

# Formaggi Ocello

## European Cheese Selection

***Brewer Gold***  
***County Waterford, Ireland***  
***cow's milk, washed rind***

Made by the Little Milk Company from their own herd of organic cows, Brewer gold is washed with a Irish crated beer. The rind is sticky the taste is rich, nutty, creamy and sweet. .

—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

***Reypenaer 36 month***  
***Gouda - Holland***  
***cow's milk, hard cooked***

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

—with—

***2013 Moorilla***  
***'Praxis' Pinot Noir***  
***Tasmania, Australia***

A hand-produced, cool-climate Pinot Noir with soft but lively red berry notes balanced by French oak, hints of white pepper and soft tannins on the finish.

***Cave Adged Cheddar***  
***Somerset – England***  
***cow's milk, hard cooked***

This traditional cloth-bound cheddar has been matured in a cave. The cloth allows the cheese to breath and create this unique big and bitey flavour with acrumibly texture.

—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.

***Crozier Blue***  
***Tipperary, Ireland***  
***sheep's milk, blue vein***

Cashel Blue is an Irish farmhouse cheese, hand-made by the Grubb family. It's a smooth, medium-strength blue cheese – rich and buttery on the palate with hint of salt.

—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.