



cheese on wheels

Tuesday – Thursday 9am-5:30pm
 Friday & Saturday 9am-9pm
 Sunday & Monday Closed

Bakery & Toasties

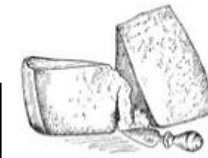
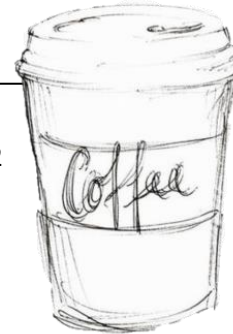
Brasserie Bread Pastries – Croissant, Pain au Chocolat, Danish ... see counter
 Ham & Cheese, Bechamel Croissant - \$9.50
 Ricotta Toast – Sour Cherry Bread – Buffalo Ricotta – Honey - \$12
 Sourdough – Straciatella – Grilles plum – Prosciutto \$12
 Classic Cheese Toastie - Seasonal Cheese mix – House Bread & Butter Pickles - \$10

- Add Rome's Paris Ham + \$2
- Add Tartufata (truffle paste) + \$2
- Add Tomato Capsicum Relish + \$2



Fresh Baguette

Roasted Eggplant – Tomato Capsicum Relish, Sundried Tomatoe - Buffalo Mozzarella - \$12
 Romeo's Paris Ham, Comte, Tomato, Aioli - \$12
 Prosciutto, Olives, Piquillo, Buffalo Mozzarella - \$14
 Smoked Chicken, Triple cream Brie, Apple, Beetroot relish, Mayo, Leaves - \$14



Drinks

Coffee Mio (Melbourne roaster)
 Regular 3.50 Large \$4
 Tea Drops -Pepermint, Earl Grey, English BB, Chai \$3.50
 Chai Me - sticky Chai \$4.00
 Strangelove Soda (Lemon squash, Apple Cinamon) \$5.5
 BYO wine \$3.5 per person

Boards

1.Cheese - \$14 2.Cheese - \$21 3.Cheese - \$27

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

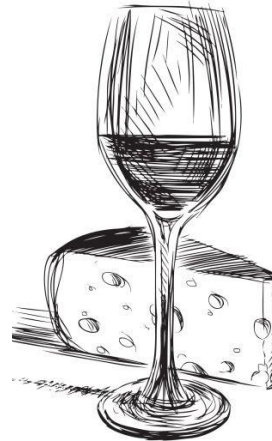
Charcuterie Board - \$28

Selection of cured meat- Terrine & Pate - cornichons/ pickles – pepe saya butter – onion jam - sourdough

Ploughman's Lunch - Farmhouse Cheddar – Pickles – Relish – Cured Meat - \$19

Shares

Vannella Burrata – Tomato – EVOO & Plum dressing – Grilled Peach - Sourdough \$24
 Rocket – Beetroot – Goat Curd Dressing \$ 10.50



Sides

Prosciutto - \$8	Saucisson - \$4.9
Chicken Parfait - \$7.5	Duck & Cherry Pate - \$7.5
Country Terrine - \$8.50	Pork Rilette - \$7.5
Olives - \$6.5	Hot Sopressa - \$8.50
Cornichons - \$4	Extra Cheese - \$9
Extra Sourdough - \$3.5	Extra Lavosh - \$3