

PLATTERS & CHEESE



Build your own Cheese & Charcuterie Platter

Served with Bellarine Smoked Fish Dip, Manzanillo Olives & Olive Oil, Screaming Seeds Dukkah, Fresh Seasonal Fruits, Artisan Crackers & locally made Sourdough.

TWO CHEESES \$26 / THREE CHEESES \$38 / FOUR CHEESES \$50 / FIVE CHEESES \$62

ADD CHARCUTERIE MEATS, SMOKED FISH & SMOKED EEL \$15

CHEESE SELECTION

MAURI CAVE RIPENED GORGONZOLA **B**

This aged cow blue cheese has a firm slightly crumbly texture with rich flavor.

GIPPSLAND BLUE **B**

Produced by the Tarago River Cheese Company this cheese is creamy and smooth and naturally rinded.

KING RIVER GOLD **WR**

Made by Milawa Cheese Co with a washed rind, slightly smokey and nutty. *Try this with our 2018 Pinot Noir

EXTRAVAGANT **WM**

An organic triple cream from North Geelong, it is soft and oozy. *Try this with our 2018 Chardonnay

GIPPSLAND BRIE **WM**

From the Tarago River, this cheese is soft and gooey in texture. Made in the modern style of light fermentation, the results are mellow butter and cream flavours.

ANNIE BAXTER **H**

Percorino style farmhouse cheese made with buffalo milk in Yambuk then aged in Yarra Valley for six months.

TILSIT **H**

Made in Northern Tasmania, this alpine cheese is nutty, yeasty and meltable.

LADY JULIA PERCY **H**

Buffalo Cheddar aged for 12 months on the banks of the Shaw River in western Victoria. Creamy in texture with a bitter finish.

GOURMET CHEESE SELECTION +\$4each

ONETIK OSSAU IRATY **SH**

Made from Manech ewe milk collected by the shepherds of the high altitude Aldudes Valley, Ossau Iraty is a lightly pressed cheese with a washed, hand salted rind.

REYPENAER VSOP **H**

A gouda aged for 24 months in Holland. This cheese is hard in texture and crystalized, while the flavor is full of butterscotch and whiskey notes.

WOOMBYE TRUFFLE CREAM **WM**

Referred to as their flagship cheese, this triple cream brie is infused with Italian Truffle for a delectable dance on the palate.

DRYSDALE GOATS CHEESE **G**

Locally made in the Drysdale cheese making room on the Bellarine Peninsula this cheese is made from fresh and pure milk from Saanan Goats around the corner on Scotchmans Road.

CLOTHBOUND FARMHOUSE CHEDDAR **H**

This rare old-fashioned style cheddar from England has been meticulously aged for 18 months to create evocative flavours with an aging, earthy undertone.

B - BLUE CHEESE

S - SEMI SOFT

H - HARD

WR - WASHED RIND

WM - WHITE MOULD

G - GOAT SH-SHEEP