

# Bistro Volière

## Fromage & Charcuterie

Sharing platters, available all day

Choose the number of items on your platter....

TWO - 22 THREE - 30 FOUR - 38 FIVE - 45 SIX - 50

Each platter is accompanied with crunchy baguette, cornichons, Italian pickled onion, French butter, nuts, cheese crackers and housemade quince paste

### Fromage

**Brie** - (FRA) (+\$2)

*Smooth & earthy, white mould brie*

**AOC Cantal** - (FRA)

*Semi hard, uncooked, buttery, nutty & sweet  
Appellation d'Origine*

**AOC Agour Ossau Iraty** - (FRA)

*Buttery and rich with a fruity finish, sheeps milk.  
The pride of the Pyrenees. Appellation d'Origine*

**AOC Roquefort** - (FRA) (+\$2)

*Intense but balanced flavour profile with a fine creamy texture.  
Produced by Gabriel Coulet. Appellation d'Origine*

**Morbier** - (FRA)

*Washed rind creamy & semi soft cheese, slight pungent aroma,  
mild taste with a nutty aftertone*

### Charcuterie

**Bresaola**

*Dry cured, slow aged grass fed beef*

**Prosciutto di Parma** (+\$2)

*16 month air dried by Villani, Rangone Italy*

**Lonza**

*Western Plains free range dry cured pork loin,  
dense, sweet tasting*

**Coppa**

*Dry cured Western Plains free range pork neck*

**Tartufo** (+\$2)

*Truffle infused pork salumi made in the traditional Calabrian style*

**Salchichon**

*Traditionnal pork salumi with whole peppercorns  
and a clean favour profile*