

# Monty's Cheese Board

Effective 18<sup>th</sup> December 2008

*Our cheese board is updated frequently  
as stock runs out and on availability from our suppliers*

TAS	Ashgrove Clothbound Cheddar - dusty, earthy + full bodied	Cow
Spain	Queso Mahon Grande - aromatic, sweet aroma, mild + buttery	Cow
TAS	Bruny Island 'The Pressings' - bitter-sweet, rubbed with pinot pressings	Cow
Portugal	Dom Villas Novo - sticky, semi-soft, meaty aftertaste	Cow
ITA	Casa Madaio Sbronzio - wine permeated, buttery beauty	Buffalo
FRA	Agour Ossau Iraty - smooth + nutty with deliciously sweet finish	Sheep
TAS	Tongola Billy - sweet + savoury with a hint of spring milk	Goat
FRA	Tomme d'Abondance - Beaufort's baby brother - raw milk	Cow
FRA	Morbier de Cleron - back by popular demand, stunning	Cow
TAS	Tongola Bloom - moist + oozy, gentle + creamy	Goat
TAS	Bruny Island Saint- in perfect eating condition	Cow
FRA	Fromager Brebis - smooth + silky with a hint of lanolin	Sheep
VIC	Locheilon Kaarimba - gold medal 2008 Brisbane Cheese Awards	Cow
VIC	Yarra Valley Black Savourine - semi-matured, ash coated + smooth	Goat
FRA	L'Explorateur - rich + luscious, clotted cream flavour	Cow
FRA	Brillat Savarin - triple cream 75% fat, yum	Cow
FRA	Fromager des Clarines - a quite stunning, lingering aftertaste	Cow
FRA	Fromage de Meaux - the undisputed king of brie	Cow
TAS	Bruny Island Oen - washed in pinot, wrapped in vine leaves	Cow
ITA	Mauri Taleggio - sticky, sweet, fresh + developed	Cow
SA	Barossa Valley Wanera - fresh, sour dough, yeasty + nutty	Cow
FRA	Pont L'Eveque - a true classic from the 11 <sup>th</sup> century	Cow
TAS	Bruny Island 1792 - both golden + delicious	Cow
FRA	St Nectaire - sticky + strong with an aromatic finish	Cow
ITA	Defendi Gorgonzola Cremosa - very gentle + soft with gooey texture	Cow
FRA	Fourme d'Ambert - quite mild, sticky + creamy + dusty	Cow
IRE	Cashel Blue - firm yet moist, hints of tarragon + spice	Cow
TAS	Bruny Island Barney - strong, salty, creamy + earthy	Cow
FRA	Bleu des Basque - Chef's favourite blue	Sheep
UK	Colston Basset Stilton- hand ladled, creamy + sharp	Cow
FRA	Gabriel Coulet Roquefort - explosions of raw milk flavour	Sheep

\$11 per cheese or 6 cheeses for \$55 (40g portion)  
served with Monty's made toasts, house made fruit paste + fresh fruit  
*remember the earlier you order, the better the cheese.....*