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# CHEESE

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**Quickes Mature Clothbound Cheddar (Devon, England) - Cow**

Rich and buttery cheddar that offers outstanding depth of flavour, from brothy to grassy to caramel notes

**Milawa Camembert (King Valley, Victoria) - Cow**

Velvety soft white mould, with a creamy golden interior

**Rouzaire Brie De Nangris (Seine-et-Marne, France) - Cow**

Untuous texture with a sweet earthy flavour

**L'Artisan Extravagant (Timboon, Victoria) - Cow**

Decadent triple cream cheese, mild and creamy with a strong bite when ripe

**Berry's Creek Tarwin Blue (South Gippsland, Victoria)- Cow**

Lasting intensity and a texture full of soft, smooth appeal

**Cropwell Bishop Stilton (Nottingham, England) - Cow**

Rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth

**Meredith Chevre (Victoria) - Goat**

Silky smooth, lightly salted

**Hawes Wensleydale NYD (North Yorkshire, England) - Cow**

Wallace and Gromit's favourite mild, creamy cheese from the Yorkshire Dales

**IL Forteto Pecorino Toscono DOP Stagionato (Italy) - Sheep**

Tangy, savoury, herbaceous, and slightly salty elements, with lingering notes of toasted nuts and alliums.

**Manchego D.O (La Mancha, Spain) - Sheep**

Semi-hard with a richness, reminiscent of Brazil nuts & burnt caramel with a slightly salty finish

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	Two Cheeses	\$18
Min. Order Two Cheeses	Three Cheeses	\$22
Paired with Quince Paste & Lavosh	Four Cheeses	\$28
	Five Cheeses	\$34

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