

SEASONAL CHEESE BOARD



Fromart d'Alpage (1kg min order)

Semi Hard - Unpasteurised Cow's Milk
Switzerland, North-East

A strongly flavoured, raw (unpasteurised) milk cheese from the Swiss Alps. The cheese is regularly smeared with a herbal brine, which creates the distinctive "stinky" rind and considerable complexity of flavour and aroma. In appearance, the rind is a ruddy orange colour, while the interior is a dense, pale buttery yellow; with infrequent holes the diameter of chickpeas. The bouquet is deeply piquant and aromatic to the nose, showing top notes of meadow grasses and alpine herbs. In the mouth, the texture is smooth and slightly granular, turning creamy when chewed. Flavours are rich and tangy, displaying a mixture of honey, caramel, walnuts, herbs, and a faint tang of salt. The cheese finishes with a savoury, lingering aftertaste. These aromas and flavours will intensify as the cheese ages.



Touree de l'Aubier 1.7kg

Washed Rind - Cow's Milk
Franche Comte, France

Touree l'Aubier is commonly known as the 'woodcutter's cheese', it is a surface-ripened washed rind cheese that is regularly washed with brine and matured on pine shelves. Over several months of affinage it develops a soft creamy texture and a sweet mild flavour with just a hint of pine & pungency. The rind will attract surface moulds in the form of black and grey spots, they do not affect the flavour of the cheese, they are however a good indication of age and the cheese is often at its best just as these spots start to appear.

Berry's Creek Tarwin Blue 2.5kg (1/2 whl min order)
Awarded Australian Cheeseboard Perpetual Trophy @ Sydney Royal Cheese & Dairy Produce Show 2010

Blue Mould - Cow's Milk
Gippsland, Victoria

This beautifully balanced blue cheese from the Gippsland region is made by Barry Charlton and his partner Cheryl. Barry's expertise has been recognized with the highest awards at the World Cheese Championships in Wisconsin USA. The pate of this cheese is straw coloured with striations of greenish-blue mould, it should be moist and not to crumbly. It has a creamy texture and long intensity with definite earthy tones on the finishing palate.



Barossa La Petite Princesse 120gm

White Mould - Goat's Milk
Barossa Valley, South Australia

The Barossa Valley Cheese Company opened its doors in March 2003 in the idyllic Barossa town of Angaston, rapidly claiming its place in the region's celebrated wine and food culture. La Petite Princesse is a delightful young goat milk camembert. This satiny-smooth classic is all about the goat with a tangy rustic flavour with hints of lemon and hay. As the cheese matures the flavours become very intense and powerful with a flavour that lingers long after the cheese is enjoyed.



Versatile Italian Formaggi



Melita Stelvio

Stelvio is a versatile Italian cheese that hits the mark on both a broad application in the kitchen and complex robust flavour that deliver on the palate. Fantastic melting cheese to be used as you would a raclette.

Tavoliere (Asiago Pressato Style Cheese)

Tavoliere is a wonderful milky, lactic Italian table cheese with a buttery clean finish, similar to a provolone in flavour. A perfect breakfast or melting cheese which can be used as a compliment to more robust flavours. It also matches perfectly to crisp white wines.



Kangaroo Island Organic Honey
1kg
325gm

The pristine environment of Kangaroo Island is home to the world's only remaining pure strain of ligurian honeybee. The bee's thrive on Kangaroo Islands natural flora, producing the highest quality honey, rich in natural goodness.



Fine Cheese Company
Walnut & Oat Crackers
150gm
Box of 12

The Fine Cheese Company Walnut & Oat Crackers are a warm and nutty cracker with a slightly dense buttery texture, perfect for tangy goats cheese.



Toolunka Creek
Sevillano Olives
1.6kg 8.2kg

Used only as a table olive due to its low oil yield, Sevillano Olives (Spanish Queen) are a heart shaped green olive of medium firmness, hand picked and grown in South Australia.



Champion Flavoured Cheese
Australian Grand Dairy Awards 2010
Yarra Valley Persian Feta
250gm Tin
2kg Tub

Yarra Valley Dairy's flagship cheese is the Yarra Valley Dairy Persian Feta, a wonderful soft and creamy cows milk feta, hand made and marinated in an infusion of pure olive oil and Australian herbs and spices.

*Australia on a Plate standard wholesale price

