

“Cheesemaking onsite since 1995.”

HUNTER VALLEY CHEESE FACTORY CO. PL

447 MCDONALDS RD., POKOLBIN 0417 463 759 – next to Brokenwood Wines

CHEESE TASTING, LUNCH & WORKSHOPS

contact@huntervalleycheese.com.au
<http://www.huntervalleycheese.com.au>

Phone: +61 (02) 49987744

Effective: 1st April 2024

HUNTER VALLEY CHEESE & LOCAL PRODUCE TASTING

- 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...
- Viewing windows to cheesemaking and cheese maturation room.
- Add meat (salami & prosciutto) \$8.50 per person.

\$15.50 per guest

HUNTER VALLEY CHEESE, PRODUCE & KOMBUCHA TASTING

- Four (4) flavours of craft kombucha 100ml (on tap) to match your cheese tasting above.
- It is 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

HUNTER VALLEY CHEESE LUNCH TASTING or BUILD YOUR OWN CHEESEBOARD

- Seated inside or alfresco with table water.
- Four artisan handmade cheese varieties of your choice - mild, medium, or strong flavours
- House made Relish or Chutney to match your cheese selection
- Quality Breads & Crackers (Gluten Free available)
- Fancy a little more – select local olives, caramelized balsamic/olive oils, meats, nuts on arrival

\$28.00 per guest (4cheese)

CHEESE MASTERCLASS 101. Exclusive One-on-one session, duration 60 minutes.

- Tasting of eight (8) handmade Hunter Valley cheese varieties w/ matched breads & crackers
- Trio Tasting of olives, oils, jams, and chutney with wafers and bread.
- Hosted by Cheese Expert, discover the world of cheese varieties, textures & flavours -ask those cheesy questions keeping you awake at night
- How to care for your cheese at home, how to select cheese to create your own cheese platters for entertaining at home
- How we make our cheese overview at our cheese factory viewing windows
- One Home Cheesemaking Kit is included in this Masterclass

\$120.00 per guest

Add meat (salami & prosciutto) \$8.50 per guest

Add Kombucha & Beverage Tasting to match cheese selections

“Cheesemaking onsite since 1995”

HUNTER VALLEY CHEESE FACTORY CO. PL

447 MCDONALDS RD., POKOLBIN 0417 463 759 – next to Brokenwood Wines

CHEESE TASTING, LUNCH & WORKSHOPS

contact@huntervalleycheese.com.au

huntervalleycheese.com.au

Phone: 0417 463 759

Effective: 1st April 2024

CHEESEMAKING & TASTING SCHOOL

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

- Unique Cheesemaking Adventure for a Everyone
- Demonstration of Cheesemaking by actual Cheesemaker using easy to source ingredients.
- Hunter Valley Cheese & Local Produce Tasting (children’s cheese board available)
- Info sheet the six steps of cheesemaking – follow along with the demonstration
- Fun Education & Memorable Activity for adults and children alike
- Session times will be published on our website – suitable for foodies of all ages

\$35.00 Adults

Children accompanying \$10.00.

SMALL BATCH CHEESEMAKING WORKSHOP

Four seasonal classes or by appointment for groups over 10persons

- 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 - 30years 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 \$ 50 per person)
- Learn how to “whey off,” marinate, and care for your cheese at home.
- Understand food labelling requirements – name your 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

Personalise your Visit:

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

Sharing our passion and knowledge of cheesemaking & cheese tourism in Australia for over 30years Hunter Valley Cheese Factory specializes in cheesemaking, cheese & food tourism, education & tastings.

Direct Contact: Rose (Fromager) 0417 463 759

