



SAGE
Bistro
AND
WINE LOUNGE

New Year's Eve
Swiss Cheese Fondue kits

Winter weather hit us hard this week so the launch of our new Cheese fondue kits couldn't have come at a better time! You will have everything you need to have a DIY kit that takes no time at all to put together.

We have created a fun and interactive fondue kit for you to easily put together in the comfort of your own home. We are using only the most authentic blend of imported cheeses straight from the Swiss Alps! Discover the classics of Gruyere, Emmental and Vacherin in our house cheese blend along with a bottle of dry white wine in each kit. (Some for cooking and some left over for your glass!)

Upgrade with an additional bottle of prosecco or any other wine from our list at 50% off!

What's included?

A bottle of dry white wine (for cooking and drinking) + our house-seasoned & grated swiss cheese blend (garlic, fresh nutmeg and pepper) + cornstarch to thicken to your desire + blanched broccoli & cauliflower + baguette cubes + fresh apple + pickled vegetables + simple warming instructions

What you need

Stove top, saucepan/pot (heavy-bottomed ideal), forks, an arm and a mouth
(If you have a fondue set up already, then you are all set)

\$84 for 2 (suitable for 4 as a starter)