

Cheese Boards

Select Your Cheeseboard size

Three cheeses (50g each)	29
Four cheeses (50g each)	34
Five cheeses (50g each)	38

From the Cow

Cheddar, Cloth-bound 14 months *Bay of Fires, Tasmania*
This award-winning traditional cheddar has a distinctive salty, round flavour

Comté *Comté, France*
Semi-hard, dense, smooth, supple, sweet, with aromas of butter & nuts

Cremeux d'Argental *France*
Triple cream, white mould with subtle aroma & flavour

French-style Triple Cream *Mill Grove Dairy, Upper Yarra*
White mould cheese, traditional French method. Soft & velvety

Gouda *Mill Grove Dairy, Upper Yarra*
Creamy, semi-hard, slightly salty. Aged for a minimum of two months

Grandano *Holland*
Unique, with visible salt & protein crystals. Sweet, piquant, caramel flavour

Cumin Gouda *Mill Grove Dairy, Upper Yarra*
Rich & creamy with cumin seeds

Fenugreek Gouda *Mill Grove Dairy, Upper Yarra*
Based on the original Gouda, with fenugreek. Aromas of curry, syrup & walnuts

Jensen's Red, Washed Rind *Tarago River, Gippsland*
Intense, supple & unique, one of Australia's most popular 'stinky cheeses'

Persian-style Fetta *Yarra Valley Cheese, Yarra Valley*
A silky texture, and a slightly salty tang with thyme & garlic

Shadows of Blue *Tarago River, Gippsland*
Rich & buttery, ideal for both new & experienced blue cheese tasters

Six Farms Triple Cream Brie *Adelaide Hills, South Australia*
Luscious, rich-tasting, soft & smooth, cloaked in a fine, velvety white mould

Smoked Cheddar *Mill Grove Dairy, Upper Yarra*
Slow smoked in-house, using hickory & redgum, medium aged

Stilton *England*
Semi-soft, blue-vein with a creamy, crumbly texture & spicy, strong taste

Taleggio-style Monte Rosso Section 28 *Adelaide Hills, South Australia*
Sweet, stinky, buttery, creamy, with hints of white grapes

From the Goat

Chevrano XO *Holland*
Creamy, aged goat's cheese, matured on untreated wooden shelves

Honey Bee Aged Gouda 12 Months *Holland*
Nutty with a hint of sweetness, like honey-roasted cashews, slightly crumbly

From the Sheep

Manchego 12 months *La Mancha, Spain*
Semi-soft with a fruity, nutty, sweet, tangy taste

Roquefort 5 months *France*
Unpasteurized blue, semi-soft, rich, creamy, tangy & salty. The 'Cheese of Kings'

A range of vegan cheese also available

Hunter's Board

Select your Hunter's Board size

Four items	40
Six items	55
Eight items	70

Serrano ham <i>gf</i>	10	Cornichon <i>gf</i> 	5
Rustic house-made terrine <i>gf</i>	15/22	Olives, mixed <i>gf</i> 	8
Pork & fennel salami <i>gf</i>	10	White anchovy <i>gf</i>	12
House-made chicken liver paté <i>gf</i>	14/20	Pickled onions <i>gf</i> 	5
San Danielle prosciutto <i>gf</i>	11	Pickled local veg <i>gf</i> 	8
Hot smoked trout <i>gf</i>	11	Your choice of any one cheese	10

Additions

Select any five items 20

Pickled figs <i>gf</i> 	5	House-made tomato relish <i>gf</i> 	5
Pear jam <i>gf</i> 	5	Caramelised onion jam <i>gf</i> 	5
Syrian fig jam <i>gf</i> 	5	Saffron thread relish 	5

Take Me Home

Select any of our Wild Fire Wines from the wall, or cheese from the display fridge and continue your Taste experience at home

Small Plates *Served with fresh local sourdough*

Button Mushrooms in Garlic & Paprika *gf*  10 |

Falafel & Spinach Hummus *gf*  12 |

Spanish Meatballs 12 |

Prawn Buns 19 |

Two soft, warm buns filled with fresh prawns & house mayo

Plates *Served with fresh local sourdough*

Winter Vegetable Soup 15 |

Soup du Jour
Chef's soup of the day (see specials board)

Toasted Reuben 16 |

Pastrami, sauerkraut, Russian dressing, house-blend cheese

Meatball Sub with House Pesto & Cheese 18 |

Beef meatballs in tomato sugo served in a crispy roll

House Dip Board *gfo*  18 |

House-made dips & fresh sourdough, ask for today's selection

Twice-baked Cheese Soufflé 25 |

Served with mushroom ragu

Penne with Pumpkin, Spinach & House Pesto 22 |

Sweet

See Specials Board

v = Vegetarian  = Vegan v^o = Vegetarian Option *gf* = Gluten Free *gfo* = Gluten Free Option

