

**White Mould Cheese**

*Surface ripened cheeses exhibit a rich, runny texture. These cheeses show straw like color across the surface as the cheese ripens. These cheeses ripen from the outside in.*

France: Brie De Meaux	\$10.50
France: Delice De Bourgogne Triple Cream	\$10.50
Australia: Victoria Triple Cream Tarago River	\$ 9.50

**Washed Rind Cheese**

*Ranging from rather spic to outrageously piquant in taste and aroma, they can smell yeasty. The paste may resemble Brie or be more supple and elastic.*

France: Pont Leveque	\$11.50
France: St Nectaire	\$ 9.50
Australia: Victoria Jensen's Red Tarago River	\$ 8.50

**Semi Hard & Hard Cheese**

*Generally these cheeses are cellar-aged from 12 to 24 months. These are excellent to cook with or for cheese boards.*

France: Beaufort French Alpine	\$ 14.50
France: Cantal Entre-Deux	\$ 12.00
Australia: Tasmania Pyengana Mature Cheddar	\$ 9.00

**Goat Cheese**

*Generally smooth and creamy with a distinctive tangy flavour and a hint of saltiness.*

France: Crottin De Chevre Semi Dry	\$14.00
France: Tomme De Chevre	\$12.00
Australia: South Australia Chevre Square	\$ 9.50

**Blue Cheese**

*Blue Cheese is either pressed or cooked. Most frequently the curd is crumbled. The blue mould is a strain of penicillin that is added to the milk before the rennet.*

France: Roquefort Black label	\$13.00
France: Fourme D'Ambert	\$ 9.00
Italia: Gorgonzola Bontazola	\$ 9.50

Chef's Selection of Five Cheeses – one from each group \$25.00

15% surcharge applies on Public Holidays