

## EAT IN

### *Seasonal Cheese Platter*

Barossa Valley Cheese Marinated Feta topped with Kappy's Roasted Wattle seeds, paired with Steiny's Lachsshinken, Perryman's Gingerbread Babies with Barossa Triple Cream and Buzz Honeycomb, fresh apple with Barossa La Dame, Served with Barossa Bark Naked Bark Chips.

\$35

### *Cheese & Wine Flight*

Tasting experience. Pinot Grigio paired with Barossa Feta and Barossa Geo, Cabernet paired with Barossa Washrind and Nietschke Farm Cheese, served with Crispbreads

\$20

### *Barossa Halloumi plate*

Pan Fried Barossa Halloumi, served with Relish the Barossa Blueberry and Shiraz paste & fresh Lemon

\$15

### *Barossa's Finest Collaboration*

Tasting Experience. Barossa Valley Pear cider with Barossa Geo, Greenock Brewers Victorville Ale with Barossa Camembert, Seppeltsfield Tokay with Barossa Buffalo and Barossa Distilling Company Gin with La Dame.

\$49

### *Cheese & Tea Plate*

Tasting experience. Darjeeling First Flush with Barossa Geo, Blue Zest with Barossa Triple Cream and Shades of Red with Nietschke Farm Cheese.

\$29

## DRINKS

### *Cheesecellar Wine*

Pinot Grigio or Cabernet  
\$6/glass

### *Pot of Tea*

Pai Mu Tan, Darjeeling, Blue Zest, Shepherd's Delight, Smokey Joe Grey, Lapsang Souchong, Shades of Red

\$5

### *Bickfords Soft drinks*

Sarsaparilla, Creamy soda, Ginger Beer, Lemon Lime & Bitters, Soda Water

\$4

### *Water*

\$2