

SHARING PLATES

Bar nuts	\$ 5.00
Marinated mixed olives Sourced from the Grampians by Red Rock, served warm with chilli	\$ 6.00
Sfingi con alici by Nonna Grazia Sicilian doughnuts filled with anchovy, served warm	\$ 9.50
Polenta Chips Parmesan polenta chips, romesco sauce	\$ 9.00
Melanzane in Carrozza Sliced eggplant filled with mozzarella di bufala crumbed and deep fried	\$11.50
Edible spoon Witlof filled with creamy gorgonzola and crumbled walnuts	\$ 9.00
Baby beetroots Soft goats cheese, beetroot, fig balsamic dressing	\$16.00
Zucchini salad Grilled zucchini, burrata cheese and sweet peppers	\$15.50
Slider Italian meatballs in traditional sugo with parmesan on a brioche bun	\$15.90
Baked brie Bathed in grand tawny port, fig compote, almonds and rosemary	\$21.00

CHEESE & ANTIPASTO BOARDS

For 1 person	\$ 21.00
For 2 people	\$ 32.00
For 4 people	\$ 56.00


FRENCH PLATTER

Delice de Bourgogne - White mould triple cream - Burgundy France: Cow

Roquefort AOC - Blue slowly ripened, rich creamy textures - France: Ewe

Pont l'Eveque AOC - Washed rind, savoury and piquant robust tang - Normandy France: Cow

Served with poached pear, dried apricots, orange jam, housemade sourdough

 **Wine Recommendations:** 2016 Pikes Riesling, Clare Valley. 2016 Noisy Ritual Pinot Noir, Geelong.


ITALIAN PLATTER

Taleggio DOP - Washed rind, creamy texture - Italy: Cow

Provolone DOP - Semi hard artisan, buttery with mild flavours - Italy: Cow

Parmigiano Reggiano DOP - Hard, full flavour, aromas are sweet and fruity - Italy: Cow

Served with olives, muscatel grapes, artichokes, prosciutto, salami, Sardinian flat bread, housemade sourdough

 **Wine Recommendations:** 2014 Seppelt Sparkling Shiraz, Great Western Victoria. 2016 Boucher Shiraz, Heathcote. 2013 St Hubert Cabernet Sauvignon, Yarra Valley.


PLOUGHMAN'S PLATTER

Pyengana Cloth Cheddar - Crumbly texture, bold flavours - Tasmania: Cow

Stilton PDO - Distinctive blue, strong fragrance with sharp flavours - England: Cow

Kullindi - Semi-hard, crumbly texture with lingering tangy after taste - Victoria: Cow

Served with traditional pork pie, pickled onion, mustard, lavosh, housemade sourdough

 **Wine Recommendations:** 2016 Moores Hill Pinot Gris, Tamar Valley, Tasmania. 2014 Garnatxa Grenache, Spain.

BOCADILLO

Manchego DOP - Semi-hard, peppery nutty flavours - Spain: Sheep

Mahon DOP - Soft to hard, sweet and fruity flavours - Spain: Cow

Valderon IGP - Blue semi-soft, rich and intriguing cheese. Wrapped in chestnut leaf - Spain: Cow & Goat

Served with olives, tumaca, stuffed pequillo peppers, Sardinian flat bread, housemade sourdough

 **Wine Recommendations:** 2012 Seville Hill Merlot, Yarra Valley. 2015 Palazzo Pinot Grigio, Yarra Valley.

SELECTION OF LOCAL CHEESE

Tarago - Triple cream white mould ultimate indulgence - Gippsland, Victoria: Cow

Milawa King River Gold - Washed rind, earthy and smoky flavours - North Eastern Victoria: Cow

Maffra Cloth Cheddar - Cloth wrapped cheddar, aged 12 months, sharp and complex flavours - Gippsland Victoria: Cow

Served with Red Rock Grampian olives, crusty bread with avocado, lavosh

 **Wine Recommendations:** 2016 Noisy Ritual Pinot Noir, Geelong. 2016 Moores Hill Pinot Gris, Tamar Valley, Tasmania.

AFFETTATI MISTI - SALUMI BOARD

San Daniele Prosciutto, Casalingo salami and Siciliano salami with fennel. Served with housemade sourdough

 **Wine Recommendations:** NV Palazzo Prosecco, Yarra Valley. 2015 Schloss Vollrads Riesling, Rheingau, Germany.

VEGETARIAN ANTIPASTO

Marinated artichokes, chargrilled zucchini, eggplant and stuffed pequillo peppers

 **Wine Recommendations:** 2015 Palazzo Pinot Grigio, Yarra Valley. 2016 Noisy Ritual Pinot Noir, Geelong.

BUILD YOUR OWN BOARD

One Cheese plus Accompaniments	\$14.90
Two Cheese plus Accompaniments	\$22.40
Three Cheese plus Accompaniments	\$29.90
Four Cheese plus Accompaniments	\$37.40
Additional Cheese	\$7.50
Prosciutto	\$7.00
<i>Cheeses are 50g each</i>	
<i>Accompaniments: Muscatel grapes, Sicilian orange jam, housemade sourdough & lavosh</i>	

FRESH & SOFT

Mozzarella di Bufala (Buffalo Milk), Campania, Italy

This fresh, drawn-curd made from whole buffalo milk – it has a springy texture and pleasantly lactic taste

Camembert (Cow's Milk), Yarra Valley

A fine, white mould encases the rich and fudgy centre that has a delectable taste of fresh apples and cream

Tarago, Triple Cream (Cow's Milk), Gippsland, Victoria

A soft fluffy rind encases the silky 'melt in the mouth' centre that tastes of rich butter and tangy sour cream

Le Dauphin (Cow's Milk), Rhone Valley, France

A fully ripened white mould cheese, soft, silky and deliciously creamy. Selected by Will Studd

Delice De Bourgogne (Cow's Milk), Burgundy, France

Triple cream cheese, rich flavour and a smooth melt in mouth texture

WASHED RIND

Taleggio DOP (Cow's Milk), Piemonte, Italy

Very intense and penetrating flavours that are creamy and milky with a hint of sweet spice

Pont l'Eveque AOC (Cow's Milk), Normandy, France

Pungent, very rich and deliciously creamy, with an intense, full-bodied palate and a delightfully smooth texture

Jensen's Red (Cow's Milk), Tarago Farm, South Australia

Goey and supple with a pleasant aroma of earth and eucalyptus and a fruity flavour with walnut overtones

King River Gold (Cow's Milk), Milawa Cheese, King Valley Victoria

Creamy with a slightly gritty rind and a rich smokey flavour

SEMI-HARD & HARD

Cabot Clothbound Cheddar, (Cows' Milk), USA

Aged 12 months, crumbly yet creamy texture and a buttery, sweet flavour with a lingering finish

Comté Marcel Petite (Cow's Milk), France

A hard and flexible texture and full-bodied and diverse flavours of yeast, nuts, toffee and subtle fruit

Queso Manchego DOP (Sheep's Milk), La Mancha, Spain

Firm and dry and tastes of burnt caramel and brazil nuts with a pleasant, salty finish

Truffle Pecorino (Sheep's Milk), Muggelano Valley, Italy

The addition of bianchetto truffles adds another dimension to the rich sweetness of the sheep's milk

Parmigiano Reggiano DOP (Cow's Milk), Emilia-Romagna, Italy

King of Italian Cheese, hard and crumbly cheese is intense and full of pleasant and salty flavours

Tomme De Chevre (Unpasteurized Goat's Milk), France

Strong goaty smell, reminiscent of fruits and hazelnut flavours

Le Gruyere AOP (Unpasteurized Cow's Milk), Switzerland

Aged for 6-9 months, has dense and compact texture, slightly grainy with fruity, earthy and nutty flavours

BLUE VEIN

Queso Valderon IGP (Goat's Milk), Toledo, Spain

This blue is aged in maple leaves, it has an excellent balance of sweet and tangy with an earthy finish

Roquefort Papillon AOC (Sheep's Milk), Midi Pyrénées, France

Sharp and metallic with heavy blue marbling and flavours of sweet, burnt caramel and butter

Stilton PDO (Cow's Milk), Nottinghamshire, United Kingdom

Syrupy, buttery and creamy on the palate with a full, strong and earthy flavour

Gorgonzola Dolce DOP (Cow's Milk), Piemonte, Italy

A milky, creamy palate and fruity, herbal flavours that pleasantly linger with sweet, grassy undertones