



*All our cheese is made from **raw, full cream milk** from our own herd of **Guernsey cows**.*

*We use **kosher vegetable/microbial rennet**.*

We guarantee the most natural product, from monitoring the grazing for our cows, right through to the cheese making process.

*Our products are **handmade, natural & free of any hormones or antibiotics**.*

ROYAL

Mature gouda style cheese. Matured for 3 - 4 months.

Won Bronze at the World Cheese Awards!

CUT IN APROX

200G - 250G

@R85/200G

ROYAL WITH CUMIN

Mild gouda style cheese with hints of crushed cumin. Matured for 6 - 8 weeks.

CUT IN APROX

200G - 250G

@R85/200G

ROYAL WITH BLACK PEPPER

Mild gouda style cheese seasoned with black pepper. Matured for 6 - 8 weeks.

CUT IN APROX

200G - 250G

@R85/200G

KAROO EMMENTALER

Emmentaler style cheese. Matured for 4 - 5 months.

CUT IN APROX

200G - 250G

@R97/200G

MOZZARELLA

Fresh cheese, made from full-cream Guernsey milk, rich & buttery

CUT IN APPROX

200G - 250G

@R75/100G

PARMA PRINCE

Parmesan style cheese. Matured for 2 years.

PACKED IN 100G

@R86/100G

Winner of numerous awards including Hard Cheese Reserve Champion at the SA National Cheese Awards.