



Artisan Cheese Hand-made in the Barossa Valley

proudly using 100% Barossa Cow's Milk and South Australian Goat's Milk.

Fresh Cow's Milk

Vache Curd

200g tubs

An alternative to goat curd, the Vache curd is light and delicate with mild lemon-lime undertones. It can be used with bruschetta, smoked salmon, baked cheesecake, whipped through mashed potatoes, by itself on a cracker or anyway your imagination takes you.

Barossa Feta

150g tubs

Soft and creamy on the palate with a slight crumbly texture and a sharp zesty zing. Great in salads, dishes that call for ricotta, or marinated in your own oil and spice selection. Crumbles well or cuts into cubes.

Marinated Barossa Feta

300g tubs

The soft slightly crumbly texture of Barossa Feta is marinated in canola oil, thyme and fresh lemon rind. This adds extra character and flavour to the creamy Barossa Feta. Ideal for spreading on to warm crostini or tossing through a salad for a Spring picnic.

Barossa Halloumi

150g units

Light, milky and mild in aroma with bright, fresh flavours. The "squeaky" texture is ideal for lightly frying on the barbeque. Try it with a sprinkling of lemon juice or drizzle with warmed olive oil, cumin and coriander spices.

Vacuum packed for longer shelf life.

Cow's Milk Whitemoulds

Barossa Brie

900-1000g rounds

Wheel is 20cm size, in the traditional Brie style. Pungent aromas of mushroom and forest characters develop as the cheese ripens and the texture becomes rich, creamy and oozy. The perfect match to a Barossa Chardonnay.

Barossa Camembert

200g & 125g

A white mould cheese that is matured for four weeks before being released. This achieves a slight earthy, mushroom aroma with a mild creamy palate that will develop to become full, creamy and luscious when served at room temperature.

Baby Bert

50g rounds

Mini versions of a Camembert style cheese, these white mould have a slightly firm texture with a mild creamy palate. Ideal for picnics.

Barossa Double Cream

125g rounds

A soft, smooth, rich, buttery white mould cheese with hints of mushroom aromas. Serve with fresh crusty bread and a glass of Riesling.

Barossa Triple Cream

150g rounds

A luxurious soft white mould cheese with pure cream added to the milk to create a smooth, creamy sweet palate. As this cheese ripens the rind turns truffle-like in flavour with the creamy pate balancing the cheese. Best spread on fresh sourdough and served with a Riesling.

Barossa Geo

125g rounds

An elegant and sophisticated artisan cheese, satiny smooth texture with a layered flavour of creaminess and complexity.

Made using the very specialist geotrichum bacteria. Perfectly portioned for two, serve as a table cheese with a glass of champagne or create rusty earthy aromas and texture by warming gently in the oven and spreading over sourdough bread.

Cow's Milk Washed Rinds

Wanera

Approx. 800g

Gently hand washed with brevi linens over a period of two weeks and matured for a minimum of two months to develop a luscious creamy texture. That displays fresh sour dough characters when young and firm, ripening to a pungently yeasty, nutty and oozy washed rind cheese that screams out for a glass of Barossa's finest.

Barossa Washington

200g rounds

Made in small rounds that are individually hand washed for two weeks with brevi linens to develop subtle yeasty aromas and a sticky orange rind. The palate is full and velvety with a mild sweetness. Flavour and complexity develops over time.

Barossa Washrind

125g round

The mini Washington - A small washed rind cheese individually hand washed for two weeks with brevi linens that develops pungent yeasty aromas. Perfect with a glass of Barossa Grenache.

Goat's Cheeses

Goats Curd

Approx. 500g & 200g

Produced exclusively for our Cheesecellar. Deliciously smooth and creamy with a hint of zesty acidity that could only be produced by goat milk. Great for spreading on bruschetta, paired with smoked salmon, baked cheesecake, whipped through mashed potatoes, by itself on a cracker or anyway your imagination takes you.

La Petite Princesse

Approx. 140gms

This satiny-smooth classic Goat's Milk Camembert 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.

Blushing Princess

Approx. 100gms

Another take on our La Petite Princesse. A goats milk Camembert with the blush, a gentle wash of brevi linens. Tangy and rustic with earthy undertones.

Le Petit Prince

Approx. 200gms

Made in the washed rind style, hand washing each cheese with brevi linens. This petite offering is matured for four weeks, and mellow when young with a subtle crust. As the cheese matures the, rind becomes slightly grainy and the pate becomes creamy and rich with a full, robust flavour, with the creamy heart balancing the final flavour.

La Dame

Our must try aged Goat's Cheese, the only semi hard style in our range. Aged in our Cheesecellar for 12-18 months this beautiful cheese is full of flavour and zest. La Dame is produced using aromatic, Swiss style cultures that result in a smooth cutting cheese with zesty, sharp tangy flavours that are indicative of goat's cheese.