



Cheese Trolley Selection

20.5 (100 grams)

Served at your table with toasted fruit bread, quince paste and muscatels. All served ripe, mature and at room temperature. Cheese over 100 grams will be charged \$0.20 per gram.

caviste de scey (france)

a natural brine washed-rind that is matured for four months or longer; as it matures the cheese develops an ivory-coloured semi-soft interior and mild creamy flavour. the signature of this cheese is its light ash centre.

epoisse (france)

a washed rind cheese dating back to the 16th century. minimum of six weeks ageing this cheese appears with an orange rind and at room temp is soft centred.

munster- gerome (france)

the unique character of this full washed rind is attributed to the un-spoilt pastures of alsace and the vosgiennes cows, renowned for producing high-protein milk. the flavour ranges from nutty to yeasty and then all the way to spicy and aromatic.

heidi gruyere (tasmania)

from its inception the manufacturing of this cheese has not changed; with milk gathered from surrounding farms. expect a semi hard cheese with a texture that changes with age, from smooth to flaky, expect a well rounded nutty flavour as it travels smoothly along the palette.

grandveve ewe beauty (tasmania)

made from an in-house adaptation of reblochon and camembert recipes, this cheese presents as a vine-wrapped log. the interior is pure white with a light, chalky consistency.

st augur (france)

a blue cheese made from pasteurized cow's milk from the village of monts du velay, in central france. it contains 60% butterfat qualifying it as a double-cream cheese. aged for 60 days in cellars, the cheese becomes stronger and spicier as it ages.

que so valdeon (spain)

a mix of cow and goats milk, this is a blue that if you're not besotted by the flavour the method will grab you. aged in the mountains of spain in limestone caves for up to 4 months, a mould that is naturally generated by the mountain air.

pyengana cheddar (tasmania)

australia's oldest specialist cheese, dating back to turn of the century. the cheese is made using the traditional 'stirred-curd' method. after hooping, the cheeses are cloth-bound and naturally ripened for a minimum of 14 months. the result is a fine textured body, with a subtle flavour of herbs and honey when matured.

will stud cheddar (united kingdom)

the three b's...british, big and beautiful.....this is a uniquely flavoured cheddar style. perfumed with the earth and flavoured like a forest - enough is said you must try this!