

'We have prepared this cheese and charcuterie menu in order of preferred tasting'

CHEESE

Charleston Jersey Brie - Australia

Sourced from the Adelaide Hills, the Charleston is a rich flavoursome brie style cheese made from Jersey cow milk.

Ibérico - Spain

A Spanish manchego-style cheese made with a blend of a third each of sheep, goat and cow's milk. The distinctive piquant taste of this white cheese ranges from nutty to fruity with a rich and buttery texture.

Oveja al Romero - Spain

Rosemary coated, cave aged shepherd's cheese made with sheep's milk from the La Mancha region. Offering the typical Manchego consistency and flavour, the new bouquet results from slow-curing with rosemary.

Comte - 18mth Reserve - PDO - France

The Charles Arnaud Comte is naturally aged in European caves, which provides the ideal conditions for maturation. This cheese has an extraordinary rich and savoury flavour with wonderful length. The Comte comes with AOP (Appellation d'Origine Protégée).

Bleu d'Auvergne - PDO - France

The Bleu d'Auvergne is richly marbled with blue mould and comes with a relatively mild spicy blue flavour and buttery texture. The Blue d'Auvergne from South Western France is an AOP (Appellation d'Origine Protégée).

CHARCUTERIE

Bresaola - New South Wales

The Bresaola has a rich flavour coming through prime beef meat. The Bresaola is beautifully lean and tender with a delicious aroma.

Mr Cannubi Mortadella - Ballarat, Victoria

This mortadella has a firmer texture interspersed with jewels of pure white back fat and whole black peppercorns. The flavour is deep, rich and complex due to the mature and larger pigs from the Western Plains.

Salumi Classico - Northern Rivers, NSW

The Salumi Classico is a salute to the traditional flavours of Italy. This classic medium grind salumi is full-flavoured.

Sobrasada - Northern Rivers, NSW

This spreadable salumi is the milder cousin to Nduja, being flavoured with smoked pimento rather than chilli.

Prosciutto De Parma - Italy

Processed and cured in the Villani facility, this parma is cured for up to 16 months, then trimmed and cleaned to the highest standards. Unrivalled sweetness with a very distinctive fragrance, flavour and personality.

Build your own board for \$10 per item or let our chef prepare you a board for \$35 consisting of two meat and two cheeses. The price of the board includes bread, marinated olives, pickled vegetables and chutney.