



The Conservatory Bar

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Tasting Menu \$159pp

Sparkling wine to start

Entree: \$45

Chicken Liver And Pinot Noir Pate – *Pate made with a Pinot Noir reduction, onion and balsamic jam served with sourdough*

Served with a flight of 3 wines

Main: \$75

Braised Lamb Shanks – *Lamb Shanks braised in 24 year old Chilean Cabernet Sauvignon, Spinach Puree, Broccolini served with mashed potato*

Served with a flight of 3 wines

Dessert: \$39

Chocolate Panna Cotta – *Dark Chocolate and Shiraz reduction panna cotta and served with raspberry cream and Shiraz gel*

Served with 2 wines

While we try our best cater for people with food allergies we do not offer guarantees as we have a tiny kitchen space.

Grazing Board Options

Cheeses

Gorgonzola – *Italy* \$12
Burrata – *Italy* \$15
Pecorino Nerello – *Italy* \$11
24 Month Vintage Cheddar – *England* \$11
Smoked Paprika Cheddar – *England* \$11
Truffle Cheddar – *England* \$12
Wensleydale – *England* \$12
Red Leicester – *England* \$11
Double Gloucester – *England* \$11
Cheshire – *England* \$12
Queso De Cabra – *Spain* \$12
Camembert – *France* \$12
Raclette – *France* \$11
Fontina – *Denmark* \$11
Handkäse Green Pepper – *Germany* \$11
Spiced Gouda – *Netherlands* \$11

Dips

Humus \$6
Capsicum & Cashew \$6
Tempranillo Jam \$6
Unoaked Chardonnay Marmalade \$6
Beetroot \$7

Grazing Board Options

Meats

- Prosciutto – *Spain* \$10
- Pork & Fennel Salami – *Italy* \$9
- Sicilian Salami – *Italy* \$9
- Hot Sopressa – *Italy* \$10
- Porchetta – *Italy* \$12
- White Anchovies – *Italy* \$9
- Pistachio & Prosciutto Salami – *Italy* \$11
- German Pork Salami – *Germany* \$12
- Budapest Beef Salami – *Hungary* \$11

Sides

- Feta Stuffed Olives \$8.50
- Anchovy Stuffed Olives \$8.50
- Balsamic Pickled Onions \$6.50
- Dill Cornichon \$5.50
- Extra Bread \$3.50

All boards are served with crackers, nuts and dried fruit

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Handkäse

Handkäse originates from the region of Hesse in Germany. It's made from soured milk, typically using skimmed cow's milk or a blend of cow's and goat's milk. The cheese-making process involves curdling milk with the addition of vinegar or lactic acid bacteria, creating a curdled, sour milk mixture.

Tastings Notes

Handkäse has a pungent aroma and a tangy, sharp flavour profile that intensifies as the cheese ages. It's known for its strong and distinctive smell, often described as sour or acidic.

Wine Pairing

Great with Aromatic wines, try:

Riesling: A dry or off-dry Riesling with its acidity and fruitiness can balance the sharpness and acidity of Handkäse.

Gewürztraminer: Its aromatic and slightly spicy notes can contrast the cheese's tanginess while complementing its pungent flavours.

Camembert

Camembert cheese originated in the late 18th century in the village of Camembert in Normandy, France. It was first made by Marie Harel, following a recipe passed down by a priest from Brie. The cheese undergoes a specific cheese-making process, including curdling the milk, molding it into small rounds, allowing it to mature, and finally developing the characteristic white rind through a controlled ripening process.

Tasting Notes

As Camembert matures, it develops richer and more intense flavours. The buttery and creamy notes become more pronounced, often accompanied by earthy and mushroom-like undertones.

Wine Pairing

Great with light dry reds, try:

Pinot Noir: Light-bodied and fruity Pinot Noir can harmonize with the creamy texture of Camembert without overwhelming its delicate flavours.

Beaujolais: The fruit-forward and low-tannin profile of Beaujolais wines can complement the cheese's richness.

Gorgonzola

A veined blue cheese, made from unskimmed cow's milk, typically aged for three or four months. Historically produced for centuries in Gorgonzola, Milan. Associated with the discovery of 'Erborinatura' - the blueing or veins in cheese.

Tasting Notes

Can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining. A famously pungent cheese. Flavour may be enhanced by a drizzle of honey.

Wine Pairing

Late Harvest Riesling: Its sweetness and acidity can contrast the cheese's tanginess.

Sangiovese: The red fruit flavours, such as cherry and raspberry, along with herbal and earthy notes found in Sangiovese, can provide a nice contrast to the intense and savoury flavours of Gorgonzola.

Port: The sweetness of a ruby port can balance the sharpness of Gorgonzola.

Burrata

Burrata dates back to the Puglia region in Southern Italy, said to be around the 1920s or 1930s. Legend has it that it was created to use up the excess scraps of mozzarella production. Cheesemakers would take the leftover curds, mix them with fresh cream, and encase this creamy mixture within a pouch made of mozzarella, forming the outer shell.

Tasting Notes

A luxurious cheese that's revered for its creamy, luscious texture and delicate flavour profile – a mild, milky, and buttery flavour. The outer layer made of mozzarella is delicate and subtly salty, while the interior is incredibly rich and creamy.

Wine Pairing

Pinot Grigio: Light and crisp, this wine won't overpower the delicate flavours of burrata.

Nero d'Avola: A fruity red from southern Italy that complements the creamy texture of burrata while not overpowering it.

Queso de Cabra

Queso de Cabra is a Goats cheese from Spain and is known for its tangy flavour, distinct aroma, and diverse textures, which can range from creamy and soft to crumbly and aged.

Tasting Notes

Semi-soft, creamy goat cheese with a buttery sweetness and hints of lemon and an inedible reddish-brown rind. Sometimes referred to as “Goat Manchego”

Wine Pairing

Sauvignon Blanc: Its herbaceous and zesty notes complement the tanginess of fresh goat cheese.

Chardonnay: A lightly oaked Chardonnay can offer a balanced pairing with the cheese's creaminess.

Gloucester

Gloucester cheese has a long history and was a popular cheese among farmers and locals in the Gloucestershire region. Traditional methods involve using raw or pasteurized cow's milk, and the cheese is typically aged for a few months to over a year.

Tasting Notes

Double Gloucester: Double Gloucester is aged longer and known for its higher quality. This cheese is typically made from whole cow's milk. It has a smooth, firm texture and a rich, complex flavour with nutty undertones. It's known for its natural orange hue, traditionally achieved by the addition of annatto.

Wine Pairing

Aged Medium/full body reds such as **Grenache** and **Merlot** integrate well with the Double Gloucester's complex flavours.

Pecorino

Pecorino denotes a family of Italian cheeses made from sheep's milk. It was a staple in the diet of Roman soldiers due to its long shelf life and nutritional value, earning a place in Roman culinary history.

"Pecorino Nerello" is a reference to a pairing suggestion or a dish involving Pecorino cheese alongside a wine made from Nerello grapes.

Tasting Notes

These cheeses often have a rich, tangy flavour and can range from being mild to sharp, depending on their aging. Our young pecorino offers a mild, buttery, and slightly nutty flavour with a subtle tanginess and may have grassy or herbal notes.

Wine Pairing

Vermentino: This Italian white wine often exhibits citrus notes, herbal tones, and a refreshing acidity that complements the creaminess of Pecorino.

Sangiovese: Lighter-bodied reds like Chianti made from Sangiovese grapes can complement younger and milder Pecorino varieties.

Cheddar

Origins traced back to the English village of Cheddar in Somerset, produced in this region since at least the 12th century. Originally made in caves, where the cool and consistent temperatures provided an ideal environment for aging the cheese. Cheddar was initially made using raw, unpasteurized milk from local cows.

Tasting Notes

Aged Cheddar is intensely sharp and complex with deep flavours. It has a strong tanginess, significant depth of flavour with nutty and savory notes. The texture can become drier and more crumbly, often showcasing more crystallization.

Wine Pairing

Great with full bodied reds, try:

Cabernet Sauvignon: Its boldness and tannins stand up to the intensity of aged Cheddar, while its dark fruit flavours complement the cheese's nuttiness.

Malbec: Rich and velvety, Malbec offers dark fruit flavours and a hint of smokiness that complements the cheese's depth.

Wensleydale

Originates from North Yorkshire and believed to have been introduced by French Cistercian monks in the 12th century. The Wallace and Gromit animated series characters' love for Wensleydale cheese has contributed to its resurgence in popularity in the UK.

Tasting Notes

Traditionally made from cow's milk, Wensleydale has a crumbly and open texture. It's known for being moist, delicate, and not too sharp. Traditional Wensleydale is often plain or slightly flavoured with fruits, most famously cranberries which enhance the cheese's sweetness and add a delightful fruity contrast.

Wine Pairing

Riesling: Its floral and fruity notes, especially in off-dry or semi-sweet varieties, can harmonize with the cheese's subtle sweetness.

Pinot Noir: A light-bodied red with red fruit flavours that won't overpower the delicate nature of Wensleydale cheese.

Raclette

Cheese Variety: Raclette cheese comes in several regional variations, with the most famous being Swiss Raclette and French Raclette. Raclette cheese is typically made from cow's milk, although some varieties may use goat's milk. The cheese undergoes a process of washing the rind with brine, which contributes to its unique flavor and aroma

Tasting Notes

Raclette cheese is semi-hard and has a creamy, supple texture when melted. It has a distinct nutty and slightly salty flavor, with a creamy and sometimes pungent aroma

Wine Pairing

Riesling: A dry or off-dry Riesling can be an excellent choice, as its acidity and subtle sweetness can balance the cheese's creaminess.

Grenache: A Grenache-based wine from the southern Rhône region, such as a Côtes du Rhône, can work nicely with Raclette, offering red fruit and spice notes

Fontina

Fontina cheese is a semi-soft, cow's milk cheese, with a history dating back several centuries. It is primarily produced in the Valle d'Aosta region of Italy, where it is a Protected Designation of Origin (PDO) product. The milk is heated, curdled, and then left to ferment. After curdling, the curds are cut into small pieces, heated again, and then pressed into molds. The cheese is aged for varying lengths of time, typically between 2 to 4 months

Tasting Notes

Fontina has a smooth and creamy texture when it's young and becomes slightly more crumbly as it ages. It has a mild and nutty flavor with a touch of earthiness, making it an approachable and versatile cheese.

Wine Pairing

Pinot Grigio: This Italian white wine has a clean and neutral profile that won't overpower the cheese, making it a good match for Fontina

Pinot Noir: A light to medium-bodied Pinot Noir with red fruit flavors, soft tannins, and a touch of earthiness can complement Fontina cheese without overwhelming its delicate flavors

Gouda

Gouda cheese, pronounced as "HOW-duh," is a popular and widely recognized cheese variety that originated in the Netherlands. It is named after the city of Gouda in South Holland, where it was historically traded. Gouda cheese is typically made from cow's milk. The production process involves curdling the milk with rennet, draining the whey, and pressing the curds into molds. Afterward, the cheese is soaked in a brine solution and then aged.

Tasting notes

Gouda cheese is a semi-hard to hard cheese, depending on its age. Young Gouda is creamy and slightly elastic, while aged Gouda becomes harder, crumbly, and more granular. As it ages, it develops more complex flavors, often described as nutty, caramel-like, or fruity, with hints of butterscotch.

Wine Pairing

White Wine: Young Gouda's work well with white wines like Sauvignon Blanc, Pinot Grigio, or unoaked Chardonnay. These wines provide a crisp and refreshing contrast to the cheese.

Light Red Wine: A light red like Pinot Noir or Beaujolais. These wines won't overpower the mildness of young Gouda.

Cheshire

Cheshire cheese is a crumbly, semi-hard cheese. Cheshire cheese originated in the county of Cheshire, located in northwest England. It is one of the oldest recorded cheese varieties in Britain, with a history that traces back to Roman times

Tasting notes

Cheshire cheese offers a delightful balance of flavors. It starts with a tangy, slightly acidic taste that tingles the palate, reminiscent of lactic acidity. This acidity is complemented by a creamy richness, often with notes of butter and fresh milk. There might be subtle nutty undertones that add complexity to the flavor profile

Wine Pairing

Crisp White Wine: A crisp and acidic white wine, such as Sauvignon Blanc or Chardonnay, can be an excellent complement to Cheshire cheese. The acidity of the wine contrasts nicely with the tanginess of the cheese, while its refreshing qualities cleanse the palate between bites.

Light Red Wine: Opt for a light-bodied red wine with moderate acidity, such as Pinot Noir or Gamay. These wines offer fruity and earthy notes that can enhance the nutty undertones of the cheese without overpowering its delicate flavors