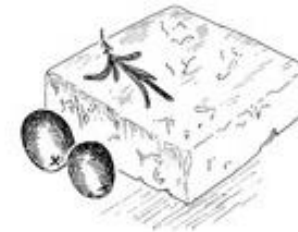




cheese on wheels



Melted

Cheese Toastie \$10

Seasonal Cheese mix – House Bread & Butter Pickles

Add Romeo's Paris Ham + \$2

Vegetarian Toastie \$10

Buffalo Mozzarella - Roasted Eggplant – Tomato Capsicum Relish

Seasonal Salad

Puy Lentils – Raddichio – Plum – Goat cheese – Romeo's Confit Duck \$19

To Share ... or not

Stracciatella – Tomato – Roasted Peaches \$18

Mac & Cheese – Romeo's Speck - Pickles \$16

Ploughman's Lunch \$17

Farmhouse Cheddar – House Pickles – Relish – Cured Meat

All Share items and Salad are served with Staple Sourdough Bread

Drinks

Coffee Regular 3.50 Large \$4

Strangelove Soda (Lemon squash, Apple Cinamon) \$5.50

Beloka lightly sparking water 750ml \$6

BYO wine \$3.5 per person

Cheese

1 Cheese \$12

2 Cheese \$19

3 Cheese \$25

Speak with our cheesemonger and choose from our display fridge. Approx 50gr per cheese. Cheese boards are served with Staple Sourdough bread, House baked Organic Lavosh, Accompaniments.

Boards

Charcuterie Board \$26

Selection of cured meat- Romeo's pate - cornichons – pickles – pepe saya butter - sourdough

Antipasto Board \$28

Prosciutto di Parma – Olives – Truffle Pecorino – Meredith Goat Cheese - Tomato Eggplant Relish – Pickles – Sourdough – Lavosh

Sides

Prosciutto di Parma \$7

Duck and Cognac Pate \$7.5

Olives \$6.5

Cornichons \$4

Extra Sourdough \$3.5

Saucisson \$4

Pork Rilette \$7.5

Bread and Butter Pickles \$4

Extra Cheese \$7

Extra Lavosh \$3