

NINETEEN AT THE STAR CHEESE SELECTION

"The team at Nineteen at The Star works closely with farmers and primary producers to ensure we are sourcing the finest selection of International, and Australian cheeses. Served with traditional accompaniments, Lavosh, Honeycomb, House Chutney." ~ **Chef Michael Crosbie**

El Esparto Queso Manchego – La Mancha, Spain 20

Cave ripened Manchego is a hard Ewe's milk cheese from the La Mancha region of Spain. The rind is coated with natural charcoal before being ripened in a series of stone lined underground caves. The presence of rosemary, thyme and lavender subtly infuse the cheese with these unique aromas. After 6 months of aging, the moist ivory colored interior has developed a delicious buttery finish.

L'Artisian Extravagant – North Geelong, Victoria 20

This organic decadent triple cream cheese with a fluffy white mould and creamy paste is made in the style of Brillat Savarin. Mild and creamy when young it develops an earthy bite and softening texture at maturity. Delicate mushroom and straw flavours enhance with age adding complexity. Made from organic cow's milk from family-owned dairies in Southwest of Victoria, the cheese is hand ladled.

Rusty Washed Rind – Adelaide Hills, South Australia 20

Made entirely by hand from Jersey cow milk, the fine curds are cut and then worked down gently. The cheese is then salted and then washed every other day until it forms an elegant red blush. Cave aged for 20 days while its pungent aroma develops. This decadent yet subtle and elegant washed rind cheese has a high moisture content resulting in a creamy cheese that becomes oozy with age.

La Luna Holy Goat – Bendigo, Victoria 20

The La Luna farm is situated on the rolling hills of Sutton Grange Farm in Victoria. The goats have free range access to a diet of grasses, herbs and shrubs. The soft ripened cheese has a creamy, smooth texture with a natural wrinkly and yeasty rind. The flavour has citrus notes and hints of fresh hay. Its tangy and peppery and develop as the cheese ages.

Fourme d'Ambert – Auvergne France 20

One of France's oldest cheeses dates back as far as Roman times 1000 years ago, when it was reportedly made by mountain dwellers in the lush green volcanic region. Originating from Auvergne France, it is made from raw cow's milk, narrow and cylindrical in shape. Semi hard in texture the cheese is inoculated and aged for at least 28 days. Flavours are smooth, forward, and very balanced. There are distinct notes of butter and cream that complement the spicy mould.