

Monty's Cheese List

Cooked curd = Hard & Semi Hard

TAS	Ashgrove Clothbound Cheddar - damp, dusty + full bodied, gold medal	Cow
TAS	Bruny Island C2 - Australia's first legal raw milk cheese	Cow
UK	Denhay Dorset Cheddar - fruity, sharp, nutty + complex	Cow
HOL	Gutshoffer Schafskase - sharp, nutty, aromatic + fruity	Sheep
TAS	Tongola Billy - mature+rich, elegant + complex	Goat
FRA	Morbier - morning + afternoon milk, layered with ash	Cow
SWI	L`Etuvaz Alpage - big raw milk from the Swiss alps	Cow
Port	São Miguel - full + robust, complex + rewarding	Cow

Surfaced Ripened

TAS	Bruny Island Saint - delicate + fresh, creamy + light	Cow
S.A.	Paris Creek Nuage Blanc - perfectly ripe + oozing	Cow
TAS	Tongola Bloom - spring milk, creamy, soft and delicious	Goat
FRA	Jouvence brie fermier - full bodied, yeasty + rich	Cow
S.A.	Woodside Vesuvius - covered in ash, explosive flavour	Goat
FRA	d'Argental Chevre - filtered milk for a smoother texture	Goat

Washed Rind

TAS	Bruny Island 1792 - aromatic + fruity, matured on Huon pine	Cow
S.A.	Barossa Valley Wanera - fresh sour-dough, yeasty & nutty	Cow
FRA	Marie Harel Pont l'Eveque - full and robust with plenty of personality	Cow
TAS	Bruny Island Oen - washed in pinot wrapped in vine leaves	Cow
FRA	Grès des vosges au champagne - sticky, chewy and yummy	Cow

Blue

SCOT	Strathdon Highland Blue - subtle yet generous, sharp and damp	Cow
ITA	Ocelli Verzin - creamy, delicate, complex + intriguing	Sheep
ITA	Mauri Gorgonzola Piccante - sharp, alive, exciting and perfect	Cow
FRA	Roquefort le Vieux Berger - salty, fresh and alive with flavour	Sheep
UK	Cropwell Bishop Organic Stilton - needs no introduction, big + bold	Cow
FRA	Bleu de Vercors - strong and rounded, rich & full bodied	Cow
TAS	Mr Bennetts Blue - mild and creamy with a dusty finish	Cow

\$12 per individual 40g cheese or 6 cheese for \$60
remember.....the earlier you order the better the cheese!!