



Cheese

Served with house sourdough, house crackers and condiments

1 Cheese à 60g	20
2 Cheese à 30g each	25
3 Cheese à 30g each	35
4 Cheese à 30g each	45
5 Cheese à 30g each	55

Nieuwenhuis Farmstead

Their Farmstead Goat Cheese is made on their family farm with the milk from their own goats. Farmstead best describes this specialist process which results in their own unique, quality cheese

Moonstone	is large soft white block with a mushroom outside and a creamy, nutty inside.
Te Aute	develops a thin, wrinkly rind and a runny centre with hints of nuts and sweetness.
Oma	is our special hard cheese. A farmhouse style which develops a more complex, stronger flavour over many months.
Poukawa Fog	is a special ashed soft white cheese with black wrinkled exterior and fudgy centre

Craggy Range Sheep Dairy

Nestled in the foothills of the Craggy Range in the beautiful Tuki Tuki Valley, you will find their boutique, artisan sheep dairy. Their philosophy is simple, nurture and love to their animals and in return they provide them with the most delectable, creamy milk.

Pecorino	12 months aged Sheep milk cheese with a nutty and salty flavour
Cheddar	9 months aged classic Farmhouse Cheddar
Blue	Clean, creamy, nutty, crumbling textured mild blue

Dessert

Orange custard dark chocolate buttermilk	19
Pomana strawberries cream short bread	19
Affogato flavour of the day Frangelico	16

Dessert Cocktail	21
-------------------------	----