

CHARCUTERIE

CRIBBST
SOCIAL

All charcuterie and cheese selections are complimented with home-made quinoa and molasses soda bread, crispy baked artisan bread. Sicilian and Kalamata olives, Peruvian pepper drops, home-made pickled root vegetable ribbons and stewed fig, apricot and apple chutney.

MEAT

Noix de Jambon (GF) - FRN 14

Pork coated with sage, fennel, thyme, oregano and pepper, smoked with Beechwood and air dried for 12 months to deliver a sweet luscious texture.

Wild Duck Bresaola (GF) - IRL 14

35 day cured duck breast infused with juniper berries, blood orange, galangal root and peppers.

Chorizo Semi Curado (GF) - SPN 13

Spanish style semi-cured, aged and fermented pork sausage. Infused with garlic and paprika delivering a subtle slightly spicy finish.

Sobrassada de Mallorca (GF) - SPN 13

Cured pork sausage from the Balearic Islands infused with sweet paprika, salt and cayenne pepper.

Salami de Jabali (GF) - SPN 14

Lightly smoked wild boar salami with sweet gamey flavours, enhanced with pimenton and roast garlic.

Soppressa Tartufo Salami (GF) - ITL 13

Infused with Italian black summer truffles, delivering an earthy aroma to the natural pork flavour. A delicious and subtly infused salami.

Salchi Bosque (GF) - SPN 14

Made with forest mushrooms soaked in white wine. The sweet pork and earthy mushroom flavour make this salami unforgettable.

Hot Casalingo (GF) - ITL 13

A larger rustic style spicy Italian pork salami with red wine, paprika and subtle capsicum flavours.

Wild Mushroom Terrine (GF) (V) - AUS 12

Enoki, chestnut and oyster mushrooms with root vegetables, tarragon, roast garlic and preserved lemon, wrapped in a toasted oat and buckwheat flour crepe.

CHEESE

Farmhouse Cheddar - ENG 14

A strong, mature clothbound cheddar. Aged for 24 months to achieve a crumbly yet moist texture with a beautiful lingering tang.

Cremeux de Bourgogne - FRN 13

This sweet, soft and creamy cow's milk pate is so delicate it will melt in your mouth.

Bellavitano Espresso - USA 14

Hand-rubbed with freshly roasted espresso. This 6 month aged cow's milk cheese is rich and creamy with a nutty, fruity flavour and caramel overtones.

Marcel Petite Comte - FRN 13

It has a rich firm nutty texture, elegant caramel sweetness and a lingering kaleidoscope of flavours. Made with unpasteurised raw cow's milk and aged for 12 months.

Woomby Truffle Triple Cream Brie - AUS 13

A rich triple cream texture with an earthy truffle centre.

Merco Manchego - FRN 13

This semi-hard sheep's milk cheese has a good blend of salty and nutty flavours with sweet hints and a buttery after taste.

Shropshire Blue - ENG 13

This cheese has a deep orange-brown natural rind and matures for a period of 10-12 weeks. It is a soft cheese with a sharp, strong flavour and a slightly tangy aroma.

Saint Secret Buche en Cloche - FRN 13

This goat's milk cheese has a rich, creamy flavour and a smooth texture. It is a voluptuous cheese with a taste that has been likened to a blend of tarragon, thyme and white wine.

Sesame Cheese (VV) - AUS 12

A delicious hand crafted sesame and white bean vegan style cheese with a creamy smooth texture.