

CHEESE + LOCAL PRODUCE

build your own platter | dine in or take home

Stone & Crow
Cheese Company



rob
dolan
YARRA VALLEY

Cheese by Stone and Crow Cheese Company

matured on site in the Crow's Nest

galactic a soft young cow's milk cheese 40g wheel	6.00
night walker a washed rind cow's milk cheese 180g wheel	16.00
moonshine a semi hard cow's milk cheese 100g (approx)	8.00
ninety nine a young semi hard goat's cheese 100g (approx)	10.00
amiel a soft goats cheese 130g halo (approx)	14.00
venus blue a mild blue sheep's milk cheese 100g (approx)	10.00
special reserve annie baxter a semi hard matured buffalo's milk cheese 100g (approx)	10.00

Local Charcuterie

handcrafted in the Yarra Valley and Eastern Suburbs

free range chicken liver paté City Larder, Heidelberg, VIC 150g jar (GF)	14.00
free range pork + pistachio terrine City Larder, Heidelberg, VIC 170g (DF, N)	12.00
smoked salmon + cream cheese terrine City Larder, Heidelberg, VIC 130g	12.00
free range rare breed smoked ham Little Cattle Creek, Coldstream VIC 4 Slices (GF)	8.00

Accompaniments by Rob Dolan

produced in the Yarra Valley by A Bit of Jam & Pickle

cucumber pickle crunchy, tangy, subtle spices 40g [^] jar	3.50
smoky pepper relish smoky, savoury, flamenco 40g [^] jar	3.50
quince paste perfumed, citrus, musk 40g [^] jar	3.50
pinot noir jelly delicate, silky, dark berries, produced with rob dolan pinot noir 40g [^] jar	3.50

[^]40g jars are for consumption at cellar door only, large jars are available for take home purchases

Artisan Bread + Crackers

sourdough baguette [°] baked fresh daily by Dench bakers, Abbotsford, VIC 100g	3.50
salt + poppy seed wafers by the farm yarra valley 75g [^] packet (GF)	3.50
assorted crackers house made lavosh, fig + black pepper bread and water crackers by the Farm Yarra Valley 150g packet	8.00

[°]bread available Friday, Saturday and Sunday only

Something More

olives by Mount Zero VIC – Australian grown, choose from mixed or Kalamata 300g jar	9.00
small batch chocolate bars handcrafted in the Yarra Valley by Kennedy & Wilson choose from honeycomb, freckle, mint, chilli, orange, dark or milk 100g bar	8.50
mineral water + fruit soda CAPI – yuzu, cranberry, blood orange, ginger or plain 250ml	3.00
juice Emma & Tom's – squeezed orange juice or pressed cloudy apple 250ml	3.50

Introducing Stone and Crow Cheese Co

Jack Holman's body of work speaks for itself. Head Cheesemaker at Yarra Valley Dairy for the past 12 years, Jack is an integral part of our region's food and wine heritage. Some refer to him as "Cheesus".

We feel honoured and proud that Jack has chosen to take up residence under our roof with his own Cheese label, Stone and Crow. Ever the innovator, Jack sees the new brand as a vehicle to move the Australian cheese scene forward. He wants to create his own styles without boundaries and sees the Hatchery space at Rob Dolan Wines as an opportunity to be truly experimental.

We welcome you to try these new unique cheeses, influenced by 20 years experience making cheese in Canada, Italy, France and Australia.

Cheese Tasting Notes

Cheese: Galactic

Milk: Cow's

Age: 1 – 2 weeks

Look: small 40g disc

Galactic cheese is like a little star in the Milky Way! It is a cow's milk lactic curd cheese with a geotricum rind (white mould rind). The geotricum rind is different to the standard white mould rind being more delicate and faster to establish in the maturing room. Because this cheese is so young it is reflecting what the cows milk is currently doing. I.e What the cows are eating and how season is unfolding.

Flavour // yeasty, bread flavours with some acidity.

Body // soft and delicate

Wine Pairing // Rob Dolan True Colours Field Blend or Rob Dolan True Colours Sauvignon Blanc Semillon

Cheese: Night Walker

Milk: Cow's

Age: 3 – 8 weeks

Look: 180g disc

Night Walker got its name from a group of mates Jack hangs out with. Four times a year (once every season) they get together and head out into to bush on a night walk. On one night walk he pulled out a new cheese he had been working on and they loved it. So the cheese got called Night Walker and it now makes an appearance on every night walk because it's a great cheese to share with your mates. The Night Walker is a wash rind cow's milk cheese. Jack washes the rind every day until its ready to wrap.

Flavour // rich creamy goodness with a meaty flavour

Body // soft, becomes gooey with age

Wine Pairing // Rob Dolan Black Label Blanc de Blanc or Rob Dolan White Label Chardonnay

Cheese: Moonshine

Milk: Cow's

Age: 3 – 6 months

Look: Semi hard 10kg wheel

Moonshine cheese is made in the early hours of the morning when the moon is still out. Jack washes the rind every day for the first 2 weeks and then every week for the rest of its journey. This creates the natural rind that is crucial to the development of the cheese.

Flavour // rich creamy goodness with a slight sweetness

Body // semi-hard with eyes/holes and slightly elastic.

Wine Pairing // Rob Dolan White Label Pinot Noir or Rob Dolan True Colours Cabernet Shiraz Merlot

Cheese: Ninety Nine

Milk: Goat's

Age: 4 – 8 months

Look: Semi hard 1kg wheel

Ninety Nine cheese goes back to Jack's roots of when he first learnt how to make cheese in 1999 in the South of France. Discovering the art of not just cheese making but the maturation of cheese as well. Ninety Nine celebrates that producing a cheese with a natural rind and complex flavour.

Flavour // earthy with acidity and sweetness dancing together

Body // semi-hard closed (no eyes/holes)

Wine Pairing // Rob Dolan White Label Cabernet Sauvignon or Rob Dolan White Label Late Harvest Sauvignon Blanc

WHEN IN DOUBT WINE + CHEESE PAIRING // Rob Dolan True Colours Pinot Noir – with any of Jack's cheeses!
