

EAT IN

Seasonal Cheese Platter

Barossa Brie served with Singing Magpie dried figs, Vache Curd served with pumpnickel bread, Mt Pleasant smoked salmon & Jimmy's horseradish, Buffalo batch #1 served with Jimmy's beetroot spread and Barossa Bark chips. \$35 for 2.

Cheese & Wine Flight

4 cheese paired to 2 Cheesecellar wines.
\$20 pp.

Camembert Vs Brie taste off

3 Camembert's and 3 Brie's to compare and analyse.
\$20 pp

Barossa's Finest Collaboration

Cheese matched to cider, beer, tokay and gin.
\$49 pp

Cheese & Tea Plate

Pairing 3 original tea blends to cheese.
\$29 pp

DRINKS

Cheesecellar Wine

Pinot Gris or Cabernet Sauvignon
\$6.00/glass

Mineral Water

\$2.00/bottle

Bickfords Soft drinks

Sarsaparilla, creamy soda, lemon lime bitters, ginger beer, sparkling mineral water \$4.00/bottle

Pot of Tea

\$5.00