



## EAT IN

### *Seasonal Cheese Platter - \$35 (for 2)*

Barossa Cheese Marinated Feta with Kappy's Roasted Watleseeds, Barossa Country Cheese Discs, Barossa Geo, Humbugz Honeycomb, Newbury & Watson Prosciutto, Fresh Apple & Blueberries and Grana Padano. Served with Barossa Naked Bark Chips.

### *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 #restaurationaustralia #mybarossa