



Cheese & Charcuterie

BREAD & CHEESE

FROM 3PM

Beer grain sourdough with choice of homemade whipped butter (V) OR olive oil (V)

Our cheese selection (50g) spent grain crackers, beer grain sourdough, fig salami, quince paste

- 1 cheese..... 9
- 2 cheeses....17
- 3 cheeses....25

Bûche de Chèvre, Fr
Soft goats' cheese
Beer match: WS XPA

Cartwheel Creamery, Coppermine washed rind camembert, NZ
Soft, mild & delicate
Beer match WS Rooty Toot

Port Salut, Fr
Semi soft, pasteurised cow's milk, orange rind
Beer match: WS Red Pils

Gorgonzola dolce, It
Sweet, soft, blue
Beer match: WS Stout

Meyer vintage gouda, NZ
Semi hard, nutty, sharp, cow's milk
Beer match: W/S Golden Ale

Barry's Bay cloth bound aged cheddar, NZ
Hard, bold & intense
Beer Match: WS Ghuznee Pale Lager

House manuka smoked Grana Padano, It
Hard, full & nutty
Beer match: WS Stout

CHARCUTERIE

FROM 3PM

ALL SERVED WITH SPELT LAVOSH & HOUSE PICKLES

Coppa: Italian cured dried pork collar **13**
(DF, GF option)

House made porchetta: thinly sliced pork loin & belly rolled with herbs, garlic & fennel seeds (GF option) **15**

Bresaola: air-dried beef topside (GF option) **14**

Fromage de tête: pork brawn terrine **14**

Sopressa: salami, mild (GF Option) **13**

Free range pork neck rilette, pickles, beer grain sourdough (DF) **14**

Duck liver parfait with housemade fruit chutney, toasted brioche **16**

PLATTERS (SERVES 2 OR 3) 39

Charcuterie platter **39**
Coppa, salami, porchetta, bresaola, fromage de tête terrine, beer mustard, house pickles, spelt lavosh, beer grain sourdough (DF, GF option) **Add extra bread +3**

Veggie platter **39**
Fermented hummus, Kraut 'N' cheese balls, witloof with artichoke & smoked ricotta dip, dolmades, tofu pepperoni, marinated olives, pickles, bread, spelt lavosh, beer grain sour dough (V) **Add extra bread +3**