

The Milawa Cheese Company is a small but highly regarded specialty cheese factory located in North East Victoria's famed wine region. All cheeses are hand made at the historic Milawa Butter Factory using traditional methods, without preservatives and using non-animal rennet.



## TASTING NOTES

### Cows Milk Cheeses

#### Milawa Bianco

A soft and creamy curd cheese, its mild flavour teams well with basil, tomato and other salad combinations. Use as you would bocconcini.

#### Milawa Whitfield

A light, fresh curd cheese with a citrus tang. Use instead of ricotta.

**Milawa Camembert** *Gold Medal 2005 Best In Class Fromage Du Monde Sydney, Silver Medal DIAA Victorian Division 2006.*

A velvety, white mould made in the Normandy style, develops a mushroomy aroma and a mild salty flavour. When ripe texture is oozing with a creamy golden interior.

**Milawa Brie** *2002 ASCA Gold Medal, 2003 Sydney Royal Show Gold Medal, Australian Cheeseboard perpetual trophy 2003*

A soft, luscious white mould cheese. When matured develops a rich milky melting taste with a buttery flowing centre.

**Milawa White** *ASCA 2001 & 2002 Gold Medal, Gold Medal Dairy Australia Sydney Show 2005*

A fresh acid cheese with a delicate yeasty flavour. Local yeasts create many small eyes in the luscious, soft textured young cheese. Its delicate flavour marries well with champagne, white or light red wines. Will appeal to cheddar lovers.

**King River Gold** *Gold Medal 2003 Royal Melbourne Show, Champion Cheese Gold Medal 2002 ASCA Show, Silver Medal 2005 Royal Melbourne Show, Gold Medal ASCA 2006 & 2007 Show*

A speciality washed rind cheese developed at Milawa Cheese Company. A small round cheese with a soft, smooth texture and a more subtle taste than Milawa Gold. Everyone's favourite, it's a great introduction to the washed rind style.

**Milawa Gold** *Best Washed Rind Cheese Sydney Regent Show 1997 Gold Medal ASCA Melbourne 2005, Champion Cheese Gold Medal 2007 ASCA Show*

A European style cheese inspired by such famous classics as *Port Salut* and *pont L'Eveque*. This piquant, ambrosial cheese has a distinct gold to red rind - pull out your full flavoured reds to match this one.

**Markwood** *Gold Medal 2006 ASCA Show Melbourne, Silver Medal 2005 Royal Melbourne Show*

A semihard cooked and pressed full cream cows milk cheese. Aged for at least 8 months in the Milawa Cellars, this cheese has lactic overtones when young. Extended cellaring develops a smooth, mild and savory flavour similar to English Farm House Cheddars.

#### 3 Year Old Cheddar

Selected by David Brown. Aged in our Milawa Cellars.

**Milawa Blue** *Best Blue Cheese Sydney Specialty Cheese Show 1998, Gold Medal, ASCA Sydney Show 2004*

A soft blue cheese with a mild flavour enhanced by the restrained growth of delicate green/white mould. A perfect accompaniment to light rye bread, fresh fruit or even a glass of your favourite dessert wine.

#### Milawa Club Blue / Blue In A Pot

A specially selected blend of cheeses - aged white and blue of varying strengths and textures is combined to achieve a pressed block of delightful blue cheese with real tang.

Milawa Club Blue in a locally made ceramic container which helps keeps the cheese at its peak condition. The perfect gift for blue cheese lovers.

#### Aged Milawa Blue

Aged for a minimum of 6 months, the mature cheese develops a rich complexity of flavour reminiscent of Stilton.

### Goats Milk Cheeses

**Fresh Goat Curd** (Fromage Frais) - the freshest of soft goat curd available. Packed fresh weekly. Ideally used as yoghurt with fresh fruit and berries.

**Milawa Chèvre** *Champion Cheese 1996 Melbourne Show*

A fresh, sharp acidic cheese with a subtle goat flavour.

**Marinated Chèvre** *Gold Medal 2006 ASCA Show Melbourne*

Soft, white goat curd marinated in grape seed oil, with flavours of garlic, chilli and herbs

#### Milawa Cajun Pepper Chèvre

The name says it all! A fresh chèvre lightly dusted with a stimulating mixture of spices to liven up your palate and brighten up your cheese platter.

#### Milawa Ashed Chèvre

A fresh chèvre protected with a fine coating of grapevine ash. The traditional way of preserving fresh chèvre, it extends the life of the cheese and allows more complex flavours to develop.

#### Milawa Native Pepper Chèvre

A light dusting of crushed native leaves and berries gives a uniquely Australian mild pepper - eucalypt bite.

**Milawa Goat's Camembert** *Runner Up Grand Dairy Awards 2002, Sydney Royal Easter Show Silver 2002 & 2007, ASCA 2004 & 2007 Gold Medal*

This rare treatment of goat milk produces a fast ripening cheese with more complex, earthy flavours than normal Camembert.

**Milawa Ceridwen (ker-id-wen)** *Silver Medal Sydney Royal Show 2006, Gold Medal 2006 ASCA Show Melbourne*

Fresh chèvre with vine ash and white mould, typical of Loire valley styles. Named for the executive cheesemaker's daughter.

**Milawa Affiné** *ASCA 2001 Gold Medal, Royal Melbourne Show Silver 2003*

A delicate pyramid of ashed goat milk curd with a snowy white mould surface. A fine textured cheese, exhibiting a delicate goat flavour.

#### Milawa Washed Rind Goat Cheese (available seasonal)

*Gold Medal Sydney ASCA 2007 Show*

A firm textured cheese, mild when young it matures to a nutty flavour. It has long lasting qualities. A style inspired by the French tradition of cheesemaking rather than the firmer, hard goat cheeses of Italy and Greece.

**Tomme** *Sydney Royal Show 2003 Silver Medal*

Small round cheese with a semi-firm texture. Rind is dry, grey-brown crust covered with white moulds.

**Milawa Capra / Capricornia** *ASCA 2002 Gold Medal, Gold Medal Sydney Royal Show 2003, Grand Champion Australian Grand Dairy Awards 2003 & 2007. Gold Medal Melbourne Royal Show 2005*

A hard goats cheese with a mild nutty bite when aged. Enjoy grated on pasta, or slivered in salads or as a firm table cheese.

#### Mt Buffalo Blue

Available seasonally, aged for 3 - 6 months. It's distinctive blue green moulds and white creamy texture add character to your cheese board.

Telephone: (03) 5727 3589

Facsimile: (03) 5727 3590

# Suppliers

## Melbourne (Surrounding Areas)

David Jones	City	
Louie's Deli Cafe	130 Glenferrie Road, Malvern	
Leo's Deli	26 Princess St, Kew	
Leo's Deli	133 Burgundy St, Heidelberg	
Hills Deli Upwey	52 Main St, Upwey	
Fred Young's of Kew	204 High St, Kew	
'Renaissance' IGA	550 Glenferrie Rd, Hawthorn	
King & Godfrey	293 Lygon Street, Carlton	
Dainties	549 Malvern Road, Toorak	
Albert Park Deli	129 Dundas Place, Albert Park	
Pete & Rosies	Shop 40 Central Shop Centre, Prahran Market	
Parade Deli	Douglas St, Williamstown	
Simon Johnson	12-14 David Street, Fitzroy	
Paras Gourmet Deli	186 High Street, Ashburton	
Eidelweiss	Ackland Street, St Kilda	
Flourish Deli	Norman Ave., Sth Frankston	
Stringers	Main St, Sorrento	
Flinders General Store	Flinders	
Red Hill Cellars	Red Hill	
V&R Fruit	5 Packington St, Geelong	
Eaglemont Cellars & Deli	52 Silverdale Rd, Eaglemont	
Delicatessen of Eltham	Shop 4, Eltham Village Centre	
Neuschafer's Liquor Store	90 Mercer St Geelong	03 5229 8871
Applewoods Gourmet	Eastland Shopping Centre	03 9879 6177
Food & Wine	Shop 104 Maroondah Hwy Ringwood	

## Queen Victoria Market

Bill's Farm	9328 2003
Tina's	9329 8609
Faye's	9328 3645
Epicurean	9329 7064
Curd's & Whey	9326 9009

## Markets

Pete 'n' Rosies	Shop 713 Prahran Market, Box Hill Central Prahran Market Camberwell Preston Market
Cleo's	
Camberwell Market Deli	
Vita Deli	

## Sydney

Enoteca Silena - SJs	181 Harris Street, Pyrmont	
David Jones	Market Street, City	
David Jones	Bondi Junction, Bondi	
The Cheese Shop	797 Military Road, Mosman	
Jones the Grocer	68 Moncur Street, Woollahra	
Victoire	Balmain	
Waverton Fine Wine & Food Shop	1, 94A Bay Road, Waverton	02 99552486
Ziggys	Shop 118A, St Ives Shopping Village St Ives	02 9144 2327
Delicacies On King	257 King Street, Newtown	02 9557 4048
Blackwattle Deli	Sydney Fish Markets	02 9660 6998
Staffords	Shop 8a Bank St Pyrmont 131 Balmain Rd Leichhardt	02 9564 2642

*This list is not exhaustive. Ask at your best local cheese supplier*

# Distributors

## Melbourne

Calendar Cheese Company	Pt Melbourne	03 9646 1971
Kirks Select Cheeses	Moorrabbin	03 9553 2477
Menora Foods	Springvale	03 9547 3111
Meribel Fine Foods	Footscray	03 9687 5655
Simon Johnson	Fitzroy	03 9486 9456
Milawa Cheese Shop	Nth Carlton	03 9381 1777

## Bendigo

Deli Central	Bendigo	03 5444 4104
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## Sydney

Australia on a plate	Mascot	02 9667 1677
Kirks		02 9667 3811
Simon Johnson	Waterloo	02 9552 2522
Staffords	131 Balmain Rd, Leichhardt	02 9564 2642
Fearocious Feed	Roseland	02 9758 9666
Hunter Valley Cheese Co.	Cessnock	02 4998 7744
Cheese Please	Byron Bay	02 6680 7883

## Adelaide

'Say Cheese'	Central Market	08 8231 5867
Bottega Rotola	Norwood	08 8362 0455
Blessed Cheese	McLaren Vale	08 8323 7958

## Brisbane

Joe Catanzariti	Southport	0412 787 139
Farmers Markets	Southport & New Farm	
Palatable Partners	Morningside	07 3899 5266

## Country Areas - Suppliers

Europa Deli	Shepparton	03 5831 3109
Buninyong Foodworks Local	320 Learmonth St, Buninyong	03 5341 3263
Gourmet Larder	57A, Vincent St, Daylesford	03 5348 4700
Goldfields Greengrocer	Ford St, Beechworth	03 5728 2303
Food, Wine & Friends	6-8 Ireland St, Bright	03 5750 1312
The Food Shed	Wangaratta	03 5722 4980
Maloa House Gourmet Delights	Woodend	03 5427 1608
The Green Zebra	484 Dean St, Albury	02 6023 1100
Hume Murray Food Bowl	Farmers Market, Lincoln Causeway	
Zilch Food Store Shop	Albury/Wodonga	03 5727 3589
D'Delli	1/8 Stanley St, Wodonga	02 6056 2400
Esca on Argyle	Central Fresh Building	
Fruits N Fare	Smollet St Albury	02 6021 0182
	145 Main St Rutherglen	02 6032 8899
	Cnr Church & Nunn Sts	
	Benalla	03 5762 3199
	47-51 High St Mansfield	03 5775 2014
	68 High St, Mansfield	03 5779 1404
	Myrtleford Foodworks	03 5752 1575
	Rushworth Provender	03 5856 1622
	East Albury IGA	02 6023 6211
	Lockhart IGA	02 6926 5543
	North East Country	0408 359 335
	Wholesale Food Service	
	Vodusek Meats	
	Tawonga	
	47 Belmore St, Yarrawonga	03 5744 3427

## Wagga Wagga

Knights Meats	187 Fitzmaurice St	02 6921 3725
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## Ballarat

John Harbour Quality Butcher	615 Lydiard St Nth Ballarat	03 5332 4402
Wilsons Fruit & Veg	85-91 Mair Street, Ballarat	03 5329 1900

## Canberra

Mart Delicatessen	Fyshwick Markets	02 6295 3604
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## Darwin

Parap Fine Foods	40 Parap Road, Parap	08 8981 8597
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# Milawa

# Cheese Shop


**For the most extensive range of Milawa Cheese, gourmet region produce and your other favourite Aussie favourites.**

**COME TO OUR MELBOURNE SHOP**

**Hours: Mon-Fri 10am-6pm**  
**Sat 9am-2pm**

**Australian Cheese Shop**

665 Nicholson Street  
North Carlton Victoria  
PH 03 9381 1777  
Fax 03 9381 1152



Australian Cheese Shop



M I L A W A

C H E E S E F A C T O R Y

b a k e r y & r e s t a u r a n t

Located at the historic Milawa Butter Co-op,  
home of Milawa Cheese Company

**Lunch - Open 7 Days 9-5pm**  
**Dinner - Group bookings only**

**BAKERY ● CHEESE SHOP ● CAFE**

*Fully Licenced - BYO wine only*

Call in and see us at our historic butter factory  
where our cheese is hand made daily.

**The only way to taste our cheese is to experience it!**

**Factory Road Milawa 3678, Victoria**  
**tel (03) 5727 3589**  
**fax (03) 5727 3590**  
**email milawacheese@netc.net.au**