

The Native Wine & Cheese Experience



Shopping List

Cheeses (choose 2-4):

- Brie or Camembert
- Aged Cheddar or Vintage
- Blue cheese (optional for bold palates)
- Goat's cheese or Persian Feta

Cured Meats (optional):

- Prosciutto
- Salami
- Smoked kangaroo or bush-spiced meats (if available)

Fresh Produce:

- Grapes or strawberries
- Apple or pear slices (optional)
- Cherry tomatoes
- Cucumber ribbons or rounds

Bread & Dipping Items:

- Sourdough or crusty bread
- Mini breadsticks or grissini
- Soft Turkish bread (to pair with oil and dukkah)

Extras for Style & Taste:

- Mixed nuts (e.g. macadamias, almonds)
- Edible flowers (native or fresh herbs like rosemary)
- Small bowl for Wild Hibiscus Flowers + sparkling wine or soft drink to serve

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Assembly

1. Lay the Base:

Start with a wooden board or large serving tray. Place small ramekins for:

- Native Oil
- Dukkah
- Wild Hibiscus Syrup
- Onion Relish

2. Anchor with Cheese:

Position wedges of cheese spaced apart to create visual sections.

3. Add Your Pack Items:

- Fan out Native Crackers in clusters.
- Serve Native Quince Paste beside cheddar or blue cheese.
- Pour Native Oil into a ramekin, with Dukkah on the side for dipping.
- Arrange Damper Rings close to the oil and dukkah.
- Place Onion Relish near brie or camembert.
- Add Wild Hibiscus Flowers in a small bowl for guests to enjoy with bubbly or atop cheese.

4. Layer in Meats & Fruits:

Fold or roll your cured meats and place fresh fruits for sweetness and colour contrast.

5. Fill the Gaps:

Tuck in nuts, vegetable sticks, torn bread, and fresh herbs to add texture and abundance.

6. Final Touches:

- Crown soft cheeses or dessert items with a few hibiscus flowers for a floral touch.
- Serve with a chilled bottle of sparkling wine or soda, pairing it with the remaining syrup and hibiscus flowers for a native twist.