

A four tier collection of Australian cheeses. Board supplied by the bride.

The Heidi Tilset is a versatile cheese with a strong washed rind. The flavour is buttery and spicy with an interior that is smooth and supple.

Vegetarian Friendly.

The aged Vintage Cheddar is made by Alexandrina Cheese Company in South Australia. They run their own dairy and cheese production from Jersey Cow Milk, giving the cheese a beautiful creamy flavour with subtle sharpness.

The Adel Blue vein cheese is a cow's milk blue with a firm texture with rich creamy flavours. It is an even, approachable blue made by La Vera Cheese Company in Newton, Adelaide. Vegetarian Friendly.

Shown here with it's wax rind removed.

Our Barossa Camembert, artisan made in Angaston, Barossa Valley. As this white mould cheese ripens, it develops slight earthy, mushroom aromas with a mild creamy palate that will become full, creamy and luscious when served at room temperature. Vegetarian Friendly.

This cake will serve 100 people at 110g each.

\$450.00*

*cheese only, we recommend you have your cake decorated by your florist.

