

FROMAGE

As a French-ish restaurant we thought it was important to have good fromage. We offer both international and locally produced cheese and run our very own dairy program.

We collect Guernsey cow's milk fresh from the South West, and our goat's milk comes direct from Bookara in Dongara.

These go into making everything from yoghurt to butter to cheese. You will find many of these products throughout our menus.

LOCAL AND INTERNATIONAL

Fromage Blanc - *Le Rebelle, WA* (cow)

Persian Feta - *Le Rebelle, WA* (cow)

St John's Brook (36mo manchego) - *Cambray Cheese, WA* (ewe)

Beaufort - *France* (cow)

La Buche d'Affinois - *France* (cow)

Papillon Roquefort - *France* (cow)

CHOOSE:

1 cheese - 17

2 cheeses - 30

3 cheeses - 38

*served with lavosh and accoutrements
gluten free crackers available on request*