



Barossa Artisan Cheese Platter - \$45

A wonderful selection of true artisan cheeses from Barossa Valley Cheese Company, including the Mt Jagged Cheddar cheese (full flavour rich aged cheddar), La Dame Goats cheese (cheddar style, creamy and bitey) and the Barossa Triple Cream (rich, creamy & smooth).

These cheeses are made on site in Angaston by Victoria McClurg and her award winning team and are complimented by locally made Kurianda Pear Chutney, Torzi Matthews Kalamata olives, Zimmys pickles and crackers.



Barossa Smoke House Meat Platter - \$45

A selection of locally smoked meats including Lachshinken and Mettwurst served with Handmade Pate' incorporating Kellermeister Port, Jimmy's beetroot relish, Torzi Matthews Black Kalamata Olives, Jimmy Dill Pickle and Apex Bakery Saltstick bread.