***Come and unwind at The Cottage at 3 Willows Vineyard where we have sourced the local produce for you so you can relax and graze. All fresh produce in our Providore Pantry Package is small batch, artisan and local. You won’t find this quality food at the supermarket.***

***While this can feed a group of 4, it is designed to feed one couple generously with a cheese platter or two, cooked breakfast and a light meal. Please enquire if additional produce is required for larger groups.***

You will receive:

* *Coal River Farm* (Cambridge, TAS) triple cream brie 200g – a rich creamy triple cream brie made with European cultures
* *Red Cow Organics*’ (Oldina, TAS) Tilsit 200g – a gorgeous washed rind semi-hard cheese, as tasty on a cheese board as it is grilled on toast or atop a risotto
* *41 Degrees South Salmon’s* smokedsalmon rillete 100g – a lovely pate style smoked salmon dip made with a blend of herbs & spices, including Tasmanian pepperberries
* Selection of seasonal fruit – fresh & may also include dried or freeze dried
* Tasmanian quince/fig paste 100g – locally made fruit paste to accompany cheese
* A selection of crackers (GF available)
* *Pigeon Whole Baker* Fig & walnut loaf (Devonport, TAS) – sourdough artisan bread, perfect with cheese, butter or jam
* Tasmanian artisan chocolate 200g – *Anvers, Rhuby Creations* or *Coal River Farm*, dependant on availability
* *Forager Food Co.* Tasmanian mushroom & Truffle risotto 300g - just add the vegetable stock in the kitchen for a quick & tasty meal
* *Mt Roland Pastured Free range Eggs* – half a dozen (a dozen available on request)
* *Boks Bacon* - award winning Tasmanian bacon