

CHEESE

Australian and Imported Farmhouse and Cottage Style Cheese
served with green apple, Fruit paste and wafers

40g \$12.00 80g \$19.00

Washed Rind

Cows milk, typically bathed in a wash of salted water, wine, brandy or local spirits, smooth and creamy texture

Cheddar

Buttery but firm body with close texture and a clean nutty flavoured cheese

Triple Cream

Related to but very different to Brie, the specific fermenting cultures which grow on the exterior, produce a downy white bloom. Their filaments penetrate deep into the chalky, acidic curds and mature with complex, yeasty flavours. What remains is a delicious cheese cream

Gorgonzola

Italian cheese from Lombardy, made from the milk of cattle tired from their long spring and fall treks to and from the Alpine pasture. It has a fragile rind which may have some powdery patches. The paste is white to pale yellow with greenish blue veins. The texture quite creamy and moister the Stilton and more buttery than Roquefort.

Tilsit

Gallo Farm of North Queensland, nutty flavor and slightly crumbly

PECORINO TASTING

(serving for 1-2 people) \$21.50

3 styles of Pecorino with dried fig, grilled fig and jamon

PECORINO de fosse

Pure Ewe's Milk cheese, beginning as 'IL FORTETO and placed in sacks into the tufa's hollows (caves) of Sogliano al Rubicone, near Forli to mature for a year leaving a sharp taste and an unmistakable flavor

PECORINO ORO ANTICO RISERVA

Ewe's milk cheese, white coloured paste, soft but compact, tastes of yoghurt, fresh butter and notes of white flowers

PECORINO BRILLO

Hard, Italian Cheese made from Ewe's milk and matured in terracotta pitchers