



yarra valley dairy

FINE ARTISAN CHEESE

Cheese Pricelist

Persian	12.5	Gentle Goat	10.5
Creamy fresh cow's milk cheese marinated in garlic, thyme, peppercorn & bay leaves.		Fresh goats cheese. Bright & creamy with a fresh citrus-like tang.	
Saffy	14.5	Fresh Ashed Pyramid	14.5
Creamy fresh cow's milk cheese marinated in saffron threads, cumin, lemon rind & garlic.		Fresh goat's milk cheese dusted with an edible ash made from ground coconut husk.	
Firey	14.5	Chevre & Dill	13.5
Creamy fresh cow's milk cheese marinated in chilli flakes & garlic - a spice lovers dream!		Goat's curd with dill & salt. Soft & delicate with a herby, fresh dill flavour.	
House Cow	11.5	Black Savourine	Pyramid 13 or Log 16.5
Creamy cow's milk curd mixed with fresh chopped parsley, chives & garlic. Light, creamy and savoury.		White mould ashed goat's milk cheese with roasted nut and cooked cream flavours along with sharp notes under the rind.	
Hot Cow	11.5	White Savourine Log	16.5
Creamy cow's milk curd mixed with fresh chopped parsley, chives, red chilli & garlic. Light, creamy and savoury with a chilli kick.		White mould goat's cheese with a soft, fudge-like texture, earthy, mushroom flavours and a gentle bite on the rind.	
Yering	11.5	Frederic's	15
Camembert style, white mould cow's milk cheese. Rich and buttery with glossy straw coloured paste & a mild, toasty rind.		White mould ashed goat's milk cheese with nutty, mushroom flavours and a good salty/sweet goat's milk tang finish.	
Hubert's	18.5		
Cow's milk washed rind. Salty & buttery with rich & savoury yeasty accents, and a hint of brandy spirit.			