

Cheese boards

The BIG board – serves 4

5 of the best cheese including a soft, salty, hard, smoky & blue. See today's selection. Served with house dip, leg ham, olives, fruit paste, seasonal fruit, lavosh & fresh bread

\$65

FROMAGE A' TROIS

3 of our sexiest cheeses - See today's selection

Served with fresh bread, lavosh, seasonal fruit & fruit paste

\$40

EASY BRIE-ZY

3 of our ripest & nicest soft white moulds - See today's selection

Served with fresh bread, lavosh, seasonal fruit & fruit paste

\$40

HOW VERY BRITISH

Quicke's Cheddar & Red Leicester served with half a traditional pork pie, crunchy pickled onions, relish, piccalilli, fresh bread & seasonal fruit

\$42

BEST OF THE WEST

Served with fresh bread, lavosh, seasonal fruit & fruit paste

\$45

Kytren Chevre

Gidgegannup, WA

HaVe Ash Blonde

Harvey, WA

Dellendale Nullaki

Denmark, WA

Cambrey Blackwood Blue

Nannup, WA

Want more...?

Extras to add to your board...

Premium cheese \$8
Pate \$8
Leg Ham \$4
Salami \$4
Half Pork Pie \$6
Sliced Prosciutto \$8
Tomato Relish \$3
House dip \$4

Bread

Gluten Free Rolls x 2 \$8
Full bread (15 slices) \$5
Half bread (8 slices) \$3

Ultra-premium cheese \$10
Sweet Onion Jam \$3
Fruit Paste \$2
Cold smoked tomatoes \$4
Swan Valley Honey \$4
Olives \$3
Seasonal Fruit \$1
Pickled Onions \$4

Crackers

Gluten Free Crackers \$3
Lavosh \$3



Build your own board

Select your cheese from the list below and we'll put together your perfect board. Served with fresh bread, lavosh, seasonal fruit & fruit paste

PREMIUM BOARD: 3 Cheese \$35 or 4 Cheese \$43

ULTRA-PREMIUM BOARD: 3 Cheese \$41 or 4 Cheese \$51

Cheese selection

Premium selection

FRESH/SOFT/WHITE MOULD

Kytren Chevre (V)
Labuche D'Affinois (V)
HaVe Soft White (V)
HaVe Ash Blonde (V)
Udder Delights Brie (V)
Persian Feta (V)
Cambrey Brie

WASHED RIND

Jensen Red (V)
L'Artisan Mountain Man
Esrom

SEMI HARD/HARD/OTHER

Cranberry Wensleydale
Barrel Aged Feta (V)
Provolone (V)
Nullaki (V)
Maffra Red Leicester (V)
Chilli Novella
Truffle Cheddar
Stokes Point Smoked Cheddar
Dutch Leyden
Frico Chevette (V)

Pradera (V)

San Simon

Buccaro Peppato

Wyngaard

BLUE

Fourme d'Ambert
Shadows of Blue
Gorgonzola
Roaring 40's
Blue d'Auvergne
Heysen Blue (V)

Ultra-premium selection

FRESH/SOFT/WHITE MOULD

Brillat Savarin
Le Rustique (V)
Truffle Delice
Royal Faucon
HaVe OMG (V)
Goat's Brie (V)
Delice des Cremiers
Yallingup Brie (V)

WASHED RIND

Gres d'Vosges
Tallegio

Champagne Rose

SEMI HARD/HARD/OTHER

Reypanear VSOP
Thomas Hoe Red Leicester
BellaVitano Balsamic
Healy's Pyengana Cheddar (V)
Quicke's Cheddar
Quicke's Smoked Cheddar
Dellendale Gruyere (V)
Gruyere de Comté
Manchego
Gutshofer Ziegenkaese
Raclette (V)
Farmhouse Gold

BLUE

Shropshire
St Agur (V)
Wildfire chilli blue
Cropwell Bishop Stilton
Roquefort
Cashel (V)

Please order at the counter

For the littlies

Kid's meals served with a side of fruit

Cheese & crackers	\$5
Toasted cheese sandwich	\$5.5
.....add ham	\$6.5
Croissant w/ jam & butter (Sat & Sun only)	\$4
Croissant w/ ham and cheese (Sat & Sun only)	\$6

Beverages

Flat White	\$4	Small Macchiato	\$4
Cappuccino	\$4	Macchiato	\$4
Latte	\$4	Long Black	\$3.5
Chai Latte	\$4	Espresso	\$3.5
Mocha	\$5	Babycino	\$2
White Chocca Mocha	\$5	Iced Latte	\$5
Mocch-iato	\$5	Hot Chocolate	\$5

TEA POT

English breakfast / Earl Grey / Chai / Green / Peppermint	Pot for one	\$3.8
	Pot for two	\$7

MILK SHAKES

Vanilla, Strawberry or Chocolate	\$5
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SOFT DRINKS

Fizzy - Lemonade, Ginger Beer, Cola, Blackcurrant, Blood Orange	\$4
Juice - Apple or Orange by the glass	\$3.5
Homemade Lemon Spritz by the glass	\$4

WATER

San Pellegrino Sparkling M/W 250ml	\$3
San Pellegrino Sparkling M/W 750ml	\$5
Still Water 600ml	\$3
Still Water 1.5L	\$4.5

Complimentary house water available on the main deck

Beer

Cider	\$7.5
Mid Strength	\$7.5
Full Strength	\$8.5

Wine selection

Wines selected from the Olive Farm Wines range

OFW

olivefarmwines

	P/Glass	P/Bottle
Shimmer Sparkling	\$9	\$27
Olivine Brut	\$10	\$35
Frizzante Sparkling Rosé	\$9	\$27
Sauvignon Blanc Semillon	\$9	\$24
Verdelho	\$9	\$24
Shimmer White	-	\$19
Chardonnay Oaked	\$10	\$30
Viognier	\$9	\$24
Chenin Blanc	\$9	\$24
Traminer	\$9	\$24
Verdelho Late Harvest	\$9	\$26
Rosé	\$9	\$22
GSM	\$9	\$27
Shimmer Red	-	\$19
Merlot	\$9	\$27
Tempranillo	\$9	\$27
Autumn Harvest Cabernet (Sweet Chilled Red)	-	\$26
Shiraz	\$9	\$27
Cabernet Sauvignon	\$9	\$27
Dessert Style	\$7	\$22
OFW Crystal (Chilled Muscat)	\$10	\$40
Tawny	\$12	\$55
Liqueur Muscat	\$12	\$59
Liqueur Verdelho	\$15	\$99
Liqueur Shiraz	\$10	\$99

Wine flights

Why not enjoy a custom Wine Flight with your cheese board?

Wine Flights perfectly matched to your cheese selection, starting at \$15pp

Opening hours

Monday - Tuesday	11:00am – 5:00pm
Wednesday - Sunday	10:00am – 5:00pm

Follow us on Facebook and Instagram to keep up to date with all things Cheese Barrel



The Cheese Barrel



@thecheesebarrel

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