

One cheese - \$10
Two cheese - \$16
Three cheese - \$21
Four cheese - \$25
(30g per serve)

Cabot Clothbound Cheddar

Region: Vermont, USA

Cheese Type: Hard

Milk Type: Cow

This artisan clothbound cheddar is aged for at least 12 months in the underground caves of the Jasper Hill Dairy. The result is crystalline-flecked, moist and crumbly cheddar with a sweet, tangy caramel flavour.

La Peral

Region: Asturias, Spain

Cheese Type: Blue Mould

Milk Type: Cow

Made from a combination of cow's milk and a small amount of added ewe's milk cream, this unusual, peppery blue mould cheese has a creamy texture and spicy sweet flavours.

Le Conquerant Camembert

Region: Normandy, France

Cheese Type: White Mould

Milk Type: Cow

Handmade from rich Normandy milk by the graindorge dairy, this cheese has aromatic hints of wet straw, brassica and apples. Good use of traditional cultures, moulds and yeast.

Onetik Ossau Iraty - AOC

Region: Pyrenees, France

Cheese Type: semi hard

Milk Type: sheep

The method for making this cheese dates back some 4000 years, and is made from new season ewe's milk from the Ossau Valley Iraty regions in the Basque Pyrenees. After cooking the curds, the rind is washed and hand salted and matured for 6 months. Firm, nutty with a slightly sweet aftertaste.

CHEESE