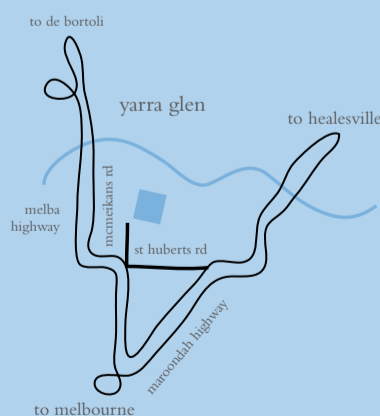


yarra valley
dairy

HANDMADE FARM HOUSE CHEESES

We are makers of fine quality handmade farmhouse cheeses. We are a small family business started by the Mooney family in 1995.

Our farm is located in the picturesque Yarra Valley, just one hour from Melbourne. It is one of Australia's premium wine regions. Our cows graze year round on the lush pastures of native and developed grasses. The cows are milked in the near-by milking shed and their milk is run into the cheese factory where the cheese making process starts. Most of our cheeses are fresh soft style cheeses made in a style that is inspired by the farmhouse cheeses of France and Italy, but have their own identity and flavour as the making is influenced by our terroir and our cheesemaker's skill.



yarra valley dairy p/l

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The Cheese Shop is open 10.30am - 5pm 7 days a week (Except Christmas Day.)



Visit our Cheese Shop and discover over fifteen delicious cheeses made at the farm.

There are complimentary cheese tastings of five cheeses available. You can sit down to enjoy a cheese plate with a glass of local wine while looking across the valley floor to the foothills of the Great Dividing Range. Stock up on delicious cheese and regional produce to take your Yarra Valley experience home.

Persian Fetta®

Our much loved Yarra Valley Dairy Persian Fetta® is a creamy silky textured cows' milk cheese. Extra virgin olive oil blend, fresh thyme and garlic in the marinade gives this delicious fetta a warm rich finish. It is delicious on great artisan bread, crumbled through salads, on pizza or with beef or lamb. Once the cheese is finished the oil becomes a delicious ingredient too!

Le Jack™ & Yering™

Made in a camembert style, Le Jack® from goats milk and Yering® from cows milk. Both cheeses reflect the best characteristics of their milk sources.

Saffy™, Juno™ & Cardi™

Fresh creamy marinated cheeses. Saffy™ is made from cows' milk and is in a marinade featuring saffron and lemon zest. Juno™ is from goat's milk and is infused with the marinade flavours of juniper berries, olive and garlic. Cardi™ is also goats' milk cheese and its smoking flavours are derived from the cardamom and shallots in the marinade.

Black Savourine®

An award winning ashed semi-matured goats' milk cheese that has a long and complex palate. A stunning addition to a cheese board.

Gentle Goat™

A mild and creamy fresh goats' milk cheese with a soft citrus finish. Perfect in a myriad of both savoury and sweet dishes.

House Cow™ & Hot Cow™

Creamy fresh fromage frais, House Cow is flavoured with fresh herbs - garlic, chives and parsley and Hot Cow with garlic, chives, parsley and a hint of chilli. Favourites at the cheese shop.

Chevre & Dill

Soft fresh goats milk fromage frais with a delicate flavour enhanced by fresh dill.

Fresh Goats Pyramid • Persian Fetta® • Chevre and Dill • Chevre Medallions • Gemello® • Gentle Goat • Goats Curd • Hot Cow™ • House Cow™ • Black Savourine® • Le Jack™ • Ashed Goats Pyramid • Goats Milk Fromage Frais • Cows Milk Fromage Frais • Yering™ • Saffy™ • Juno™ • Cardi™ • Semi-matured Grabetto

*A small tasting fee applies for groups of 8 or more people.