

HIGH CHEESE MENU

26TH MAY - 1ST AUGUST

FROM \$91 PP INCLUDING A GLASS OF PUNT ROAD WINE

Please note a surcharge of 10% applies on Weekends, and a surcharge of 15% applies on Public Holidays.

TO START

MILK OF PARMIGIANO REGGIANO (CD, NGI)

A delicate expression celebrating the purity and depth of aged Parmesan

Origin — Italy



TOMME DE BREBIS AND SMOKED TOMATO BRUSCHETTA (CD)

Rustic ewe's milk cheese served over toasted sourdough with smoked tomato sugo

Origin — Pyrnees, France



ON THE STAND

MARCEL PETITE COMTÉ AND SMOKED ALMOND SCONE (CD, CN)

Aged Comté of exceptional finesse paired with a warm, nutty scone
Served with blood orange and saffron butter

Origin — Fort Saint-Antoine, France



PYENGANA DAIRY CLOTH-MATURED CHEDDAR ARANCINI (CD)

Golden-crisp arancini showcasing heritage cheddar
Finished with Pep Pepper and herb aioli

Origin — Pyengana Valley, Tasmania



TWICE-BAKED SOUFFLÉ OF L'ARTISAN ORGANIC MEPUNGA GRUYÈRE (CD)

Light, airy, and indulgent
Enriched with truffle and Champagne cream

Origin — South West Victoria, Australia



STONE AND CROW AMIEL (CD, NGI)

Ash-coated goat's cheese complemented by honeycomb, lavender, and lemon thyme for a floral, balanced finish

Origin — Yarra Valley, Victoria



CD - Contains Dairy | NGI - No Gluten Ingredients | CN - Contains Nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.



TO SHARE

BAKED LE CONQUÉRANT CAMEMBERT (CD, CN)

Oven-baked to molten perfection, studded with thyme and garlic.
Finished with Singing Magpie quince syrup

Origin — Pays d'Auge, Normandy, France

Grapes, Lavosh, Toasted Baguette

SWEET FINALE

THAT'S AMORE STRACCIATELLA AND LEMON BAVOROIS (CD, CN)

Paired with blueberry and almond flaugnarde
for a light, elegant finish

Origin — Thomastown, Victoria



SCHULZ QUARK AND CAMELISED WHITE CHOCOLATE BASQUE CHEESECAKE (CD)

Infused with Ratnagiri Alphonso mango, accented with
Tasman smoked sea salt and apricot hot sauce

*Sustainable special ferment Cacao trace chocolate, Inspired by
Executive Chef Apoorva Kunte's collaboration with cocoa
farmers of Côte d'Ivoire*

Origin — Timboon, Victoria



PINEAPPLE JAM AND QUESOS TRADICIONALES DE ESPAÑA MANCHEGO (CD, NGI)

Origin — La Mancha, Spain



PAIR THE EXPERIENCE

Discover a curated selection of wines from Punt Road Wines designed to elevate the flavours and textures of this year's High Cheese.

Explore the pairing menu for recommended flights, pours and bottles.