



THE WESTIN
MELBOURNE

MAKER &
MONGER

HIGH *Cheese* MENU

THE SCONE

L'Amuse Signature Gouda scone served with caramelised apricot butter

SAVOURY TEMPTATIONS

Baked Le Conquerant camembert, studded with thyme and garlic,
served with crusty sourdough

Roquefort and cognac dip with poached muscatels and spiced house made crackers

Mahón, paprika and native thyme cheese twist

L'Artisan Grand Fleuri layered Brie with Victorian black truffle and crème fraîche

Petit Langres soaked in champagne

SWEET DELIGHTS

Yarra Valley Dairy curd Fontainebleau with Four Pillars Bloody Shiraz gin
and preserved cherries

Basque cheesecake

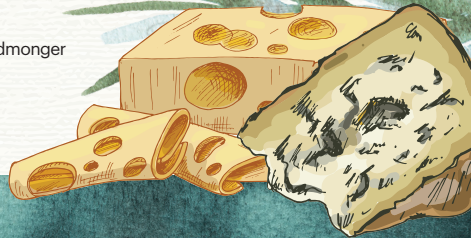
Beurre noisette madeleines, whipped lemon mascarpone, fresh honeycomb

*Served with free-flowing Vittoria Coffee blends, Jing Tea herbal infusions
and hot chocolate. See overleaf for suggested wine pairings or choose your
desired refreshment from our beverage menu.*

*All of the cheese varieties you taste here today are available to purchase
from Maker & Monger – Prahran Market.*



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HIGH *Cheese* WINE PAIRING

Matched wines are available by the glass or bottle and include:

Scarlet & Clove Mulled Wine

Glass \$ 15 | Free-Flowing \$ 35

Red wine, raw sugar, cinnamon, star anise and cloves.

Moët & Chandon Imperial NV Champagne, France

Glass \$ 35 | Bottle \$170

Moët & Chandon Brut Imperial, with its perfect balance of Pinot Noir, Chardonnay and Pinot Meunier has become one of the worlds most loved champagnes. 'Moët' is characterised by bright fruitiness and elegant maturity. The palate reveals subtle pear, citrus and brioche notes.

Bellingham Estate Pinot Gris Mornington Peninsula, Vic

Glass \$ 15 | Bottle \$ 65

The Bellingham vineyard is set amongst the gentle sloping hills of Arthurs Seat. The grapes of the Pinot Gris have been handpicked from their dry grown vineyards in Main Ridge. A small amount of Gewurztraminer (5%) has been included, giving the wine its unique character.

Yabby Lake Single Vineyard Chardonnay, Mornington Peninsula, Vic

Glass \$ 14 | Bottle \$ 60

Defined by its citrus blossom aromatic lift and precise long, lingering finish. Characteristic pristine, pure and intense aroma. The palate is poised and complex. Tightly wound together with a precise minerality, the wine has beautiful line and length.

Jack Rabbit Pinot Noir Bellarine Peninsula, Vic

Glass \$ 15 | Bottle \$ 65

This wine by Jack Rabbit is dense red in colour, fading to rose pink on the rim. The nose has pronounced Pinot Noir varietal characteristics of ripe blackberry tar, game and rose petals components. Slightly toasty oak, soft but healthy tannins on the length and pleasant, acidic finish ensure a wine of superior balance and enjoyment.

Mount Langi Cliff Edge Shiraz Grampians, Vic

Glass \$ 16 | Bottle \$ 75

Sourced from a selection of blocks across the historic Mount Langi Ghiran vineyard situated in the Grampians region of Victoria, where the combination of Langi's cool climates, old vines and granite sands produce Shiraz with great intensity, purity and finesse.



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