

June 2019

K&B Kitchen & BUTCHER

AS THE DAYS GET SHORTER, THE LAST OF THE COLOURED LEAVES SLOWLY FALL TO THE GROUND LEAVING THE GRAPE VINES BARE & READY FOR WINTER PRUNING. THE MOUNTAINS THAT SURROUND THE VALLEY ARE HUNG LOW WITH MIST, CLOUDS & FOG ... IT HAS TO BE ONE OF THE BEST TIMES TO BE IN THE COUNTRY, TO SLOW DOWN, RUG UP AND ACTUALLY USE THOSE WINTER WELLIES ... COLLECT MUSHROOMS & LOCAL PINOT, STOCK UP AT K&B WITH SLOW COOKED DISHES, UNCTUOUS CHEESES AND ALL SORTS OF DECADENT SPOILS ... LIGHT THE WOOD FIRE, SLOW DOWN, RELAX & WATCH THE WEATHER PASS BY ...

from the fromagerie ... of course it's all about winter cheeses

Heidi Raclette from Tasmania, Charles Arnaud 18th Comte, 1655 Aged Gruyere, Challerhocker from the Swiss Alps ... when we are deep in the southern winter we always have some new and exciting fresh air freighted cheeses from the In summer the cow's graze on the abundant Alpine pastures high up in the Swiss & French Alps, fragrant with summer wildflowers & local wild herbs, their bells echoing on the breeze ... sounds nice doesn't it?! ... the milk for these traditional cheeses is sweet & rich, high in omega 3 and being raw milk, hugely beneficial to the gut flora. They are great for melting or just on a board with our famous pickle mix .. northern spring ... and our latest favourite Golden Cenarth from West Wales, supreme champion at the British Cheese Awards, which is no mean feat! Rich fragrant cows milk washed rind, the perfect fireside cheese with a glass of local pinot & locavore sourdough!



k&b pies

think slow cooked free range beef or lamb, loads of red wine, root vegetables, herbs & spices topped with flaky Careme pastry ... make sure you grab some tomato & mustard seed relish, some sprouts to steam and thats dinner done!

eighteen thousand islands

from the humble beginnings at the Queen Vic night market in 2002 it was these traditional indonesian products that triggered the set up of the hugely successful satay eateries in the CBD ... and now available for you to take home! Balinese curry sauce, fragrant satay, kecap manis & sweet chilli sauce ... authentic &! delicious



truffle paddock

grown & created in gippsland this awesome new range is jarred fun & yumminess ... 'the sauce is sloshed' blends black truffle with tomato & cabernet ... 'pimp my pasta' celebrates porcini, truffle, tomato & thyme. We like it on a pizza with our truffled salami and fiore d' latte and what about their truffled aioli with roasted wedges of Dobson's russet potatoes!



K&B HAND MADE SAUSAGES

in winter think beyond the BBQ with one pot & pan cooking white beans, tomatoes & herbs topped with toulouse sausages pork & fennel, with wedges of pumpkin, potato & sprouts

HOUSEMADE K&B SOUPS

split pea & ham
pumpkin and spiced red lentil
slow cooked morrocan lamb
... warm toasted Locavore sourdough, real local butter, sea salt & dukkah

FROM OUR LOCAL FARMS & GARDENS

cauliflowers
& Brussels sprouts Gino's pumpkins,
Stonyhurst winter greens
Lubra Bend garlic
apples from Gryuere