**Wine and Cheese Party.**

Planning

Gone are the days when a wine and cheese party meant cubes of pineapple and cheese on sticks and a few bottles of plonk! A party with a theme such as this gives the host or hostess plenty of scope to be imaginative, particularly with the immense variety of Australian and imported cheeses that are available.

Cheeses

In addition to the dishes you choose to cook for the party, you will also want to offer your guests a good cheeseboard. When choosing cheeses for this make sure that your selection includes both hard and soft, and blue cheeses, as well as a number of more unusual and attractive kinds such as the French cheeses that are covered in grape seeds or halved walnuts.

Goat's cheese comes in a variety of shapes and sizes - and is also quite different in flavour from cheese made with cow's milk - therefore these would add interest. Arrange different colours and textures together to make an eye-catching board, and serve with a selection of unusual biscuits, crackers and crispbreads, as well as French and wholemeal breads.

Other Great Chef Ideas

Chef Ryan Smith says "Bowls of crisps, fresh fruits add colour and also complement the texture of cheese."

Chef Julie Regent says "Cheese dips are a great addition to wine and cheese parties as they are much lighter in texture and taste"