

CHEESE

\$19 PER 50G OR \$9.5 PER 25G

*Served with seasonal preserve, walnuts
and house-made sourdough crispbread*

Cave Aged Cheddar



Affectionately known as "Wookey's" cheddar

Traditionally handmade and matured cheddar in Dorset. Earthy, creamy with sharp flavours. Wrapped in cloth and aged for 12 months in the Wookey Hole Caves.

Dorset, England

Hard

Woombye Blackall Gold



Hand crafted in Queensland from locally sourced milk

Milky interior coated in a light orange rind. This cheese is a subtle washed rind gathering intensity and flavour as it matures. Accessible for all cheese lovers.

Woombye, Qld

Washed rind

Petit Agour Brebis Pimento



Nutty, sweet and spicy

Covered in pimento in later stages of affinage this cheese has a nutty sweet interior with a hint of spice brought through by the pimento outer layer.

French Basque Country

Semi hard

Jouvence Brie Fermier



Authentic Single Herd Farmhouse Brie

Full cream flavour with notes of mushroom and garlic. The milk is processed within 12 hours giving the cheese a superior flavour and richness.

La Tremblaye, Ile-de-france, France

Soft

Yarra Valle dairy Black Savourine



Local ashed goats made in traditional pyramid form

Matured to develop a white mould over the ash this cheese is chalky and crumbly with a smooth finish.

Victoria

Soft

Reypenaer 6 months



Made in the Gouda style

Milk from cows that roam in the lush, green pastures of the Dutch summer. This cheese is creamy, smooth textured and with plenty of flavour.

Netherlands

Semi hard

Ocelli Foglie di Castagno



Traditional seasonal cheese, wrapped in chestnut leaves with a strong and exceptional flavour

The cows and goats graze off pastures during the summer time. Left to age for about 18 months, wheels are then wrapped in chestnut leaves which transforms and permeates cheese. Intense flavour with caramel notes.

Piedmont, Italy

Hard

Bolte's Bonanza



Very creamy texture, wax coated, fruity, earthy

From Apostle Whey Cheese off the great ocean road. This paddock to plate cheese is a perfect example of an Australian blue. Deliciously creamy and complex.

South-west Victoria

Blue

SMALL BATCH CHEESE

25G \$11 / 50G \$22

Tarwin Blue



Our very own South Gippsland blue

Exhibits earthy qualities with a lasting intensity. Soft, creamy and smooth. An excellent example of local produce.

South Gippsland, Victoria

Blue



Cow



Sheep



Goat



Buffalo