

THE MAKERS BEHIND THE MENU

**THIS YEAR, HIGH CHEESE BEGINS WITH CHEESE,
BUT COMES TO LIFE THROUGH CRAFT.**

Bringing together the culinary vision of Executive Chef Apoorva Kunte, the cheese expertise of specialty cheese store Supercheese, and the Victorian character of Punt Road Wines, the experience is shaped by provenance, creativity, and a shared passion for exceptional flavour.

LED BY CHEF APOORVA KUNTE

As Executive Chef at The Westin Melbourne, Apoorva Kunte brings a thoughtful and ingredient-led approach to High Cheese. Known for his focus on sustainability, creativity, and refined flavour, Apoorva worked closely with Supercheese on the selection of cheeses before transforming them into imaginative sweet and savoury creations designed to surprise, balance, and delight.

SELECTED WITH SUPERCHEESE

Located on Richmond's Swan Street, Supercheese is known for sourcing exceptional cheeses from artisan producers across Australia and around the world. Together with cheesemonger Jeremy Spradbery, the collaboration brings a shared appreciation for provenance, craftsmanship, and distinctive flavour to every tier of the experience.

PAIRED WITH PUNT ROAD WINES

Nestled in the Yarra Valley, Punt Road Wines is known for expressive cool-climate wines that celebrate the character of Victorian winemaking. Carefully selected to complement the flavours and textures of High Cheese, each pairing brings balance, depth, and a thoughtful finish to the experience.

SAY CHEESE!

@westinmelbourne | @allegromelbourne
@supercheese_richmond | @puntrdwines
@airliebankwines

A THREE-TIERED JOURNEY,
REIMAGINED THROUGH CHEESE

HIGH CHEESE



THE WESTIN
MELBOURNE

allegro

SUPER
CHEESE

PUNT
ROAD

HIGH CHEESE

FROM \$100 PER PERSON
INCLUDING A GLASS OF PUNT ROAD WINES

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, NGCI)

A delicate expression celebrating the purity and complexity of aged Parmigiano Reggiano.

Origin — Italy



APHRODITE BARREL-AGED ORGANIC FETA TART (CD)

A refined savoury tart layered with avocado, popped quinoa and Aphrodite Barrel-Aged Organic Feta.

Origin — Victoria, Australia



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



LONG CLAWSON RED LEICESTER ARANCINI (CD)

Golden-crisp arancini filled with Red Leicester cheese, served with William pear and pepper aioli.

Origin — Leicestershire, England



LONG PADDOCK CHEESE CANNOLI (CD, CN)

Filled with herbed cheese curd, black garlic, prune and pistachio.

Origin — Castlemaine, Victoria, Australia



WOOMBYE TRIPLE CREAM BRIE (CD, NGCI)

Triple cream Brie with crispy shallots and an umami chilli oil-infused creamy centre.

Origin — Sunshine Coast Hinterland, Queensland, Australia



CD – Contains Dairy | NGCI – No Gluten-Containing 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, NGCI)

Oven-baked to molten perfection, studded with garlic and finished with umami seaweed and Tasmanian wildflower honey.

Origin — Pays d'Auge, Normandy, France

Served with grapes, lavosh and toasted baguette.

SWEET FINALE

THAT'S AMORE STRACCIATELLA & LEMON BAVAROIS (CD, CN)

Served with blueberry and almond flaugnarde for a light and elegant finish.

Origin — Thomastown, Victoria, Australia



SCHULZ QUARK AND CARMELISED WHITE CHOCOLATE BASQUE CHEESECAKE (CD, NGCI)

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

Featuring sustainably sourced Cacao Trace chocolate, inspired by Executive Chef Apoorva Kunte's collaboration with cocoa farming communities in Côte d'Ivoire.

Origin — Timboon, Victoria, Australia

MANCHEGO CHEESE GELATO COOKIE SANDWICH (CD)

A buttery cookie sandwich filled with creamy Manchego gelato and pineapple jam.

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.