

“Cheesemaking onsite since 1995.”

# HUNTER VALLEY CHEESE FACTORY CO. PL

447 MCDONALDS RD., POKOLBIN 0417 463 759 – at McGuigan Wine Cellar Door

## CHEESE TASTING, LUNCH & WORKSHOPS

[contact@huntervalleycheese.com.au](mailto:contact@huntervalleycheese.com.au)

huntervalleycheese.com.au

Effective: 1<sup>st</sup> April 2023

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### HUNTER VALLEY CHEESE & LOCAL PRODUCE TASTING

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- Seated tasting with table water and souvenir tasting notes.
- Seasonal Tasting of five (5) handmade cheese varieties with crackers to match cheese style.
- Trio Tasting of olives, oils, jams and chutney with wafers and bread.
- Cheese variety & flavours chat by Cheese Expert & Question & Answer session.
- Viewing windows to cheesemaking and cheese maturation room.
- Add meat (salami & prosciutto) \$8.50 per person. **\$15.50 per guest**

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### HUNTER VALLEY CHEESE, PRODUCE & KOMBUCHA TASTING

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- Four (4) flavours craft kombucha 100ml (on tap) chosen to match our cheese tasting above.
- A perfect pause or alternative to wine and cheese
- Refreshing during the warmer months
- Add meat (salami & prosciutto) \$8.50 per person. **\$23.50 per guest**

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### HUNTER VALLEY CHEESE LUNCH TASTING or BUILD YOUR OWN CHEESEBOARD

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- Seated inside or alfresco with table water and souvenir order menu.
- Three artisan handmade cheese varieties, choose mild, medium, or strong flavours
- Quince paste & House made Traditional Tomato Relish
- Quality Breads & Crackers (Gluten Free available)
- The menu allows you to build your cheeseboard with olives, oils, meats, nuts, dried fruits. **\$23.00 per guest (3 cheese)**  
**extra portions available \$5.00 per guest**

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### ARTISAN CHEESEMAKING AND CHEESE TASTING CLASS 101

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- One on one session, duration 45minutes, schedule your time now.
  - Tasting of eight (8) handmade cheese varieties with crackers to match cheese style.
  - Trio Tasting of olives, oils, jams and chutney with wafers and bread.
  - Hosted by Cheese Expert, discover the world of cheese varieties, flavours & home care.
  - How we make our cheese overview at our cheese factory viewing windows **\$50.00 per guest**  
**Add meat (salami & prosciutto) \$8.50 per guest**
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### CHEESEMAKING & TASTING SCHOOL

School holiday and Long Weekends or by appointment for groups over 10 students

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- Demonstration of Cheesemaking by actual Cheesemaker using easy to source ingredients.
- Interactive demonstration with instructional chat through the milk to cheese process
- Hunter Valley Cheese & Local Produce Tasting (children’s cheese selections available)
- Cheese Recipe made on the day & Cheese Tasting Notes
- Fun Education & Memorable Activity for adults and children alike
- Session times will be published on our website.

**\$35.00 Adults**  
**Children accompanying \$10.00.**

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### SMALL BATCH CHEESEMAKING WORKSHOP

Four seasonal classes or by appointment for groups over 10persons

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- Discover how to make cheese at home 2.5hours of ‘hands on” cheesemaking.
- Food Safe Code Workshop
- Your instructor is one of our senior cheesemakers - 25years of cheesemaking expertise!
- Learn hygiene, equipment, milk choices, enzymes, coagulation and ripening in cheesemaking.
- Includes eight (8) cheese, eight (8) wine - Cheese & Wine matching Masterclass while cheese is ripening (Value \$50per person)
- Learn how to “whey off,” marinate and care for your cheese at home.
- Understand food labelling requirements – name your own cheese!!
- Two (2) cheeses completed to take home (Value \$55.00)
- Cheese Club Membership for one year with complimentary freight (if desired)

**\$200.00 per guest**

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### Personalise your Visit:

Groups over 15 guests are invited to call, text or email to curate your tasting, lunch or workshop to suit your specific interest level cheese tasting, lunch or education or recreational.

Sharing our passion and knowledge of cheesemaking & cheese tourism in Australia for over 28years Hunter Valley Cheese Factory specialize in cheesemaking, cheese & food tourism, education & tastings.

**Direct Contact: Rose (Fromager) 0417 463 759**

