

The Cheese Kitchen Food

PLEASE ORDER AT THE COUNTER

CHEESE & MEAT BOARDS	Your choice of 2, 3 or 4 cheeses or meats.	2 items	\$19
	served w/ bread, crackers & a matched	3 items	\$25
	accompaniment	4 Items	\$31

ALL DAY BREAKFAST

Bircher Muesli	Coolamon Yoghurt, Brushwood Oats & Groats, Summer Fruits & Native Spices		\$10
BLT	Crispy Berkshire Bacon, Lettuce, Tomato Relish & Mayonnaise		\$12
Salmon & Eggs	Cured Salmon, Cackleberry Scrambled Eggs w/ Sourdough Toast		\$18
Full Breakfast	Bacon, Sausage, Roast Tomato, Eggs, House made Baked Beans & Toast		\$18
<i>Optional Extras \$3</i>	<i>Eggs</i> <i>Sausage</i> <i>Baked Beans</i> <i>Bacon</i> <i>Tomatoes</i> <i>Cured Salmon</i>		

SOMETHING FOR ONE

Salad	Iceberg, Walnut, Blue Cheese and Apple (V,GF)		\$14
Nachos	BBQ Pulled Pork, Cheese, Jalapenos		\$17
Vegetarian Nachos	Three Beans Tomato Sauce, Cheese, Jalapenos (V)		\$14
Burger	Tandoori Pulled Lamb, Coolamon Yoghurt, Fries & Pickles		\$18
Fish and Chips	Beer Battered Barramundi with Tartare Sauce, Side Salad		\$18

SNACKS AND SHARING

Labneh	Soft Cheese Curds served with Toasted Sourdough Breads and Blue Cheese & Rocket Pesto (V)		\$6
Pork Pie	Traditional English Pie (Served Cold)		\$8
Fries	Sweet Potato & Alpine Pepper Mayo (V)		\$8

PLOUGHMAN'S PLATTER	The Marrar Mature, The Rock, Cackleberry free-range soft-boiled egg, Bum Hummer Onions, Whey Pickles, Pork Pie, Local Leg Ham, Apple, Celery & Chef Chris' Piccalilli		\$28
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Coolamon
CHEESE



Please discuss any dietary requirements with staff prior to ordering
V =Vegetarian GF =Gluten Free

The Cheese Kitchen Drinks Menu

SPARKLING WINE

Cottontail Red Bubbles	\$8/\$32
Borambola VIII Sparkling	\$9/\$32

WHITE WINE & ROSÉ

Amesbury Semillon Sav Blanc	\$7/\$28
Amesbury Moscato Rosa	\$7/\$28
Yarran Rosé	\$8/\$28
Yarran Moscato	\$8/\$28
Yarran Sauvignon Blanc	\$8/\$28
Yarran Chardonnay	\$8/\$28
Yarran Pinot Grigio	\$8/\$32
Lillypilly Vermentino	\$8/\$34
Signor Vino Sangiovese Rose	\$9/\$36
Borambola Wishing Well Sav Blanc	\$9/\$36

RED WINE

Toorak Rd Durif	\$7/\$28
Amesbury Cabernet Shiraz Merlot	\$7/\$28
Yarran Merlot	\$8/\$28
Yarran Shiraz	\$8/\$28
Yarran Cabernet Sauvignon	\$8/\$28
Yarran B Series Yenda Petit Verdot	\$8/\$34
A Growers Touch Cab Sav	\$8/\$32
Signor Vino Sangiovese	\$10/\$36
Borambola Hiraji's Spell Shiraz	\$10/\$42

FORTIFIED & DESSERT WINE

Yarran Brewers Droop Port	\$7/\$28
Lillypilly Fiumara 7 Domenic Blend	\$8/\$32
Lillypilly Noble Harvest	\$12/\$42

CAMPOS COFFEE, HOT CHOC & CHAI

Espresso, Flat White, Latte, Cappuccino, Macchiato, Long/Short Black

Cups/Glasses	\$4.2
Mugs	\$4.7
Soy Milk, Almond Milk, Lactose Free Milk, Extra Shot, Syrups	\$0.5

TEA BY T2

\$4

English Breakfast, Earl Grey, Peppermint, Chamomile, Sencha Green, China Jasmine, Lemongrass & Ginger

BEER

Bridge Rd Little Bling - Mid (3.4%)	\$6.5
Great Northern (3.5%)	\$7
Tumut River Brewing Aussie Ale (4.8%)	\$7
Borambola Tuckerbox Hoppy Lager (5.0%)	\$7
Tumut River Brewing Squealing Pig APA (5.0%)	\$7.5
Bridge Rd Brewers Hefe Weizen (5.0%)	\$7.5
Bridge Rd Brewers Chestnut Pilsner (5.0%)	\$8.5

ALCOHOLIC GINGER BEER & CIDER

Apple Thief Pear cider (4.5%)	\$7
Borambola Tuckerbox Apple cider (5.0%)	\$7
Tumut River Brewing Ginja Ninja (5.3%)	\$8

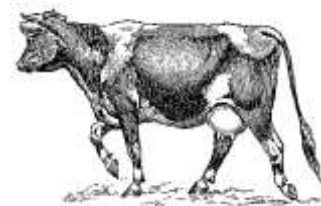
SOMETHING SOFT

Juices	\$3.5
Orange Juice, Pineapple Juice, Apple Juice	

Emma & Tom's Natural Soft Drinks	\$4.5
Natural Cola, Ginger Beer, Sparkling Raspberry, Lemon Lime & Bitters, Lisbon Lemon	

Shaken Milk	\$4.5
Freshly pasteurised milk w/ chocolate, vanilla, strawberry, caramel, banana, coffee	

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Ask us about our spirits and cocktail list!