



EAT IN

Seasonal Cheese Platter - \$35 (for 2)

Barossa Cheese Vache Curd with MT Pleasant Smoked Salmon, Barossa Caperberries, Barossa Cheese La Dame with Zimmy's Beetroot relish, Singing Magpie Semi-dried figs, Torzi Matthew Olives and Barossa Brie. Served with crackers and pumpernickel bread.

Cheese & Wine Flight - \$20pp

4 cheeses paired to 2 Cheesecellar Wines

Camembert VS Brie Taste Off - \$20pp

3 Camembert's and 3 Brie's to compare & analyse

Barossa's Finest Collaboration - \$49pp

Matching cheese to the regions unique ferments;
cider, beer, tokay & gin.

Cheese & Tea Plate - \$29pp

Pairing 3 original tea blends from Kappy's Tea to cheese.

DRINKS

Cheesecellar Wine - \$6.00/glass

Barossa Pinot Gris or Barossa Cabernet Sauvignon

Bickfords Softdrink - \$3.50

Water - \$2.00



#barossacheese #restaurantaustralia #mybarossa