



CHARCUTERIE

Mon.-Sun.

3:00pm. To late.

SIGNATURE DISH

THE CROFT BOARD

A selection of cured & smoked artisan meats & cheeses with sticky fig relish, cornichons, crisp bread crackers & warm sour dough **42**

CHEESE

one cheese 13, two cheeses 19, three cheeses 26

Woombye triple cream brie - Sunshine coast - the delicate white bloom on the outside hides a deliciously rich and creamy centre

Fourme d'Ambert - France from the Auvergne region. This glorious creamy blue cheese is defined by its signature cylindrical shape and sweet, mild blue flavour.

Cloth-Aged Cheddar Gippsland - sweet upfront notes with complex after tones matured to an optimal age of between 15 months to two years, the cheese is ripened under cloth to allow for a thin rind to form

Manchego Style Iberico - 33-3, Spain, made with a blend of a third each of sheep, goat and cow milks. The distinctive piquant taste of this white semi hard cheese ranges from nutty to fruity.

Heidi Farm Gruyere - with its abundance of industry awards, is considered a benchmark and one of the finest farmhouse cheeses to be produced in Australia

Charleston Brie - South Australia, The Charleston is a rich flavoursome brie style cheese made from Jersey cow milk, sourced from the Adelaide Hills.

all served with sticky fig relish, crisp bread crackers, oat biscuits & dried fruit

SALUMI

one selection 12, two selections 22, three selections 28

Sobrassada quattro Stelle - NSW - cured spreadable salami from the Balearic Islands made with ground pork, paprika and salt and other spices.

Prosciutto di Parma - from the small Italian town of Langhirano, cellar aged for 18months

Finochiona Salumi - Finochiona takes its name from finocchio, meaning fennel, with which it is infused. This unique flavour is blended with aromatic garlic for an intricately nuanced flavour.

Salame Norcia De Palma salami - SA Salumi, Norcia originated from Norcia a town and commune in the province of Perugia (Italy) in south-eastern Umbria. With an amazing taste and flavour that leaves your palette feeling smooth and wanting more

Cacciatorini Piccante - cacciatore meaning hunter, is named for its portability, and packs quite a punch

Capocollo quattro Stelle - traditional Italian and Corsican pork salumi, rolled in salt & spices then air dried