

Dessert

White chocolate rice pudding w rhubarb jam & sugared pistachio nuts
12.00

Fried zeppole doughnuts w blood orange curd & blood orange syrup
12.00

Dark chocolate parfait w peanut toffee & a banana brioche
12.00

Cheese

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

Calendar Farmhouse Cheddar

Region: West Country, England

Cheese Type: Hard

Milk Type: Cow

Mature cloth bound farmhouse cheddar, with a crumbly moist texture and lingering tang. Handmade and matured for a minimum of 18 months.

Roquefort Papillon Blue

Region: Auvergne, France

Cheese Type: Blue Mould

Milk Type: Cow

Made in the Rouergue area of France this unpasteurized Sheep's milk crumbly, melt in the mouth blue has a distinct bouquet and a flavour that combines the sweet, burnt-caramel taste of sheep's milk with the sharp, metallic tang of the blue mould

Le Conquerant Grand Camembert

Region: Normandy, France

Cheese Type: White Mould

Milk Type: Cow

Le Conquerant Camembert is a soft, hand-made cheese specially made for Will Studd by the Graindorge dairy in the Pays d'Auge region in Normandy, France. Made from pasteurized cow's milk and traditional cultures. Has a fudgy texture with hints of truffle, wet straw and cauliflower

OnetikOssauraty - AOP

Region: Pyrenees, France

Cheese Type: Semi Hard

Milk Type: Sheep

Produced with new seasons ewe's milk from Ossau Valley and Iraty forest in the Basque region of Southern France. Firm, nutty with a slightly sweet finish, this AOP cheese is often only available for 6 months of the year.