

CHEESE & CHARCUTERIE

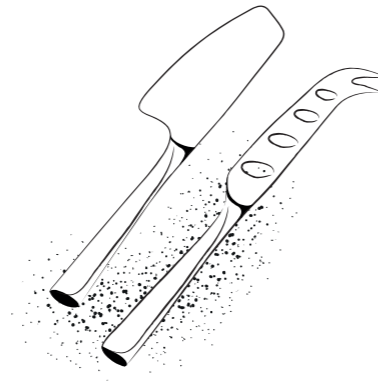
A selection of cheese and charcuterie curated by **Ocello Cheese Specialist**.

CHEESE

- Single Cheese | 10
- Baby Cheezus (2 cheeses) | 18
- Fromage A Trois (3 cheeses) | 28
- Cheese Dreams (4 cheeses) | 36

CHARCUTERIE

- Small Charcuterie (3 meats) | 24
- 'All the meats' Charcuterie (4 meats) | 34



Ask our team about our lunch menu and specials

CHEESE

SOFT

- Mons Camembert** - a classic bloomy cheese (France)
- Hoddle Brie** - an organic brie from Victoria (Australia)
- Mixed Milk Robiola** - a soft cheese with a blend of sheep, goat & cow milk (Italy)
- Brillat Savarin w/ Truffles** - an indulgent triple cream with a layer of truffles (France)
- Goat Milk Robiola** - a soft creamy goat cheese (Italy)

WASHED RIND

- Epoisses** - a stinky cheese washed in Marc de Bourgogne (France)
- Taleggio** - a cave matured washed rind cheese (Italy)
- Quadrello Di Bufala** - a washed rind buffalo milk cheese (Italy)

HARD AND SEMI HARD

- British Cave Matured Cheddar** - a traditional cloth bound English Cheddar (England)
- Cacio di Bosco** - a sheep milk cheese with shaved white truffle from Tuscany (Italy)
- Comte Xavier David** - a raw milk cheese matured for 24 months (France)
- Forte Scuro Pecorino** - a sheep milk cheese rubbed with ash and olive oil (Italy)

HARD AND SEMI HARD continued

- Roy Des Valees** - a semi-hard blend of sheep and goats milk cheese (France)
- Challerhocker** - a semi-hard, raw milk cheese from the Swiss Alps (Switzerland)
- Monte Veronese di Malga** - a aged raw milk cheese from from the Alpine pastures (Italy)
- Trentingrana** - a mountain Grana Padano, aged for 24 months (Italy)

BLUE

- Ciresa Gorgonzola Dolce Late** - a soft and creamy blue (Italy)
- Mons Roquefort** - a strong, raw sheep milk blue cheese (France)
- Colston Bassett Stilton** - a rich and buttery blue cheese (England)

CHARCUTERIE

- Salami with Chilli**
- Salami with Truffle**
- Salami Classico**
- Bresaola**
- Prosciutto San Daniele**
- Jamón Serrano**