



the twisted cork  
RESTAURANT

## Classic Cheese Boards

### Classic

1. **Brie (Canada)** – This true Brie flavour should be a nutty truffle, mushroom flavour that melts on your tongue.
2. **Smoked Cheddar (Canada)** – One of the world's most popular cheeses has a tangy yet warm and mellow flavour with a smoky aroma.
3. **Aged White Cheddar (Canada)** – This Okanagan Valley artisan cheese is smooth in texture and has a distinct aged flavour.

### Blue

4. **Bleu Claire (Canada)** – This semi-soft blue-veined cheese is from Little Qualicum Cheeseworks Farm, BC. It has a rich, mellow flavour with a sharp aftertaste.
5. **Rosenborg Blue (Canada)** – Danish blue has a sharp almost metallic taste, salty bite and a creamy finish.
6. **Gorgonzola (Italy)** – Gorgonzola is a traditional creamery blue cheese. It imparts a sharp and spicy flavour.

### Specialty

7. **Sage Derby (England)** - Sage Derby is a cheddar-type gourmet cheese made using leaf sage for flavour and colour. Very unique subtle sage herb flavour.
8. **Oka (Canada)** – Oka is a full flavour cheese with a soft creamy texture and nutty finish.
9. **Irish Dubliner (Ireland)** – This cheese has a unique flavour of Ireland. Nutty with a mild, grainy fruity finish.
10. **Guinness Cheddar (Ireland)** – This creamy, semi-hard cheese has an incredible marbled look and a unique Guinness Stout flavour.

Choose any 3 cheeses....\$13.95

Choose any 4 cheeses....\$15.95

Choose any 5 cheeses....\$17.95

Add warm rustic baguette - \$2.95

~ All cheese boards are served with rustic baguette ~  
~ 5 cheese board served with 2 baguettes ~

~ Please advise your server of any food allergies ~



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## Tapas Menu

**Cheese Fondue for 2** – A delicate blend of gruyere, fontina, smoked applewood cheddar and pilsner beer. Served with a variety of artisan breads.  
\$13.95

**Braised Beef Ribs** – Boneless beer braised short ribs are tender and full of flavour. Finished with smokey BBQ sauce.  
\$9.95

**Prosciutto Wrapped Asparagus** – Grilled with herb cream cheese, truffle oil and balsamic drizzle.  
\$9.95

**Roasted Vegetable Dip** – Roasted garlic, tomato, spanish onion and red pepper, pureed together with cream cheese, served bubbling hot with tortilla chips. Great for sharing.  
\$11.95

**Irish Spring Rolls** – Stuffed with cabbage, potato, carrot and bangers all wrapped in a crispy spring roll, served with spicy ketchup.  
\$9.95

**Prawn and Scallop Skewers** – Grilled prawns and sea scallops served with tempura onion rings and sambal mayo.  
\$9.95

**Crab Cakes** – Canadian Rock Crab, sweet bell peppers, lightly breaded and fried golden, served with lemon tarragon aioli.  
\$9.95

**Grilled Focaccia Pizza** – With pesto, romas, zucchini, eggplant, goat cheese and balsamic, sweet soy glaze.  
\$9.95

**Derby Cheese Rolls** – Sage Derby cheese-filled phyllo bundle with sour cherry dipping sauce.  
\$9.95

**Blackened Bison Satay** – Beer marinated bison skewer charbroiled with cajun seasoning and blue cheese aioli.  
\$10.95

**Panko Chicken** – Chicken tenders lightly breaded in Japanese bread crumbs cooked golden brown, served with hot and sour dipping sauce.  
\$9.95

**Classic Tapas Plate** – Thinly sliced prosciutto, assorted olives, salami, roasted vegetables, assorted cheese and rustic bread....the perfect snack platter.  
\$14.95

Add warm rustic baguette - \$2.95

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