

European Cheese Selection

*Formaggi
Ocello*

***Fromage de Meaux
Île-de-France, France
cow's milk, bloomy rind***

A traditional French brie with a bulging texture and creamy flavour. The yeasty rind contributes earthy flavours of straw and porcini mushrooms.

—with—

***2010 Phillip Shaw
'No. 11' Chardonnay
Orange, NSW***

The butteryness and light oak flavours in this French-style wine (white Burgundy) work well with the cream & mushroom flavours in this cheese.

***Reypenaer 24 month Gouda
Holland
cow's milk, hard cooked***

This gouda has been expertly matured to develop an intense, concentrated flavour – sweet and butterscotch-y with a note of salted caramel on the finish.

—with—

***2010 Stonier
Pinot Noir
Mornington Peninsula, VIC***

The cool, maritime climate of this region is perfect for making great Pinot Noirs – juicy berry and plum notes with earthy liquorice notes at the end.

***Gorgonzola Piccante
Lombardy, Italy
cow's milk, blue vein***

An Italian classic! This is the stronger style of gorgonzola (piccante = spicy) with a bitey blue mould flavour and firm texture. The finish is smooth and creamy.

—with—

***2008 La Nicchia
Passito di Pantelleria
Sicily, Italy***

Made from dried muscat grapes, this Italian dessert wine has a rich, sweet flavour of honey and apricots, and a full, mouth-coating texture.