17.50
<b>Mac &amp; Cheese with Four Cheeses</b> (Pecorino, Parmigiano, Goats Chevre and Mozzarella)	17.50
<b>Mac &amp; Cheese with Italian Sausage</b> , Mushroom and Two Cheeses (Pecorino and Parmigiano)	17.50
<b>Ploughman's Board</b> , Cheddar, Blackmore Full Blood Wagyu Pastrami, Cornichons, Semi-Dried Tomatoes and Baguette	24.50
<b>Grilled Prawn and Sea Scallop Salad</b> , Grilled Marinated Prawns and Sea Scallops with Rocket, Zucchini and Flaked Almond Salad Drizzled with Balsamic Vinaigrette	28.50
<b>Grilled Salmon</b> , Crispy Skinned Tasmanian Salmon Fillet served with French Fries	25.50
<b>Grilled Barramundi</b> , Barramundi Fillet served with French Fries	25.50
<b>Chicken Spit Roast</b> , Lemon and Oregano Chicken Spit Roast served with French Fries	19.50
<b>Steak Frites</b> , Chargrilled Sirloin Steak served with French Fries and Café de Paris Butter	28.50
<b>Pain Moins Burger a Cheval</b> , 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	17.50

## FONDUE BURGER BOARDS

<b>Four Texture Truffle Cheese Fondue Burger Board</b>	29.50
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	
<b>Three Texture True Blue Cheese Fondue Burger Board</b>	29.50
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>Vegetarian Option: Housemade Sweet Potato, Sweet Corn, Chickpea, Quinoa and Haloumi Cheese Pattie</i>	28.00

## 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) 48.50**  
*This fondue is light on the palate and brings together two amazing cheeses – Dutch matured Coblancia and a creamy Australian Farmhouse Chèvre*

*Sommelier's recommendation: Rose – Bergerie Hortus, Languedoc, France 15.00*  
*White – Mas Amiel, Grenache Blanc, Languedoc, France 19.00*

**Truffle Cheese Fondue (Silky and Buttery) (For Two) 56.00**  
*This fondue combines the rich, earthy flavours of Brie Coulommiers aux Truffles with a silky, French Secret de Scey*

*Sommelier's recommendation: White - Collestefano, Verdicchio, Marche, Italy 16.50*  
*Red - Chateau Lamothe-Vincent, Merlot-CabFranc-CabSav, Bordeaux, France 14.50*

**Blue Cheese Fondue (Fragrant & Creamy) (For Two) 48.50**  
*This fondue merges the robust flavours of Spanish Valdeon with the delicate creaminess of French Secret de Scey*

*Sommelier's recommendation: White – Lake Hayes, Pinot Gris, Central Otago, NZ 14.50*  
*Red - Michael Hall, "Sang de Pigeon", Shiraz, Barossa Valley, SA 15.00*  
*Sweet NV Le Pere Jules, Pommeau De Normandie, France 14.50*

## 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) 38.00**

**Milk Chocolate Fondue Dessert Board (Belgian Chocolate 34% Cocoa) (For Two) 38.00**

# 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 25g each and drinks are 75ml each. Lavosh, quince paste and tasting notes included.

<b>The Adventurous Flight</b>			39.00
	<b>Italian Prosecco</b>	– with –	<b>French Triple Cream</b>
	Riva Dei Frati, Treviso, Italy		Brillat-Savarin (Cow’s Milk), Champagne
	<b>French Bordeaux</b>	– with –	<b>Netherland Gouda</b>
	Chateaux Lamothe-Vincent, Bordeaux, France		Reypenaer, VSOP, 24 months (Cow’s Milk), Woerden
	<b>Nelson Pinot Noir</b>	– with –	<b>Tasmanian Blue Brie</b>
	Mahana ‘Gravity’ New Zealand		Lighthouse (Cow’s Milk), King Island Dairy
<b>The Australian &amp; New Zealand Flight</b>			44.00
	<b>Lake Hayes Pinot Gris</b>	– with –	<b>Australian Washed Rind</b>
	Central Otago, NZ		Red Square (Cow’s Milk), TAS
	<b>SA Alicante Bouchet Rose</b>	– with –	<b>South Australian Chèvre</b>
	Rockford, Barossa		Swag Woodside (Goat’s Milk), Wrights Farm
	<b>South Australian Tawny Port</b>	– with –	<b>Victorian Blue Vein</b>
	Rockford, Barossa		Milawa Blue, (Cow’s Milk), Milawa Farm
<b>The European Flight</b>			44.00
	<b>German Riesling</b>	– with –	<b>Dutch Matured Goat</b>
	Prinz Von Hessen, Rheingau		Coblanca, (Goat’s Milk), Netherlands
	<b>Italian Verdicchio</b>	– with –	<b>Italian Semi-Hard</b>
	Colle Stefano, Marche		Pecorino DOP Cao (Sheep Milk), Sardinia
	<b>French Fortified</b>	– with –	<b>French Blue Vein</b>
	Mas Cornet ‘Grenache’, Banyuls, Roussillon		Roquefort Papillon, (Sheep’s Milk) France
<b>The Sparkling &amp; Champagne Flight</b>			46.00
	<b>NSW Pinot Noir/Chardonnay, Mudgee</b>	– with –	<b>Victorian Triple Cream</b>
	Bunnamagoo Estate Sparkling Pinot		Locheilan Farmhouse (Cow’s Milk), High Country
	<b>French NV Merlot/Malbec Rosé</b>	– with –	<b>French White Rind</b>
	Dubard ‘Cremant de Bordeaux Brut Rose’		Chabichou du Poitou (Goat’s Milk), Charentes
	<b>French Champagne Chardonnay Pinot Noir</b>	– with –	<b>French Aged Comté</b>
	Gosset “Grande Reserve”		Denis Provent, (Cow’s Milk), Rhone Alpes
<b>The Whisky Flight (30ml Pours)</b>			39.00
	<b>Irish Whiskey</b>	– with –	<b>American Semi-Hard</b>
	West Cork, 10 year old, County Cork		Espresso Cheddar, Bellavitano, (Cow Milk), Wisconsin
	<b>French Whisky</b>	– with –	<b>Normandy washed rinds France</b>
	“The Unique”, Michel Couvreur, Beaune		Graindorge Livarot (Cow’s Milk)
	<b>Islay Single Malt</b>	– with –	<b>Blue Vein Nottingham, United Kingdom</b>
	Lagavulin 16 year old		Colston Bassett Shropshire (Cow’s Milk)

# CHEESE & ANTIPASTO BOARDS

## CHEESE BOARDS

All cheeses are 50g and served with seasonal fruit slices, saffron & pear chutney, lavosh and toasted baguette

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

**Karry or Marry Forrest Honey - Chocolate Honey, Spicy Honey or Orange Marmelade** 2.70

**Truffle (2 cheeses)** 29.50

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*

Truffle Pecorino, Il Forteto Casio di Bosca (Sheeps Milk), Muggelano Valley, Italy

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

**Australian (3 cheeses)** 31.00

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)** 39.50

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*

**Italian Creamy (3 cheeses) served with mix bread, warm Carasau, and Spicy Honey** 37.00

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*

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

*Firm and homogeneous pate with a sweet and sour taste*

La Tur, (Goat-Cow-Sheep Milk), Piedmont, Italy

*Light and fresh with a creamy exterior that belies its crumbly centre*

**La Fleur de Miel (3 cheeses and 3 Honeys)** 44.00

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*

## ANTIPASTO BOARDS

All boards are served with house marinated olives, ciabatta bread and lavosh

**Vegetarian Antipasto** 29.50

Marinated Artichokes, Semi-Dried Tomatoes, Chargrilled Zucchini, Eggplant and Hommus

**Mixed Antipasto with Two Cheese** 36.00

Cacciatore Mild Salami, Prosciutto San Daniele, Locheilan Triple Cream (Victoria),

Reypenaer Gouda (The Netherlands) and Semi-Dried Tomatoes

**Charcuterie** 42.00

Bresaola, Prosciutto San Daniele, Cacciatore Mild Salami, Pork Rilette and Smoked Ham

Served with marinated Artichokes and Olives

# FROMAGER'S CHEESE BOARD SELECTION

<b>One Cheese plus Accompaniments</b>	<b>15.80</b>
<b>Two Cheeses plus Accompaniments</b>	<b>22.70</b>
<b>Three Cheeses plus Accompaniments</b>	<b>29.60</b>
<b>Four Cheeses plus Accompaniments</b>	<b>36.50</b>
<b>Additional Cheese</b>	<b>6.90</b>

*Cheeses are 50g each*

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

## FRESH & SOFT

Ashed' Swag Woodside' Chevre (Goat's Milk), Wrights Farm, South Australia

*A perfect balance of crumbly creaminess and lemony acidity*

Locheilan, Triple Cream (Cow's Milk), High Country, Victoria

*A soft fluffy rind encases the silky 'melt in the mouth' centre that tastes of rich butter and tangy sour cream*

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

*Firm and homogeneous pate with a sweet and sour taste*

La Tur, (Goat-Cow-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*

Vejo Maestro (Goat's Milk), Extra Molina, Spain

*Fresh, milky and sweet with grassy notes and a distinctly sour finish*

## WASHED RIND

Jensen's Red (Cow's Milk), Tarago Farm, South Australia

*Goopy 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*

Queso Valdeon (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

<b>One Cheese plus Accompaniments</b>	<b>19.20</b>
<b>Two Cheeses plus Accompaniments</b>	<b>29.50</b>
<b>Three Cheeses plus Accompaniments</b>	<b>39.80</b>
<b>Four Cheeses plus Accompaniments</b>	<b>50.10</b>
<b>Additional Cheese</b>	<b>10.30</b>

*Cheeses are 50g each*

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

## FRESH & SOFT

Crescenza, (Cow's Milk), Lombardia, Italy

*Soft and barely sweet with a persistence and gentle aroma of milk*

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), Champagne, France

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

Camembert of Normandy, (Cow's Milk), 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*

LivarotGraindorge, (Cow's Milk), Normandy, France

*Sweetly pungent and runny with an intense, earthy aroma and a rich, nutty 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*

Truffle Pecorino (Sheep's Milk), Muggelano Valley, 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 Papillon (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*

*For seasonal cheeses, please ask our staff*

*Menu is subject to change | All credit cards incur a 0.81% surcharge*

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

*This service charge is at your discretion.*