

charcuterie



cured meats

Jamon De Serrano **SPN** 13
12-month dry cured mountain Spanish ham with complex and traditional flavours.

Prosciutto Di Parma **ITA** 14
Produced in the fragrant Parma Hills and aged for 18 months with chestnuts to produce a sweet dry honey finish.

Calabrese **AUS** 14
Quattro stelle calabrese salami made with chilli, red wine and capsicum giving it a mild spice flavour.

Chorizo Semi Curado **AUS** 13
Spanish style semi-cured aged and fermented pork sausage with a subtle spicy finish.

Mallorquino **SPN** 13
A sweet spicy, smoky spreadable texture, fermented salami produced from the Balearic island of Mallorca.

Soppressa Tartufo Salami **ITA** 13
Infused with Italian black summer truffles delivering an earthy aroma to the natural pork and understated spice blend, it's pure magic to the palate.

cheese

Gouda **NL** 14
A one year aged cheese with an aroma of sweet butter and baked goods. Saltiness is balanced with sweet, nutty and caramel flavours.

Triple Cream Brie **AUS** 14
A deliciously rich and creamy cheese. The addition of extra cream to the already rich Jersey milk creates an exquisite masterpiece that has become one of Woombye's flagship cheeses.

Onetik Bleuette **FRA** 14
The smooth, semi hard texture is laced with a web of blue mould which adds a mild salty blue kick to the lingering sweet goatly flavour.

Comté 12mth **FRA** 14
The flavour is sweet and nutty with a lingering finish reflecting the rich milk of the Montbéliard cows that graze the natural mountains pastures.

Cloth-Aged Cheddar **AUS** 14
The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile; sweet and rich up front with complex after tones and a grassy aroma.

Ossau Iraty **FRA** 14
A lightly pressed cheese with a washed and hand-salted rind, its texture is supple and oily. Flavours are generous and well-rounded delivering a nutty, fruity and almost olive-like profile.

Complimented with pickled vegetables, Homemade Breads, homemade tomato relish, Arbequina olives and a homemade chutney