

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 a seasonal 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 butter to cheese, and you will find many of these products throughout our menus.

LOCAL & INTERNATIONAL

Suzette - Hall's Family Dairy, WA (normandie cow)

El Esparto Manchego - Spain (ewe)

L'Amuse Brabander - Netherlands (goat)

Tete de Moine - Switzerland (cow)

Papillon Roquefort - France (ewe)

CHOOSE:

1 cheese - 18

2 cheeses - 32

3 cheeses - 48

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