

Monty's Cheese List as at 14th July

Cooked curd = Hard & Semi Hard

TAS	Ashgrove Clothbound Cheddar - Tasmania's best cheddar	Cow
UK	Grandma Singletons Strong Lancashire - sharp + gentle, complex + crumbly	Cow
TAS	Heidi Farm Gruyere - sweet, nutty, delicate + smooth	Cow
FRA	Cantal Entre-deux - complex and tangy, French cheddar	Cow
USA	Midnight Moon - a wonderfully cheeky goat cheese gouda	Goat
ITA	Casa Madaio Sbronzio - delicate, pressed with grapes	Buffalo
Holland	Boeren Leidenkass - raw milk, laced with cumin	Cow
FRA	La Caviste de Scey - the cheese formerly known as Morbier	Cow
Swiss	Alpine Kohlschlag- taste the Alpine Herbs, nutty + sweet	Cow

Surfaced Ripened

TAS	Bruny Island 'Saint' - soft + creamy, delicate + fresh	Cow
TAS	Tongola Bloom- light, fresh + smooth + wonderful	Goat
FRA	Brillat Savarin - triple cream 75% fat, delicious	Cow
FRA	Lincet Chaource - double cream, delicate and fresh	Cow
FRA	Edel de Cleron - full flavoured, wrapped in spruce, creamy	Cow
FRA	Fromage de Brebis - smooth and silky, long + lingering	Sheep
FRA	Fromage de Meaux - deep, rich, unctuous + luscious	Cow

Washed Rind

TAS	Bruny Island '1792' - matured on Huon Pine, gentle perfume	Cow
TAS	Bruny Island 'Oen' - washed in Pinot, wrapped in leaves	Cow
VIC	Millawa King River Gold - pungent + rich, lingering palate	Cow
ITA	Robiolo di Grotto - cave ripened mini taleggio	Cow
ITA	Fromagella di Capra - a delicate goat version the above cheese	Goat
FRA	St Nectaire - full bodied, rich + fruity	Cow
FRA	St Vernier - oozing, creamy + mild	Cow
FRA	Petite Livarot - condensed and chewy, big & bold	Cow

Blue

FRA	Bleu d'Auvergne - gentle, creamy + soft, lingering finish	Cow
TAS	Mr Bennets Blue - slightly grainy, full + robust	Cow
FRA	Fourme d'Ambert - moist + creamy, delicate yet full	Cow
ITA	Blue Mauri - similar to gorgonzola with a hint of goat, stunning	Cow/Goat
TAS	Thorpe Farm Billy Blue - chalky + big with layered undertones	Goat
FRA	St Agur - creamy, soft, full + vibrant	Cow
SPA	Queso Valdeon - sharp, full, aromatic 90% Cow, 10% goat	Cow/Goat

\$11 per individual 40g cheese or 6 cheese for \$55
remember.....the earlier you order the better the cheese!!