



Cheese & Charcuterie

BREAD & CHEESE

FROM 3PM

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

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 **15**
pork loin & belly rolled with herbs, garlic & fennel seeds (GF option)

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

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

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

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

Vegie 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 sourdough (V)
Add extra bread +3