

Annual Stocktake Clearance - Ends 05.02.2010

unless sold out prior



Rochebaron 500gm - Buy 2 or more wheels for a 10% Discount

Blue mould, Cow's Milk - Pouligny, France

Taking its name from one of the ruined castles left by the crusaders of the 11th century, this unusual soft blue cheese is made exclusively from the rich cows milk of the Massif Central. Blue mould is introduced into the curd before the cheeses are smothered in charcoal. This very traditional way of protecting the fresh curds & encourages a natural rind which becomes flecked with moulds and is responsible for slowly softening the cheese as it matures. Soft and creamy with a mild blue lightly salty flavour when young, the cheese will gradually become stronger with age.



Quickes Ext Matured Portions - Buy 12 or more units for a 10% discount

Semi Hard, Cow's Milk - England

Traditional cheddar with robust rich flavours that linger with a slightly spicy sharp finish

Quickes Oak Smoked Portions - Buy 12 or more units for a 10% discount

Semi Hard, Cow's Milk - England

Naturally smoked over oak shavings for several hours to produce a rich and satisfying smoky flavour.

Quickes Red Leicester Portions - Buy 12 or more units for a 10% discount

Semi Hard, Cow's Milk - England

Traditional English farmhouse cheese it has a firm body and a close, flaky texture, the flavour is delicately sweet and improves with age.

Quickes Double Gloucester Portions - Buy 12 or more units for a 10% discount

Semi Hard, Cow's Milk - England

This is a traditional English farmhouse cheese made from whole milk, it has a supple yet firm texture with a creamy buttery finish.



Clarines des Perrin 250gm - Buy 6 or more units for a 10% discount

Washed Rind, Cow's Milk - Franche Comte, France

This cheese is a specialty of the Franche Comte region and is hand made in the style of the classic Mont D'or Vacherin. The surface is moist and the rind gold, with slightly reddish yeast developments. The flavour is rich and buttery, and due to its washed rind characteristics, it is long on the palate.



AOAP French Bleu 1.2kg

Blue Mould, Cow's Milk - France

This French blue cheese has undergone extra affinage by Australia on a Plate. The flavour is spicy and long on the palate with a creamy salty tart finish. The blue mould dominates the pate from the core right the way to the rind. The pate is firm enough to cut but also has a tendency to soften up once at room temperature. It is similar in many ways to Gorgonzola Piccante.

Our new specially selected AOAP blue.



Lescure Butter

Buy 10 units and receive a 10% discount off the normal price

Lescure 125gm Unsalted Butter Brick

Lescure 250gm Unsalted Butter Roll

Lescure 250gm Salted Butter Brick

Lescure 250gm Semi Salted Butter Roll



Available offers are for a limited time only, don't miss out order now!



NEW PRODUCT
Guava Paste Portions 40gm
Makes for a great cheaper alternative to quince paste without substituting on quality. Convenient pre-cut portion size, serve with fruit and cheese on your next cheese platter.
Also available in 500gm size



NEW PRODUCT
Seasonal Gundworing Ice Cream
Morello Cherry 500ml
Available for a very limited time only.



NEW PRODUCT
Seasonal Gundworing Ice Cream
Boysenberry 500ml
Available for a very limited time only.



Mario Fongo Grissini
• **Wholemeal 200gm**
• **Maize 200gm**
Delectable light crisp grissini sticks imported from Italy. Perfect as an accompaniment, use with dips or even just for as a snack on their own, fantastici!

*Australia on a Plate standard wholesale price

