



GPO CHEESE & WINE ROOM

Nº1 Martin Place

LUNCH SPECIALS

SOUP	14.80
Pumpkin and Potato Soup with Colston Basset Shropshire Blue Cheese	
RUBEN SANDWICH	16.30
Beef Pastrami with Sauerkraut and French Gruyere served on Rye Sourdough with a Russian Dressing	
BUFFALO MOZZARELLA CAPRESE SALAD	18.50
Fresh Buffalo Mozzarella served with a Medley of Tomatoes and a Balsamic Reduction	
PLOUGHMAN'S BOARD	20.50
Cheddar, Blackmore Full Blood Wagyu Pastrami, Cornichons, Sundried Tomato and Baguette	
VEGETABLE BAKE	14.80
Cauliflower and Broccoli Bake with Three Cheeses (Parmigiano, Goats Chevre and Manchego)	
<i>PLUS a glass of wine selected by our sommelier</i>	21.80
MAC & CHEESE	14.80
<i>Choice of:</i>	
Mac & Cheese with Four Cheeses (Pecorino, Parmigiano, Goats Chevre and Mozzarella)	
Mac & Cheese with Italian Sausage, Mushroom and Two Cheeses (Pecorino & Parmigiano)	
<i>PLUS a glass of wine selected by our sommelier</i>	21.80
CHEESE FONDUE , <i>PLUS two glasses of wine selected by our sommelier</i>	56.00
Your choice of Goats Cheese or Blue Cheese Fondues	
Served with Assorted Cured Meats; Salami, Prosciutto and Bresaola, Grilled Prawns, Roasted Chat Potatoes, Honey Pepper Figs, Lavosh and Country Style Bread	

*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.*