

C H E E S E - \$ 1 5 . 0 0

Maffra Long Hold Clothbound Cheddar

Region: Gippsland, Victoria Milk: Cow

This smooth, compact cheddar is from the lush region of eastern Gippsland, Victoria. Being aged 12 months and wrapped in traditional cloth and then waxed, allows the cheddar to fully develop thus exhibiting slight acid on the front palate through to a mature full smooth flavour.

Barossa Valley Churn 49 Camembert

Region: Barossa Valley, South Australia Milk: Cow

A white mould cheese made with cows' milk, this cheese is left to mature in the cellar for four weeks before being released. This achieves a slight mushroom, fungal aroma with a mild creamy palate that will develop over time to become full, rich and luscious.

Guilloteau La Roche

Region: Lyon, France Milk: Cow

Made near Lyon, La Roche is a double cream cows' milk style. Characterised by its small dome shape, it is a delicate double cream cheese. The exterior is smooth and covered while the interior exhibits a buttery texture dotted with blue. The flavour is rich, well-balanced and slightly savoury on the palate.

Meredith Farm Chevre Ash

Region: Western districts, Victoria Milk: Goat

The cheese texture is unique and can't be replicated using cow or ewes' milk. The Meredith Dairy "Fromage de Chevre" is made from the highest quality goat milk and the mildest lactic dairy cultures. The cheese exhibits the best characteristics of fresh goats' milk. The ash covered cheese, perfect for your cheeseboard.

Cheese Board - \$36.00

Your selection of three cheeses

***All cheeses served with a selection of condiments
and Lavosh crackers.***

P O R T S

	<u>glass</u>	<u>bottle</u>
Yalumba Galway Pipe	\$9.00	\$55.00
Penfolds Club	\$7.00	\$21.00
Para Liqueur	\$8.00	\$38.00
Penfolds Grandfather	\$12.00	\$95.00
Lauriston Show Muscat	\$10.00	\$55.00
Morris Old Tokay	\$10.00	\$65.00

***Please ask your service person about our extensive range of
cognacs and liqueurs.***