



WINE CLUB  
MEMBERS  
SAVE 25%  
ON WINE.

## CHEESE & CHARCUTERIE | BUILD YOUR BOARD

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### COAL RIVER FARM ASHED BRIE

Triple Cream Brie rolled in charcoal, which enhances the creamy, nutty flavour. Hand made in the Coal River Valley, Tasmania. \$15/piece

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### LA VERA ADEL BLUE

Blue vein, cows milk cheese made in Newton, South Australia. Wonderfully creamy with tangy fruit flavours. \$12/piece

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### MANCHEGO MATURADO

Semi-hard sheep milk cheese from La Mancha, Spain. Aromatic, nutty, peppery. \$14/piece

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### COMTÉ ARNAUD AOC

Semi-hard cow's milk cheese from Franche-Comté, France. Buttery, toasty, aromatic. \$14/piece

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Salami, South Australia \$10

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Prosciutto Di Palma, Italy \$10

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Quince Paste, Adelaide Hills (V,GF) \$10

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Little Acre Mushroom Paté \$15

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Andy Clappis Bread (loaf - serves 2) \$8

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*\*All cheese boards are served with crackers, dried apricots and almonds (V,GF).*