

INTRODUCTION

Welcome to The Stinking Bishops where Valentina and Stefano have made their dream a reality.

The Stinking Bishops experience is based on impeccable customer service and product knowledge.

In this case, cheese is king!

Built on a foundation of passion and expertise, we have curated a selection of the finest local and international cheeses for you to enjoy.

Thanks to our chef Roberto, you can also enjoy a delicious menu featuring our famous Mac 'n' Cheese, Cheese soufflé, baked Camembert, and Italian style porchetta.

Our cheese and wine experts are always on hand to guide you through a unique sensory adventure with pairing suggestions that will elevate your cheese experience to new heights.

DRINKS, BEERS

Gin Bramble	18
Gin, Crème de Mûre, Lime	
Habanero Capiroska	19
Habanero infused Vodka, Lime	
Sunset Spritz	18
Aperol, Campari, Prosecco	
Aperol / Campari Spritz	18
Aperol or Campari, Prosecco, Soda	
Negroni	19
Campari, Red Vermouth, Gin	
Spiced Wine Spritz	18
Home made mulled wine, Prosecco	
Old Fashioned	20
Wild Turkey bourbon, Bitters	
Apple Whisky	18
Home made Spices Apple juice, Bourbon	
Roku and Tonic	16
Roku Japanese Gin, Fever Tree Tonic	
Grifter Pale Ale , Marrickville	11
Grifter Serpent Kiss , Watermelon Pilsner, Marrickville	12
Grifter Big Sur , West IPA, Marrickville	12
ALCOHOL FREE	
Lyre's Italian Spritz , Soda or Lemonade	16
Seadrift Coast, Basil - Juniper - Lemongrass , Tonic Water	16
Lemonade, Diet Coke & Tonic water	5

WINE BY THE GLASS

Sparkling

NV Cantina Trevigiana, **Prosecco** DOC, ITA 15

White

2023 Howard Park, Miamup **Chardonnay**, Margaret River WA 15

2022 Domaine Fournier, **Pouilly-Fumé**, Loire Valley, FRA 29

2022 Trinity Hill **Sauvignon Blanc**, Hawke's Bay, NZ 16

2015 Teusner, Old Wine **Semillon**, Gabrielle, SA 26

Rosé

2023 La Tonnelle, **Shiraz, Cinsault**, Alpes De Haute Provence, FRA 15

Red

2020 Vigneti Vallorani Polisia, **Sangiovese, Montepulciano**, ITA 20

2022 Deliverance, **Pinot Noir**, North Canterbury, NZ 16

2018 Chateau Haut du Vaillier, **Cotes Du Bordeaux**, FRA 26

2022 Capa **Tempranillo**, SPN 16

2019 Piandimare, **Montepulciano d'Abruzzo** DOC Riserva, ITA 26

2021 Chard Farm, **Pinot Noir**, Mata Au, Central Otago, NZ 30

Dessert Wine

Morris Muscat, VIC 15

2019 Ridgeside, Ice Wine, CAN 19

WINE BY THE BOTTLE

Sparkling

NV De Perriere Rosé, Methode Traditionelle, Burgundy, FRA	73
NV Veuve Clicquot , Yellow Label, Champagne , FRA	160
NV Cantina Trevigiana, Prosecco DOC, ITA	70
2019 San Luris, Malvasia Istriana Pet Nat, Bio, Natural, ITA	99

Skin Contact

2020 Minus 220, Sauvignon Blanc , Natural, Hawke's Bay, NZ	84
2022 Vigneti Vallorani, Pecorino, Trebbiano, Passerina , ITA	86

Rosé

2023 La Tonnelle, Shiraz, Cinsault , Alpes De Haute Provence, FRA	70
2023 Port Phillip Rose, Pinot Noir , Mornington Peninsula, VIC	71

White

2023 Howard Park, Miamup Chardonnay , Margaret River WA	71
2022 Domaine Fournier, Pouilly-Fumé , Loire Valley, FRA	119
2022 Trinity Hill Sauvignon Blanc , Hawke's Bay, NZ	74
2021 Maison Thorin, Macon-Villages, Chardonnay , FRA	85
2023 Peter Lehamann Hill & Valley, Riesling , Eden Valley, SA	72
2018 Gino Fasoli, Garganega Superiore , Pieve Vecchia, Natural, ITA	122
2021 Pico Maccario, Gavi di Gavi DOCG, ITA	80
2018 Le Monde Pinot Bianco , ITA	84
2021 Domaine Gautheron, Chablis Vieilles Vignes, FRA	124
2021 Cannonball Chardonnay , California, USA	92
2015 Teusner, Old Vine Semillon , Gabrielle, SA	99
2022 Tamellini Soave DOC, ITA	83
2021 Poggiotondo, Vermentino , Le Conchiglie, Organic, ITA	84
2022 Chard Farm, Pinot Gris , Sur Lie, Central Otago, NZ	90
2022 Le Belle Collection, Côtes du Rhone Blanc , FRA	82

Half Bottle

2018 Cannonball Chardonnay , California, USA	49
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WINE BY THE BOTTLE

Red

2020 Le Monde, Refosco , ITA	80
2019 “Poggiotondo”, Chianti Superiore DOC, Sangiovese , Organic, ITA	84
2018 Chateau Haut du Vallier, Côtes Du Bordeaux , FRA	109
2021 Arnaud Baillet, Gevrey-Chambertin , Burgundy, FRA	289
2020 Vigneti Vallorani, Sangiovese, Montepulciano , Polisia, ITA	86
2019 Piandimare, Montepulciano d’Abruzzo DOC Riserva, ITA	99
2016 Cantina Danese, Valpolicella , ITA	79
2019 La Corte Del Pozzo, Valpolicella Ripasso , Bio, ITA	119
2022 Deliverance, Pinot Noir , North Canterbury, NZ	74
2021 Chard Farm, Pinot Noir , Mata Au, Central Otago, NZ	122
2022 Capa Tempranillo , SPN	76
2020 Cannonball Cabernet Sauvignon , California USA	104
2020 Maison Bouachon, Gigondas , Rhone Valley, FRA	118
2020 La Flor, Malbec , Mendoza, ARG	76
2021 Ca di Bruno, Nebbiolo , Langhe, Bio, ITA	83
2021 Pico Maccario, Barbera , Lavignone, Asti, ITA	80
2019 Mischiabacche, Croatina, Barbera & Uva Rara , Natural, ITA	83
2021 Atlas, Shiraz , Clare Valley, SA	70
2020 Maison Bouachon, Côtes -Du-Rhone - Villages , FRA	79
2019 Maison Bouachon, Châteauneuf-du-Pape , Rhone Valley, FRA	159
2021 Maison Thoron, Beaujolais - Villages , FRA	70
2018 Castillo de Monseran, Garnacha , SPN	82
2017 Gabriele Scaglione, Passione di Re, Barolo DOGC , ITA	189

Half Bottle

2017 Cannonball Cabernet Sauvignon , California USA	51
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Dessert Wine

Morris Muscat, VIC	55
2019 Ridgeside, Ice Wine, CAN	80

WHITE MOULD

Brillat Savarin Delin, FRA Milk: Pasteurised Cow, Animal Rennet
Melting interior, full flavoured, rich, creamy with hits of mushrooms.

Brie Original, FRA Milk: Pasteurised Cow, Animal Rennet
Soft paste cheese with pronounced hazelnut and cauliflower notes.

Gowrie Camembert, NSW Milk: Cow, Animal Rennet
Soft paste cheese, creamy texture, complex finish.

Buffalo Brie, SA Milk: Pasteurised Buffalo, Veg Rennet
Creamy texture and complex flavour by mushrooms notes.

La Tur, ITA Milk: Cow, Sheep, Goat
Creamy and slightly runny texture, complex, delicate lemon aftertaste.

Delice des Cremiers, FRA Milk: Pasteurised Cow, Animal Rennet
Soft oozy cheese with a fresh taste.

Holy Goat Brigid's Well, VIC Milk: Pasteurised Goat
Lightly ashed, curdy and smooth in the centre, this cheese is delicate and nutty.

Alta Brunet, ITA Milk: Pasteurised Goat
Soft and creamy, very refreshing and delicate notes of garlic.

Lingot D'argental, FRA Milk: Pasteurised Goat
Soft, silky texture and deliciously mild, lingering lemony tang.

Bruny Island Saint, TAS Milk: Cow
Full flavoured and pungent with fondue like texture.

Jersey Brie, SA Milk: Cow
Soft and creamy texture and a complex flavour underlined by mushroom notes.

Ash Brie, SA Milk: Pasteurised Cow
Pleasantly creamy with nutty overtones.

Truffle Brie, NSW Milk: Pasteurised Cow
Nutty, fruity and great notes of truffle.

Rozaire Fougereus, FRA Milk: Raw Cow
Buttery and creamy mouthfeel, distinct notes of vegetables, mushrooms and nuts.

Chèvre D'argental Brie, FRA Milk: Pasteurised Goat
Double brie goat's milk with gentle flavour and almost spreadable texture.

Milawa Goat Camembert, AUS Milk: Goat, Vegetable Rennet
Velvety, soft and mild white mould, developing an earthy rind as it matures.

Gowrie Brie, AUS Milk: Pasteurised Cow
Local Brie from Camden, NSW. Very milky and fresh on the palate.

Truffle Robiola, ITA Milk: Pasteurised Sheep, Cow & Goat
Soft paste cheese. Delicate sweet taste offset by the earthy flavour from the black truffle.

Vigneron, SA Milk: Goat
Wrapped in vine leaves and then tenderly washed in white wine. It has a velvety oozy paste and a melt-in-the-mouth pleasantly earthy flavour.

HARD / SEMI - HARD

Truffle Manchego, SPN Milk: Pasteurised Sheep
Deep mushroom notes, umami and very complex finish.

Tête De Moine, SWZ Milk: Raw, Cow
Complex, notes of nuts, sweetness and fruitiness.

All our selection of cheese & charcuterie can be purchase as retail

CHEESE BIBLE

Marcel Petit Comte, FRA Milk: Raw, Cow
Layered flavour, sweet caramelised onion, rich nuttiness, nutty and fruity.

Ossau Iraty, FRA Milk: Raw, Sheep
Pungent aroma, slightly oily texture with a savoury and sweet nutty flavour with hints of fig.

Pecorino Romano, ITA Milk: Pasteurised Sheep, Animal Rennet
Pecorino from Lazio, semi soft with a great finish, sharp and salty.

Truffle Pecorino, ITA Milk: Pasteurised, Sheep
Grassy but also creamy and nutty. The truffle adds a hint of mushroom and a peppery finish.

Artesano Manchego, SPN Milk: Raw, Sheep
Fruity, grassy, hay notes with subtle caramel and nutty flavour along a distinct acidity.

Ocelli Foglie Di Castagno, ITA Milk: Cow, Sheep,
Despite an aroma delightfully of chestnuts, flavour with sweet opening and pleasing, mellow finish.

Gouda 18 months, NED Milk: Pasteurised Cow
Brittle, crumbly, crystalline and flaky texture, burnt caramel flavour, with a rich aroma.

Fontina Valle d'Aosta Dop, ITA Milk: Pasteurised Cow
Mild but distinctively nutty and savoury. Pale cream colour.

Iberico, SPN Milk: Sheep, Cow, Goat
Manchego style cheese made with mixed milk. Nutty, fruity and buttery texture.

Garrotxa, SPN Milk: Pasteurised Goat
Full creamy tasting notes with hints of walnut and creme fraiche.

Chevre Gouda, NED Milk: Pasteurised Goat
Very fresh taste and texture with a little hint of caramel, not quite the butterscotch flavour that comes from the 12 month

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Ovejo al Romero, SPN Milk: Raw, Sheep
Dense fudge as it softens on the palate. Refreshing herbal notes from the rosemary rind.

Maffra Cheddar, AUS Milk: Pasteurised Cow
Ashed clothed, multi award cheddar from Tinamba. Soft, crumbly texture with a long smooth palate.

Cave Aged Cheddar, UK Milk: Pasteurised Cow
Buttery and creamy texture.

Pyengana Cheddar, TAS Milk: Cow, Vegetable Rennet
Creamy, crumbly and smooth texture, herbaceous and spicy flavours.

Bastardo di Grappa, ITA Milk: Pasteurised Cow
Intense and pleasant with a really complex finish.

Ocelli Malto d' Orzo, ITA Milk: Cow, Sheep
Very particular Italian cheese aged with barley and whisky, full flavoured with complex finish.

Parmigiano Reggiano, ITA Milk: Raw, Cow
Fully flavoured cheese, crunchy crystals as matured for 36 months.

Pecorino ai 4 Pepi, ITA Milk: Sheep
Pecorino from Siena with four different peppers inside (black, white, green, pink).

Kinara al Tartufo, ITA Milk: Sheep, Vegetable Rennet
Parmigiano Reggiano style cheese, minimum ageing 18 months with truffle

Pecorino Predicatore, ITA Milk: Sheep, Animal Rennet
Made with high quality Maremma sheep's milk and Tuscan grapes.
As this cheese ages it will begin to develop a light covering of white and blue mould.

San Pietro in cera d'api, ITA Milk: Cow
The beeswax coating gives aromas of honey, vanilla and an unusually mellow texture for an aged cheese. The result is a persistent, round, and elegant taste.

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WASHED RIND

Brebirousse D'argental, FRA Milk: Pasteurised Sheep
Rich and wooly in aroma, with buttery creamy paste, grassy, mushrooms notes.

Pont L'evêque, FRA Milk: Pasteurised Cow
Mild, white paste with a closed fine texture.

Luigi Guffanti Taleggio, ITA Milk: Pasteurised Cow, Animal Rennet
Mild with unusual fruity tang, thin crust and strong aroma.

Langres Germain, FRA Milk: Pasteurised Cow
Pronounced aroma, Smooth flavour, slightly salty and milky with a lactic tang.

Époisses Germain, FRA Milk: Raw, Cow
This cow's milk cheese has a beautiful orange tint washed with Marc De Bourgogne and a traditional creamy centre with intense flavour. Its taste is balanced, typical and fruity.

Affine au Chablis, FRA Milk: Pasteurised Cow
Washed with Chablis. As the cheese ripens takes on distinctive notes of Chablis wine.

Silver Wattle, VIC Milk: Pasteurised Cow
A soft lactic cheese made from local organic milk.

Rosso di Langa, ITA Milk: Pasteurised Cow & Sheep
Rich and nutty with a mouth-filling creaminess, the texture is incredibly smooth, very mild washed rind, with a subtle flavour of mushrooms

Bruny Island Oen, TAS Milk: Cow
Washed in local Pinot noir before being wrapped in wine leaves and matured for 3-4 weeks.

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BLUE MOULD

Dolce Gorgonzola, ITA Milk: Pasteurised Cow, Animal Rennet
Milky flavours, notes of sour cream and a clean lactic tang.

Valdeon, SPN Milk: Pasteurised Cow & Goat
Semi firm, delivers a complex array of flavours, with an underlying sweet, almost caramel-like notes.
Wrapped with *Acer pseudoplatanus* leaves.

Stilton, UK Milk: Raw, Cow
Buttery and creamy texture with a fruity flavour.

The Rock, NSW Milk: Pasteurised Cow
Salty and crumbly, full of flavour.

Roquefort, FRA Milk: Raw, Sheep
Classic blue with an aroma of sweet butter, caramel, smoke and salt.

Riverine Buffalo Blue, VIC Milk: Buffalo, Vegetable Rennet
Soft and balanced, gentle acidity with rich creaminess.

Blue D'auvergne, FRA Milk: Pasteurised Cow
Semi firm with a smokey aroma, notes of caramelised onions.

Shropshire, UK Milk: Pasteurised Cow, Veg Rennet
Semi firm, quite strong with a rich, smooth texture.

Fourme d'Ambert, FRA Milk: Pasteurised Cow, Animal Rennet
Smooth flavours, distinct notes of buttered cream that complements the spicy blue mould.

CHARCUTERIE

Basque Saucisson, AUS Meat: Pork

Made from a time-time-honoured recipe from the mountains of France with the addition of Espelette pepper.

This is a beautiful blend of fresh flavours and robust cured pork.

Fennel Salami, AUS Meat: Pork

A bold fennel aroma that doesn't overpower the porky flavour.

Truffle Salami, AUS Meat: Pork

If you like truffle just go for it! Great texture with beautiful, long mushroom notes.

Morcon, AUS Meat: Pork

Intense flavour in all respects. Smokey notes compliment the heat and spicy profile.

Pamplona Chorizo, AUS Meat: Pork

Large dry sausage, oily texture on the palate, it has a strong taste of pimentos, no acidity.

N'duja, AUS Meat: Pork

Originally from southern Italy, chilli pepper texture and smokey flavour.

Cabecera, AUS Meat; Pork

Clean and salty finish, cured in the same style as Jamon.

Prosciutto San Daniele, ITA Meat: Pork

Sweet flavours in every bites, delicate and intense aroma.

Smoked Wagyu, AUS Meat: Beef

Traditional salt cured and 12 hours smoked premium cut

Mortadella, AUS Meat: Pork

Creamy texture, oily on the palate and nice and peppery finish on the mouth.

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CHARCUTERIE

Wagyu Bresaola, AUS

Meat: Beef

Air dried, salted beef that has been aged for up to three months until it becomes hard and turns a dark red.

Lonza, AUS

Meat: Pork

Dry aged pork loin wrapped in fennel seeds and chilli flakes with nice complexity and good spiciness on the month.

Wagyu Pastrami, AUS

Meat: Beef

Tender and velvety that melts in your mouth.

Capocollo, AUS

Meat: Pork

Mixture of pork neck and shoulder, lightly aged and seasoned.

Lardo, AUS

Meat: Pork

Lardo is a type of salumi made by curing strips of fatback with rosemary and other herbs and spices.

Wild Kangaroo & Native Anise

Myrtle Salami, AUS

Meat: Kangaroo & Pork

Made from 70% wild eastern grey kangaroo from the Granite Belt with native anise myrtle and strawberry gum for freshness. The remaining 30% of pork fat offers richness, moisture and the unctuous generosity that we search for in salumi.

Truffle Wild Boar Salami, AUS

Meat: Boar

Truffle, Mushroom and Wine aroma. Semi firm texture, Sweet, with truffle & mushroom flavours, a hint of red wine on the palate. Visually rich in colour with large pieces of black truffle.

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