



Cheese Trolley

Choice of 4 Cheeses, Fresh bread & Condiments

R220 Per Cheese Trolley

Add on: Prosciutto Di Parma R100

Belnori Forest Phantom

Belnori, Bapsfontein

100% Goats milk

Pasteurised

Mould- Ripened creamy cheese rolled in a vegetable ash

Subtle mushroom flavour

Forest Hill Mountain Cheese

Anura Farm, Klappmuts

100% cows milk

Pasteurised

Gruyere style hard cheese, matured for 5-7 months

Rich and complex

Stonehouse Nguni Camembert

Stonehouse, Stanford, Western Cape

Jersey cows milk

Pasteurised

Speciality white mould cheese sprinkled with vegetable ash

Named after the colour of a Nguni cow hide

Italian Cremezola

Cows milk, Bavarian blue style

Imported

Pasteurised

Rich creamy gorgonzola style

Pairs beautifully with our Baccō honey

**VG-Vegan *V-Vegetarian*

*For all Allergens and dietary
requirements*

please do not hesitate to ask our staff.

M E N U

Cheese Trolley



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Belnori Tanglewood

Bapsfontein, Greater Benoni
100% Goats cheese
Pasteurised
Robust semi hard
Creamy and mildy salted

Stonehouse Lacette:

Stanford
Cows milk
Pastuerised
Floral aroma, fruity, spicy & slightly nutty
5 months matured

Boerenkaas 9 months

Just Cheese Farm, Natal Midlands
RAW Cows milk
Unpasteurised
Sweet milk, gouda style with a strong nutty flavour.

Flagship Mature Cheddar

Imported- Ireland
Cows milk
Pasteurised
Sharp & Complex flavour
12-18 months matured

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