



CHEESE MENU

60GM PORTIONS

1 PIECE \$14

2 PIECES \$19

3 PIECES \$26

CASHEL BLUE

A relatively modern cheese made under the shadow of the rock of cashel. When young, cashel blue is firm yet moist, with a hint of tarragon and white wine. With age, its true character emerges, mellowing to a rounder, spicier style. When it is at its peak its bulges and collapses a treat for the connoisseur.

Age: 8 to 14 weeks

COMTE GRUYERE

Produced in the Jura region and is one of the most popular cheeses in France today. This cheese is made from Montbeliard cow's milk. It has a savory nutty texture and a sweet honey flavour. It has A.O.C. classification.

Age: 12 months

FROMAGE D'AFFINOIS

A soft cheese from the Rhone Alps in France, it is a cow's milk cheese made in the shape of a brick. It is a mixed washed/ white rind that has a soft silky texture as it ripens and a slightly pungent aroma.

Age: 6 weeks