

Locally Sourced Platters

Garlic & Cheese Bread – Fresh herbs, garlic butter, served on Turkish bread	5.50
House Made Dips – Three dips, served with house made flat bread	12.00
Warmed Tiandi Grove Olives - Aged balsamic & Osborne olive oil, house made dukka & Milawa crusty bread	10.50
Tasting Plate – Butts smoked meats, Tiandi olives, Warrenheip white brie, marinated feta & herb, crackers, Milawa bread & marinated vegetables	22.00
Duck Liver Parfait - Glazed figs, house made flat bread	10.50

Cheese Plater

The milk for the cheeses is sourced locally from cows that graze the rich soils of the Great Dividing Range

Goldfields Cheese

Warrenheip White

A brie style cows milk cheese with a smooth creamy texture. Warrenheip white softens as it matures but it remains a firm textured cheese with a creamy flavour

Welshmans Reef

A hard blue vein cheese with a strong but not over powering blue vein flavour. A cheese for the blue vein lover

Lasseters's Reef

A firm Gouda texture with a Havarti / Mild Cheddar flavour.

One cheese 50gm \$12.00 Three Cheeses 150gm \$22.00

Served with fresh fruit, crackers, bread & local quince paste

10% Surcharge on public holidays