

The Cheese Kitchen Food

CHEESE & MEAT BOARDS

Your choice of 2,3 or 4 cheeses or meats.
served w/ bread crackers & a matched
accompaniment

2 items \$19

3 items \$25

4 Items \$31

The Cheeses (V, GF)

Goat Feta w/ Snowgum honey
Caerphilly The Kid w/June licorice
Riverina Silk w/ marmalade
Aristaios w/ local olives
The Ganmain Mild w/ Chef Chris' Fig chutney
The Marrar Mature w/ pickled beets
Matong Vintage w/ Bum Hummer onions
Clothbound Cheddar w/ beetroot relish
River Mint w/ pickled cucumber
Lemon Myrtle w/ sugared olives
Alpine pepper w/ roast apple
Bush Tomato w/ onion jam
The Coolamon w/ candied walnuts
De-Brie w/ Jamaican ginger cake
The Rock w/ ANZACS
Sacrebleu! w/ sticky prunes

The Meats (GF)

Ferdinando Leeton Prosciutto
Codemo mild salami
Leeton hot salami
Seasonal house made terrine
Bresaola
Local Leg ham

Coolamon
CHEESE

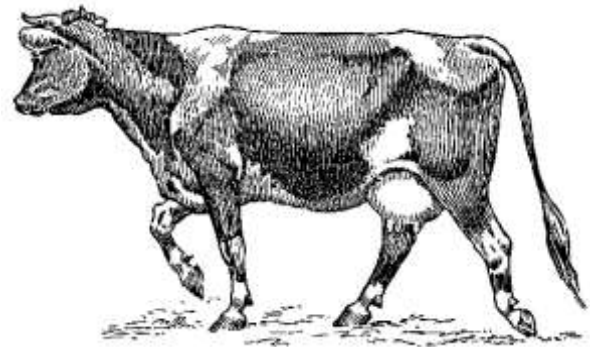
PLOUGHMAN'S PLATTER

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 (K)

\$28

SNACKS AND SHARING

Chicken and Camembert Toastie, Fig Chutney **\$12**
Leg Ham & Cheddar Toastie, Tomato relish (K) **\$12**
Sweet Potato Fries & Alpine Pepper Mayo (K) **\$8**
Toasted sourdough breads with labneh
and blue cheese and rocquette pesto (V) **\$8**
Cheese Scone, house-made butter **\$5**
Traditional English Pork Pie (served cold) **\$8**
Potted Trout, citrus, whey pickles, bread **\$10**



*Our cheeses are handcrafted by Artisans –
discover their secrets:*

- *On a **Guided Tour***
- OR*
- *In a **Cheese Making Workshop***

A Private Event?

*We have you covered.
Just ask one of our staff.*

****Please discuss any dietary requirements with staff prior to ordering****

K = Available as a kid's meal

V =Vegetarian

GF =Gluten Free

The Cheese Kitchen Drinks

SPARKLING WINE

Cottontail Red Bubbles	\$8/\$32
Borambola VIII Sparkling	\$9/\$36

WHITE WINE

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

RED WINE

Toorak Rd Durif	\$7/\$28
Wilandra Premium Selection Durif	\$7/\$28
Amesbury Cabernet Shiraz Merlot	\$7/\$28
Yarran Merlot	\$8/\$32
Yarran Shiraz	\$8/\$32
Yarran B Series Yenda Petit Verdot	\$8/\$32
A Growers Touch Cab Sav	\$8/\$32
Signor Vino Sangiovese	\$10/\$42
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

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

CAMPOS COFFEE, HOT CHOC & CHAI

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

Cups/Glasses	\$4
Mugs	\$4.5
Soy Milk, Almond Milk, Lactose Free Milk	\$0.5
Extra Shot, Syrups	\$0.5

TEA BY T2

\$4
English Breakfast, Earl Grey, Peppermint, Chamomile, Sencha Green, China Jasmine, Lemongrass & Ginger

SPIRITED SECTION

Aperol	\$7
Vodka O	\$8
Beenleigh White Rum	\$8
Sailor Jerry Spiced Rum	\$9
Tanqueray London Dry Gin	\$8
Four Pillars Dry Gin	\$10
Brookies Gin	\$11
Maker's Mark Bourbon Whisky	\$8
Monkey Shoulder Blended Whisky	\$10
Starward Wine Cask Single Malt	\$12
Espolon Tequila Reposada	\$8
Sesion Reposada Tequila	\$10

ALCOHOLIC GINGER BEER & CIDER

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



SOMETHING SOFT

Emma & Tom's Life Juices	\$4.5
Straight OJ, Green Power, Cloudy Apple	
 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	

SOMETHING SWEET

Cookies of the day	\$3
Lemon myrtle & macadamia fudge	\$4
Sweet Scone, Jam, cream	\$5
Banana Bread, house-made butter	\$6
Chocolate brownie, strawberries & cream	\$6
Lemon Myrtle pannacotta, poached rhubarb, ginger cake	\$6
Wattle Pavlova	\$8