



Cheese Platter

APPLEWOOD SMOKED CHEDDAR (UK) 9

A classic pairing with Chardonnays or Sauvignon Blanc. Accentuates the nutty, woody characteristics for the wines.

GRANA PADANO (18 months) (ITALY) 9.9

Great for fairly bold reds that have lower tannins.

BOER N TROTS (NETHERLANDS)11

A perfect pairing with a good Shiraz. A rich and creamy flavor.

GRUYERE RESERVE (SWITZERLAND) 11.5

Perfectly balanced for depth of flavor and creamy texture without the Saltiness through ageing becoming overbearing.

CHILLI CHEDDAR (UK) 12

A creamy cheddar cheese combined with chillies and jalapenos.

PECORINO WITH TRUFFLE (ITALY) 17

This pasteurized sheep's cheese with black truffles comes from the Italian island of Sardinia. Though the truffles are only visible in the "veins" the truffles flavor permeates throughout the entire paste of this amazing Cheese.

SAINT AGUR BLUE CHEESE (FRANCE) 15

Strong Blue Taste With a Smooth Creamy Texture. Goes well with a Stout
*(*Not Recommended For Pregnant Women)*

**All Cheese Are Approximately 100g In Weight*