

C'EST BON FROMAGE

3 cheese - \$28

5 cheese - \$36

Section 28, Monforte - Raw Cows Milk, Semi-Hard Woodside, South Australia

A raw milk, semi-hard cheese with a complex, but not overpowering flavour. Initially sweet, milky and fruit taste, that is balanced by emerging brothy and roasted nut flavours.

Papillon, Rond du Val - Ewes Milk, White Mould Roquefort, France

A soft ewes milk cheese with a smooth brie like texture. It offers a buttery and fruity taste under a white rind, with a felt like and supple texture.

L'artisan, Le Rouge - Organic Cows Milk, Washed Rind Mortlake, Victoria

A semi soft cows milk cheese washed in annatto to impart a bright orangey red colour. It has a rich, unctuous texture with a savoury, meaty flavour.

Poitou, Petit Sainte Maure - Goats Milk, White Mould Ashed Loire Valley, France

This lovely traditional goats cheese from the Loire Valley is coated with ash and has a slightly chalky centre with a crisp, clean and tangy flavour. It has a creamy finish and earthy tones.

Bleu d'auvergne - Cows Milk, Blue Mould Auvergne, France

Aged for a minimum of 4 weeks, this cheese showcases assertive flavours and a smooth texture. The rind is moist and sticky unveiling a soft paste with grassy, herbaceous and peppery taste.

Dill Pickled Qukes Barambah Chardonnay & Pear Chutney Tea Soaked Prune



C'EST BON CHARCUTERIE

3 meats - \$24

5 meats - \$32

Villani, Prosciutto de Parma – Pork

Italy

Meticulously salted and slowly cured for up to 16 months, it has an unrivalled sweetness with a very distinctive flavour.

Mr Cannubi, Noix de Jambon – Older Sow, Pork

Australia

Noix de Jambon means 'Nut of The Ham'. It is made of big, well worked muscles with loads of flavour and generous fat cover. Coated with herbs de Provence.

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Monsieur Saucisson, Tradition – Pork

Australia

A traditional Saucisson Sec marinated with red wine and garlic. It is an aged French style salami.

De Palma, Wagyu Bresaola – Beef

Australia

A truly great example of Wagyu Bresaola. Slow cured, lean and tender meat brined in red wine for a complex, long lasting flavour.

De Palma, Salame Norcia Piccante – Pork

Australia

Considered to be some of the best in Italy, Norcia is prized for their salame. It has an amazing taste and flavour from a slow fermentation process.

Balsamic Beer Onions

Waffle

