

# B A C C O

---

## *Cheese Trolley*

---

*Choice of 4 Cheeses, Fresh bread & Condiments*

*Belnori St Francis of Ashishi*

Belnori, Bapsfontein  
50% Goats 50% Cows  
Mould- Ripened cream cheese encased in ash.  
Delicate & creamy-  
Subtle mushroom flavour.

*Klein River Gruberg*

Klein River, Stanford  
100% cows milk  
Pasteurized  
Traditional brushed rind cheese  
Rustic, earthy and nutty notes

*Stonehouse Nguni Camembert*

Stonehouse, Stanford, Western Cape  
Jersey cows milk  
Pasteurised  
Speciality white mould cheese sprinkled with ash.  
Named after the colour of a Nguni cow hide.

*Italian Cremezola*

Cows milk, Bavarian blue style  
imported  
Pasteurized  
Rich creamy gorgonzola style

*\*VG-Vegan \*V-Vegetarian  
For all Allergens and dietary  
requirements  
please do not hesitate to ask our staff.*

# M E N U

---

*Cheese Trolley*

# B A C C O

---

## *Cheese Trolley*

---

*Choice of 4 Cheeses, Fresh bread & Condiments*

*Belnori tanglewood*

Belnori, Bapsfontein  
100% Goats cheese  
Pasteurised

Tangy natural semi hard cheese with a slight maturity.

*Lanbaken Swiss:*

Raw milk/Unpasteurized Swiss style  
Sweet milk, semi hard  
Nuttiness resembling an Emmenthal flavour

*Langbaken Karoo Sunset*

Langbaken, Williston (Karoo)  
Cows milk  
Unpasteurised  
Washed rind cheese, strong robust flavour

*Just Cheese – Cheddar*

Amanzi farm, Just Cheese, Greytown, Natal Midlands  
Cows milk  
Unpasteurised  
Mild, semi hard cheddar/emmental style.

*R150 Per Cheese Trolley*

*Add On:*

Prosciutto di parma  
*R100*

*\*VG-Vegan \*V-Vegetarian  
For all Allergens and dietary  
requirements  
please do not hesitate to ask our staff.*

---

# M E N U

*Cheese Trolley*