



# yarra valley dairy

FINE ARTISAN CHEESE

## *Cheese Pricelist*

|  |      |   |                                   |
|--|------|---|-----------------------------------|
| <b>Persian</b>   | 14.5 | <b>Gentle Goat</b>  | 11                                |
| Creamy fresh cow's milk cheese marinated in garlic, thyme, peppercorn & bay leaves   |      | Fresh goats cheese. Bright & creamy with a fresh citrus-like tang   |                                   |
| <b>Saffy</b>   | 14.5 | <b>Fresh Ashed Pyramid</b>  | 15.5                              |
| 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                                      |                                   |
| <b>Firey</b>   | 14.5 | <b>Chevre &amp; Dill</b>  | 15                                |
| 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  |                                   |
| <b>House Cow</b>   | 11.5 | <b>Black Savourine</b>  | <b>Pyramid 13<br/>or Log 16.5</b> |
| 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 |                                   |
| <b>Hot Cow</b>   | 11.5 | <b>White Savourine Log</b>  | 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, slight citrus notes inside with a gentle bite on the rind  |                                   |
| <b>Yering</b>  | 12.5 | <b>Frederic's</b>   | 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     |                                   |
| <b>Hubert's</b>  | 18.5 |   |                                   |
| Cow's milk washed rind. Salty & buttery with rich & savoury yeasty accents, and a hint of roast onion notes                        |      |   |                                   |