

Australian Cheese Selection

Formaggi
Ocello

***Holy Goat “La Luna”
Sutton Grange, VIC
goat’s milk, bloomy rind***

This multi-award winning cheese is recognised as one of Australia's best. Hand-made with 100% organic milk, La Luna has fresh, citrus flavours and a creamy finish.

—with—

***2012 Moorilla
‘Muse’ Sauvignon Blanc
Tasmania***

The combination of tropical fruit notes, crisp acid and light oak in this French-style sauvignon blanc create the perfect partner for light, fresh goat’s cheeses.

***Fish Creek Washed Rind
Gippsland, VIC
cow’s milk, washed-rind***

Made with organic milk sourced from a nearby farm, with non-animal rennet this hand-made washed rind has a meaty pungent flavour. The yellow paste is buttery and rich.

—with—

***2014 Domaine de
Triennes Rose
Provence, France***

This wine has a bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance that has earned by rosés of Provence

***Pyengana Cheddar
Fleurieu Peninsula, TAS
cow’s milk, semi-hard***

Pyengana is one of Australia’s oldest specialty cheeses – it has been made by the Healey family for over 100 years The flavour is buttery with a hints of fresh grass and honey

—with—

***2013 Shobbrook Tommy
Ruff (Syrah-Mourvedre)
Barossa Valley***

Bold, but refined. Luscious dark fruit flavours and a subtle earthiness fill the palate. It has a delightful long finish with even, silky tannins.

***Berry’s Creek ‘Benison
Blue’ Gippsland, VIC
organic cow’s milk, blue
vein***

A beautifully balanced blue vein cheese, hand-made with rich, organic milk from the cheese-maker’s own herd. Smooth and buttery with a medium spiciness.

—with—

***2009 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.