



AUSTRALIAN CHEESE SELECTION

BLACKALL GOLD

Sunshine Coast Hinterland, QLD

Cheesemaker: Stefan Wilson - Woombye Cheese Co.

Pasteurised cow's milk - non animal rennet

Style: Washed rind, semi-soft

A washed rind cheese, with a delicate flavour that will appeal to many palates.

7 - 40g 14 - 80g

TRUFFLE TRIPLE CREAM BRIE

Sunshine Coast, Hinterland, QLD

Cheesemaker: Stefan Wilson - Woombye Cheese Co.

Pasteurised cow's milk - non animal rennet

Style: Triple cream Brie

Woombye Truffle Triple Cream Brie is made by cutting the cheese horizontally and adding a layer of black truffle paste.

8 - 40g 16 - 80g

BLACK SAVOURINE

Yarra Valley, Victoria

Cheesemaker: Jack Holman - Yarra Valley Dairy

Pasteurised goats milk - non animal rennet

Style: White mould, semi-soft

Black Savourine is a white mould, ashed, semi-matured cheese.

The texture is firm with a slight moist feel on the tongue.

9 - 40g 18 - 80g

JESTER

Adelaide Hills, South Australia

Cheesemaker: Kris Lloyd

Goat's milk & cow's cream

Style: Camembert, soft, washed rind

An unusual and delicious 'mixed' rind cheese. As the cheese matures washing is stopped allowing the growth of penicillium camemberti, the white mould that gets its name from the famous cheese.

8 - 40g 16 - 80g



CLOTHBOUND CHEDDAR 20MTHS

Pyengana, Tasmania

Cheesemaker: John Healey – Pyengana Dairy Company

Pasteurised cow's milk – animal rennet

Style: Cheddar, hard

Aromas are reminiscent of summer grass, herbs and honey.

9 - 40g 18 - 80g

L'ARTISAN LE ROUGE

Geelong, Victoria

Cheesemaker: Matthieu Megard – L'Artisan cheese

Pasteurised organic cow's milk – traditional calf rennet

Style: Semi-soft, washed rind

Made from local organic milk from a single herd of Jersey cows. This is a washed rind cheese, it becomes quite sharp at maturation under a sticky orange rind.

6 - 40g 12 - 80g

HEIDI GRUYERE

North Tasmania

Cheesemaker: Heidi Farm

Pasteurised cow's milk- non animal rennet

Style: Gruyere, hard, artisan

Crafted by hand to a traditional technique using milk from neighbouring farms, this classic Gruyere is wonderfully smooth and nutty in flavour and offers a strong aroma.

7 - 40g 14 - 80g

RIVERINE BLUE

South Gippsland, Victoria

Cheesemaker: Barry Charlton - Berry Creek Gourmet Cheese

Water buffalo's milk - non animal rennet

Style: Blue mould, semi-soft

The first of its kind made in Australia, this buffalo milk blue cheese is something special. The milk is sourced from just forty-one Riverine water buffalo, resulting in a complex savoury and buttery cheese.

8 - 40g 16 - 80g

TARWIN BLUE

Gippsland, Victoria

Cheesemaker: Barry Charlton - Berry's Creek Gourmet Cheese

Pasteurised cow's milk - non animal rennet

Style: Blue mould, semi-soft

Tarwin blue is straw coloured with striations of greenish-blue mould. It has a creamy texture and long intensity with definite earthy tones.

7 - 40g 14 - 80g



ITALIAN CHEESE SELECTION

PECORINO DI GROTTA MONNA LISA

Siena - Tuscany

Cheesemaker: Salcis

Pasteurised sheep's milk

Style: Pecorino, semi-hard

Semi-firm texture, aged for a minimum of 4 months in a cave.

8 - 40g 16 - 80g

CAMOMILLE MONNA LISA

Siena - Tuscany

Cheesemaker: Salcis

Sheep's milk

Style: Pecorino, semi-hard

Packed with camomile flowers, this cheese is soft with a smooth texture. It becomes creamier with maturation.

8 - 40g 16 - 80g

PARMIGIANO REGGIANO VACCHE ROSSE 24 MTHS

Parma

Cheesemaker: Boni

Pasteurised cow's milk- animal rennet

Style: Parmesan, hard, grainy

Produced with the milk of red cows of Reggiana's breed, fed exclusively with grass, hay and certified non GMO feed.

Hard textures with sweet delicate flavour

7 - 40g 14 - 80g



TESTUN AL BAROLO

Cuneo, North Italy

Cheesemaker: Occelli

Sheep & goat's milk – animal rennet

Style: Semi-hard, drunk

Hard cheese packed in grape must resulting from the production of Barolo wine.

This is infusing the cheese with an amazing, decadent, vinous flavour.

11 - 40g 22 - 80g

GORGONZOLA DOLCE DOP

North Italy

Pasteurised cow's milk – animal rennet

Style: Blue-vein, soft, creamy

A soft, blue cheese made with uncooked cow's whole milk.

This is a soft cheese with a homogeneous distribution of its blue mould.

7 - 40g 14 - 80g

TALEGGIO

Valtaleggio, North Italy

Cheesemaker: Defendi

Pasteurised cow's milk – animal rennet

Style: Semi-soft, smear-ripened, creamy

Aged for approximately six – ten weeks using cow's milk, it is characteristically aromatic yet mild in flavour and features tangy, meaty notes with a fruity finish. The texture of the cheese is moist-to-oozy with a very pleasant melt-in-your-mouth feel.

10 - 40g 20 - 80g



FRENCH CHEESE SELECTION

BRILLAT SAVARIN

WILL STUDD, Champagne

Cheesemaker: Fromagerie Lincet

Pasteurised cows milk - animal rennet

Style: White mould, creamy

Triple-cream cheese, white mould type. Deliciously creamy with a slightly chalky centre when young, the texture gradually breaks down until it can be scooped from the centre with a spoon.

11 - 40g 22 - 80g

LE MARQUIS CHEVRE DU PELUSSIN

WILL STUDD, Rhone-Alps

Cheesemaker: Fromagerie Guilloteau S.A

Pasteurised goat's milk - animal rennet

Style: White mould, soft, artisan, creamy

The traditional wooden packaging forms a unique micro-climate and encourages the cheese to mature to an exceptionally soft silky textures. Its flavour is delectably mild with a lingering lemony tang and creamy.

9 - 40g 18 - 80g

CREMEUX DE BOURGOGNE

Bourgogne, Champagne

Cheesemaker: Fromagerie Delin

Pasteurised cow's milk - animal rennet

Style: Soft, spreadable

Cremeux de Bourgogne is lush and buttery, voluptuous inside with a dense paste full of milky and sweet flavours, with a marked lactic finish.

9 - 40g 18 - 80g

LE CONQUERANT

WILL STUDD, Normandy

Cheesemaker: Handmade for Will in the Pays d'Auge region

Pasteurised cow's milk - animal rennet

Style: Camembert, soft, creamy

Le Conquerant is a close cousin of Camembert de Normandie.

Strong and aromatic flavour with hints of brassica and apple.

8 - 40g 16 - 80g



LE DAUPHIN

WILL STUDD, Rhone-Alps

Cheesemaker: Fromagerie Guilloteau S.A

Pasteurised cow's milk – animal rennet

Style: White mould, artisan

Best enjoyed fully ripened when exceptionally soft, silky and deliciously creamy.

8 - 40g 16 - 80g

SECRET DE SCEY AOC

Franche-Comte

Cheesemaker: Fromagerie Jean Perrin

Pasteurised cow's milk – animal rennet

Style: Semi-hard, rind washed

A traditional Morbier cheese recipe but with pasteurised milk. This cheese has a natural brine washed-rind and is matured for a minimum of four months. As it matures the cheese develops an ivory-coloured semi-soft interior and mild creamy flavour.

8 - 40g 16 - 80g

MARCEL PETITE COMTE 12 MTHS

Franche-Comte

Cheesemaker: Fromageries Marcel Petite

Unpasteurised cows milk – animal rennet

Style: Semi-hard, artisan

Comte is a type of Gruyere, after grading the cheese is ripened for at least 12 months.

Firm, dense, and slightly elastic structure, sweet and nutty.

7 - 40g 14 - 80g

CHEBRIS

Basque

Cheesemaker: Onetik

Pasteurised mixed sheep's & goat's milk

Style: Semi-hard, creamy

Naturally-rinded pressed cheese.

The combination of ewes and goat milk gives this cheese a sweet and creamy flavour, with floral and nutty notes.

7 - 40g 14 - 80g



MUNSTER PETITE

Alsace

Cheesemaker: Haxaire

Pasteurised cow's milk – animal rennet

Style: Soft, wash rind

The unique character of this full washed rind is attributed to the un-spoilt pastures of Alsace and the Vosgiennes cows, renowned for producing high-protein milk. The flavour is nutty and beefy.

7 - 40g 14 - 80g

EPOISSES

Bourgogne

Cheesemaker: Fromagerie Berthaut

Pasteurised cow's milk – animal rennet

Style: Soft, smear-ripened

Musty, wine smelling washed rind cheese, the intense aroma comes about by way of its maturation, using local Marc de Bourgogne.

12 - 40g 24 - 80g

FOURME D' AMBERT

Auvergne

Cheesemaker: Livarodois

Cow's milk

Style: Blue-veined, semi-soft

Is one of France's oldest cheeses. This glorious creamy cheese is defined by its signature cylindrical shape and sweet, mild blue flavour.

6 - 40g 12 - 80g

PAPILLON ROQUEFORT

Midi-Pyrenees

Cheesemaker: Fromageries Papillon

Unpasteurised sheep's milk – animal rennet

Style: Blu-Veined, semi-soft, artisan

Known in France as the King of cheeses, Roquefort is made from unpasteurised Lacanne ewe's milk and is aged in the Fleurines, natural caves which provide the perfect microclimate for aging cheese.

The flavour is delicate and sweet with a rich-buttery, slightly spicy finish.

10 - 40g 20 - 80g



SPANISH CHEESE SELECTION

MAHON CURADO

Menorca Island

Cheesemaker: Merco – Consorcio Quesos

Cow's milk - animal rennet

Style: Semi-hard

The semi-firm cheese is coated in paprika and olive oil before aging. Ripened on wooden shelves for up to 3 months, the cheese develops a slightly sweet aroma and mild buttery flavour.

7 - 40g 14 - 80g

MANCHEGO 24MTHS

Valdepenas

Cheesemaker: El Colmado

Raw sheep's milk

Style: Hard

Aged for more than 16 months in natural caves where the cheese are cleaned with a brush by hand with olive oil.

Sharp and slightly piquant aftertaste with an intense nutty aroma.

7 - 40g 14 - 80g

MAHON CURADO CAVA

MAHON Menorca Island

Cheesemaker: Alcaidus

Raw cow's milk - animal rennet

Style: Semi Firm

The raw cows milk curd is shaped into a square using a special cotton cloth called a fogasser, which gives the cheese its distinct cushion shape.

The cheese is then cave matured for 11+ months.

10 - 40g 20 - 80g



ENGLISH CHEESE SELECTION

FARMHOUSE CHEDDAR

Devon, SOUTH ENGLAND

Cheesemaker: QUICKES since 1500

Style: Cheddar, hard

Pasteurised cows milk – animal rennet

It has a cloth matured, gutsy flavour, with pronounced acidity and great length of palate. Firm and slightly crumbly. A great traditional Cheddar.

10 - 40g 20 - 80g

SHROPSHIRE BLUE

Nottinghamshire

Cheesemaker: Cropwell Bishop Creamery

Cow's milk - non animal rennet

Style: Blue, semi-soft, creamy

The cheese is similar to Stilton but the addition of annatto gives a pleasing orange colour to the interior.

It has a creamy yet firm texture and attractive blue veining.

7 - 40g 14 - 80g



AMERICAN CHEESE SELECTION

CLOTHBOUND CHEDDAR

New England -Vermont

Cheesemaker: Cabot Creamery

Pasteurised cow's milk

Style: Cheddar, semi-hard

This Cheddar delivering a rich full-bodied complex, nutty, slightly caramel sweet flavour and a dense texture.

The flavour qualities are those normally attributed to raw milk.

9 - 40g 18 - 80g

LAMB CHOPPER

Holland, California

Cheesemaker: CYPRESS GROVE

Pasteurised ewe's milk – non animal rennet

Style: Gouda, hard, dense

Semi-hard cheese, the flavour is sweet and buttery at 4 months but develops into quite a complex range of caramels and nutty undertones.

7 - 40g 14 - 80g

BELLA VITANO ESPRESSO

Wisconsin

Cheesemaker: Sartori Family

Cow's milk

Style: Semi-hard

This cheese is hand rubbed with Espresso Coffee to give it an added dimension, the cheese and coffee flavours blend equally, neither dominating the other, they are balanced.

8 - 40g 16 - 80g



DUTCH CHEESE SELECTION

PRIMA DONNA MATURO

New England -Vermont

Cheesemaker: Cabot Creamery

Pasteurised cow's milk

Style: Parmesan, hard, gluten free

Ripened for an extra period of time to reveal a distinctive piquant flavour and solid consistency, the cheese shows its true character when grated in Mediterranean dishes. It is delicious on a cheeseboard, good for grating, ideal for grilled cheese toppings and a good base for soups & sauces. Prima Donna mature is lactose and gluten free.

8 - 40g 16 - 80g

CHEVRANO

Bodegraven

Cheesemaker: Van der Heiden Kaas

Goat's milk

Style: Semi-hard

The cheese maker continuously turns the cheeses by hand until they have acquired the quality expected of a Chèvrano cheese. The cheese retains all its properties and vitamins. Chèvrano goat cheese is a suitable alternative for people with cow's milk allergy.

8 - 40g 16 - 80g



VEGAN CHEESE SELECTION

SMOKED SESAME

Brisbane, Queensland

Cheesemaker: FENNfoods

Organic product

Style: Soft, spreadable

Made from sesame seed paste, nuts and soy.

8 - 40g 16 - 80g

ROSEMARY & BLACK PEPPER

Brisbane, Queensland

Cheesemaker: FENNfoods

Organic product

Style: Soft, spreadable

Made from sesame seeds paste, nuts, soy and flavoured with rosemary and black pepper.

9 - 40g 18 - 80g



6 CHEESE CHEF SELECTION

BLACK SAVOURINE

CREMEUX DE BOURGOGNE

BRILLAT SAVARIN

HEIDI GRUYERE

CAMOMILLE MONNA LISA

RIVERINE BLUE

40.

9 CHEESE CHEF SELECTION

BLACK SAVOURINE

CREMEUX DE BOURGOGNE

BRILLAT SAVARIN

HEIDI GRUYERE

CAMOMILLE MONNA LISA

JESTER

FARMHOUSE CHEDDAR

MAHON CURADO

RIVERINE BLUE

60.



THE CREATION OF A WORLD-CLASS CHEESE OFFERING TAKES YEARS OF EXPERIENCE, TIME, AND AN AFFINITY FOR FLAVOUR. AT BACCHUS, WE HAVE ASSEMBLED AN UNMATCHED COMBINATION OF CHEESES FROM FRANCE, ITALY, SPAIN, ENGLAND, HOLLAND, THE UNITED STATES AND AUSTRALIA – OVER 35 CHEESES THAT ARE CAREFULLY MATCHED TO BOTH OUR MAIN MENU, AND OUR ACCLAIMED WINE LIST.

HEAD CHEF MASSIMO SPERONI HAS WORKED CLOSELY WITH LEADING CHEESEMAKERS AND PROVIDORES FROM AROUND THE WORLD, AND LOCALLY, ALL OF THEM SHARING HIS PASSION FOR FOOD, WINE AND CULINARY ADVENTURES. WE APPLAUD THEM ALL, AND INVITE YOU TO ENJOY.

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