

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.

### **Riverine Blue**

**Region:**South Gippsland, Victoria

**Cheese Type:** Blue Mould

**Milk Type:**Water Buffalo

The first buffalo blue made in Australia, and one of very few in the world. Milk gathered from a herd of just 41 buffalo, this cheese has a buttery texture w complex savoury 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.

### **OnetikOssauIraty - 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 w a slightly sweet aftertaste.

# **CHEESE**