



BAROSSA VALLEY CHEESE COMPANY

EAT IN

Seasonal Cheese Platter - \$35 (for 2)

Barossa Triple Cream paired with Relish the Barossa Blueberry and Cabernet Paste, La dame (Aged Goats Cheese), paired with Gully Gardens Dried Pears & Peaches, Alexandrina Vintage Cheddar paired with Little Acres Mushroom Pate, accompanied with Torzi Matthew Olives served with Barossa Bark's Naked Bark Chips & Crispbreads

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 #barossa
#seesouthaustralia