

Gallo Fetta

Made with cow's milk is a semi-soft, white cheese with a unique texture and flavour due to its manufacturing process. Initially a fresh cheese, Fetta is sometimes described as a 'pickled' cheese. When mature, Fetta has a white, moist body and can be soft, firm or even 'crumbly' in texture. Gallo Fetta is a milder, creamier cheese than imported varieties and tends to slice easier and is less crumbly.



Gallozola

(Gold Medal 2008 - Brisbane Cheese Awards)
As the name suggests is made in the style of a Gorgonzola. Blue vein cheese has a strong tangy taste and pungent aroma with a smooth and creamy texture. They are characterized by a network of green-blue veins of mould throughout the body of the cheese.



Gallo Camembert

(Gold Medal 2010 - Brisbane Cheese Awards)
Is a wheel-shaped, soft-white cheese with a velvety, soft rind. The interior is very soft and creamy. The period of maturation takes twenty to forty-five days and has a mushroom aroma and taste.



Heritage

A beautifully aged cheddar for approx 18 months to 2 years. It is sharp and crumbly. A popular choice for most.



Cracked Pepper

Black cracked pepper blended through the cheese, this is the perfect cheese for use on platters or with crackers.



Gallo Silk (Haloumi)

Gallo Silk is a Greek-style haloumi cheese. Belonging to the family of 'pasta filata' or stretched curd cheese, this cheese was brought to Australia by the influence of Italians. Silk is a cheese that is pan-fried, great idea for the BBQ with family and friends or substitute a chicken dish to create a vegetarian curry dish.



Gallo Tilsit

(Gold Medal 2009, 2010, 2011 - Brisbane Cheese Awards)

Tilsit is a Swiss cheese that was brought there by a Swiss cheesemaker who had learnt to make Tilsit while in eastern Prussia after the Franco-Prussian war. Gallo Tilsit is a semi-hard, ivory-coloured cheese with a brown-yellow rind. The affinage takes four to six months.



Rainforest (Chives and Onion)

Gallo Rainforest is soft and creamy made with chives and onion, a very full flavour cheese.



Gallostello Blue

This cheese is a processed blue cheese. It contains 40% blue, is soft, creamy and tasty. Gallostello Blue can be used as a spread on crackers.



Volcano (Sun-dried Tomato and Chilli)

If you like chilli this is the cheese for you. With its smooth creamy texture you would be forgiven to underestimate the volcanic eruption that will take place.



Seven Sisters

Washed Rind Cheese has a uniqueness of its own. The complex flavour and rich, orange-brown rind (not normally eaten) makes this cheese an interesting addition to a cheese platter. The Seven Sisters is a surprisingly mild tasting cheese with a soft, creamy texture.



Macadamia

Made using local macadamia nuts grown on the Atherton Tablelands, the macadamia cheese is an interesting taste sensation. It is a processed cheese blending the roasted nuts giving a nutty, sweet, creamy flavour. Great as a dessert cheese, served on a platter with fruit and nuts.



Baci (Brie)

This cheese is more ripened than a camembert, but still soft and creamy and full of flavour. Baci could be likened to a Brie style cheese.



Gruyere

(Gold Medal 2010 - 2011 Brisbane Cheese Awards)

This cheese has a dense and compact texture, yet flexible. It's the density that makes it stronger and less stringy. Slightly grainy with a complexity of flavours - first fruity, then more earthy, nutty characteristics that linger on the palate.



Misty Mountain

Misty Mountain is a "Club Cheddar" style of cheese. With its beautiful vintage flavour it is a cheese that combines the Heritage, Tilsit and Gruyere with a few extra special ingredients to give that "Wow" taste.

