

# *The* Cheese Artisans

## MAIN MENU

### TAPAS / SMALL PLATE

Burrata (125g/250g), Tomato, Balsamic	\$13/\$16
Mozzarella (125g/250g), Tomato, Balsamic	\$13/\$16
Gorgonzola, Melon Purée	\$12
Toasted Mozzarella, Gruyere Crostini (3 pcs)	\$8
Garlic Prawn, Paprika	\$12
Potato, Chorizo, Fried Egg	\$10
Smoked Salmon, Honey Brie Crostini (3 pcs)	\$10
Mixed Olives	\$6
Wagyu Corned Beef Crostini (3 pcs)	\$12
Corn-fed Chicken Breast, Morel Cream	\$21
US Beef Burger	\$19
US Choice Beef Ribeye	\$28

# The Cheese Artisans

## BAKED CHEESE SPECIALS

Served with Artisanal Bread to dip into these gooey, melty delights... (15 minutes baking time)

<b>Camembert de Normandie AOC</b> 250g, France. Baked with Truffle Honey & Autumn Oak Smoked Nuts.	<b>U</b> <b>C</b>	<b>\$25</b>
<b>St Felicien with Truffle</b> 160g, France. Lightly baked with Truffle.	<b>P</b> <b>C</b>	<b>\$30</b>
<b>Ecorce de Sapin</b> 200g, France. Lightly baked with White Wine, Garlic & Thyme.	<b>P</b> <b>C</b>	<b>\$27</b>

**P** PASTEURISED      **U** UNPASTEURISED      **C** COW

## ARTISANAL CHEESEBOARDS

Every week, our fromager puts together a selection of artisanal cheeseboards for your enjoyment.

<b>Fromager's Cheeseboard</b> Small/Large	<b>\$27 / \$40</b>
<b>Artisans' Meat Platter</b> Small/Large	<b>\$30 / \$45</b>
<b>Farmhouse Board</b> Small/Large	<b>\$35 / \$45</b>
<b>Truffle Board</b>	<b>\$45</b>

## CREATE YOUR OWN BOARD

Customise your own cheeseboards with our wide cheese selection from our cheese bar. Cheeses are cut into 50g pieces at \$9 each. Included on the board are artisan breads, crackers and accompaniments. (minimum order of 3 cheeses)

# The Cheese Artisans

## WEEKEND BRUNCH MENU

(Sat & Sun, 10am - 3pm)

### BREAKFAST SUGGESTIONS

<b>Hearty Breakfast</b>	<b>\$22</b>
Eggs, Mushroom, Salad, Tomato, Toast, Wagyu Corned Beef or Chicken Fennel Sausage Additional portion of corned beef or chicken sausage + \$8	
<b>Wagyu Corned Beef on Sourdough Toast</b>	<b>\$15</b>
<b>3 Cheese Panini</b>	<b>\$13</b>

### TAPAS / SMALL PLATE

<b>Burrata (125g/250g), Tomato, Balsamic</b>	<b>\$13/\$16</b>
<b>Mozzarella (125g/250g), Tomato, Balsamic</b>	<b>\$13/\$16</b>
<b>Gorgonzola, Melon Purée</b>	<b>\$12</b>
<b>Toasted Mozzarella, Gruyere Crostini (3 pcs)</b>	<b>\$8</b>
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<b>Mixed Olives</b>	<b>\$6</b>
<b>Wagyu Corned Beef Crostini (3 pcs)</b>	<b>\$12</b>
<b>Corn-fed Chicken Breast, Morel Cream</b>	<b>\$21</b>
<b>US Beef Burger</b>	<b>\$19</b>
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| <b>St Felicien with Truffle</b><br>160g, France.<br>Lightly baked with Truffle.                          | <b>P</b> <b>C</b> | \$30 |
| <b>Ecorce de Sapin</b><br>200g, France.<br>Lightly baked with White Wine, Garlic & Thyme.                | <b>P</b> <b>C</b> | \$27 |

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## PROSECCO PROMOTION

(Sat & Sun, 10am - 3pm)

**Per glass, 1 for 1 at \$12**

**Per bottle, 10% off usual price \$53**

(for dine-in only)

# The Cheese Artisans

## DRINKS MENU

### Coffee

Speakeasy Blend from Liberty Coffee	
Espresso	3.5
Macchiato	4.0
Piccolo	4.0
Latte	5.0
Cappuccino	5.0
Long Black	5.0
Mocha	5.5
Iced Black	6.0
Iced White	6.5
Iced Mocha	7.0
Strong	+1.0

### Tea

Jing Teas	
Organic Jade Sword	6.0
Ceylon	6.0
Annassa Teas	
Mint	6.0
Lemon Verbena	6.0
Mountain	6.0

### Beers & Ciders

Pilsner Urquell Pilsner CZECH REPUBLIC	10.0
Estrella Galicia Lager SPAIN	9.0
1906 Reserva Especial Amber Lager SPAIN	11.0
Mac's Great White Belgian Wheat NEW ZEALAND	9.0
Brewdog Punk IPA UK	11.0
Marston's Oyster Stout UK	12.0
La Chouette Apple Cider FRANCE	11.0
Maeloc Pear Cider SPAIN	10.0

### Wine by the Glass

Torresella Prosecco Extra Brut, Veneto ITALY	12.0
Chardonnay, Domaine Bernard Defaix Chablis FRANCE	12.0
Pinot Noir, Two Paddocks 'Picnic', Central Otago NEW ZEALAND	13.0

### Mineral Water

Coralba Still Or Sparkling	
Small 250ml	3.0
Large 750ml	5.0

### Soft Drinks

Orange Juice	5.0
Jarritos (6 for \$12)	
Cola	3.5
Mandarin	3.5
Grapefruit	3.5
Story (6 for \$12)	
Raspberry Lemonade	3.5
St. Clements Orange & Lemon	3.5
Apple & Ginger	3.5
White Grape & Elderflower	3.5
Red Grape, Ginger & Blackcurrant	3.5
Cloudy Lemonade	3.5
Rhubarb and Strawberry	3.5

# Wine by the bottle

## Dine In

### Champagne & Sparkling

Castell D'Age Cava Aurèlia Brut, Penedes	SPAIN	61
Torresella Prosecco Extra Brut, Veneto	ITALY	53
Pol Roger Brut Reserve NV, Champagne	FRANCE	97
Delamotte Rose Brut NV , Champagne	FRANCE	135
NV Dom. Ruinart Blanc de Blanc, Champagne	FRANCE	150

### White

Sauvignon Blanc Clos de l'Elu Val de Loire 'Terre',Loire	FRANCE	58
Sauvignon Blanc, Greywacke 'Wild', Marlborough	NEW ZEALAND	91
Sauvignon Blanc Semillon, Vasse Felix, Margaret River	AUSTRALIA	67
Riesling, Donnhoff 'Oberhauser Leistenberg, Kabinett, Nahe	GERMANY	76
Riesling Blend, Swinney Tirra Lirra White, Frankland River	AUSTRALIA	68
Pinot Blanc, Domaine Weinbach Reserve, Alsace	FRANCE	79
Fruilano Blend, Zuani, Friuli	ITALY	73
Albarino, Paco & Lola, Rias Baixas	SPAIN	71
Verdejo, Ossian 'Quintaluna', Rueda	SPAIN	61
Txakoli, Gorka Izagirre, Bilbao	SPAIN	64
Garnacha, Soumei Ginza White, Terre Alta	SPAIN	63
Pecorino, Trabocchetto Colline Pescaresi, Abruzzo	ITALY	77
Chardonnay, Domaine Bernard Defaix Chablis	FRANCE	72
Chardonnay, Anticaia, Salento	ITALY	54
Chardonnay, Domaine Leroy Bourgogne Blanc, Burgundy	FRANCE	123
Jean Luc Colombo, Cotes du Rhone Abeilles Blanc, Rhone Valley,	FRANCE	60

### Red

Rosé, Château D'esclans 'Whispering Angel', Provence	FRANCE	82
Rosé, Château de Trinquevedel, South Rhone	FRANCE	70
Pinot Noir, Domaine Bernard Defaix, Burgundy	FRANCE	69
Pinot Noir, Two Paddocks 'Picnic', Central Otago	NEW ZEALAND	75
Pinot Noir Blend, Francois Cazin Cheverny Rouge, Loire	FRANCE	60
Malbec, Catena Zapata, Mendoza	ARGENTINA	70
Cab. Franc, Yannick Amirault Bourgueil 'La Coudraye', Loire	FRANCE	68
Grenache, Vinyes Domenech 'Furvus', Montsant	SPAIN	87
Grenache, El Regajal Las Retamas Del Regajal, Madrid	SPAIN	63
Tempranillo, Hacienda Lopez de Haro, Crianza Rioja	SPAIN	58
Tempranillo, Bodega Muga, Rioja Reserva	SPAIN	80
Tempranillo, Pintia, Toro	SPAIN	115
Sangiovese, Castelfiocondo Brunello di Montalcino, Tuscany	ITALY	130
Corvina Blend, Cesari Amarone della Valpolicella, Veneto	ITALY	104
Montepulciano, Nicodemi D'Abruzzo	ITALY	52
Merlot, Ronan by Clinet Bordeaux Rouge, Bordeaux	FRANCE	59
Merlot Blend, Haut Brion Clarendelle Rouge, Bordeaux	FRANCE	80
Cab. Sauvignon Blend, Reserve de la Comtesse, Bordeaux	FRANCE	140

### Sweet

2014 Moscato Michele Chiarlo Nivole Moscato d'Asti DOCG	ITALY	60
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