

The Stormflower Pantry

Please help yourself to any of these goodies to take away or to have here with a glass of wine, enjoying our gorgeous garden

Our selection of cold meats is supplied by-

La Boqueria, NSW, whose core ideals are authenticity and tradition. They do not only use sustainable, cruelty free animals, but also the very best animals that their Spanish recipes dictate. Their Nose to Tail range includes Australian pork, wild boar, Spanish paprika, carefully selected ingredients and tradition.

Salumi Australia, utilises the traditional Italian techniques of fermentation. The results, combined with the care and respect demonstrated when handcrafting salumi, reflect the authenticity of the rich Italian culture. Their core ideals are to create their ethically farmed, cured and slow-aged meats to achieve "The New Old Flavour" that is Salumi

La Boqueria - Bosquito

Based on the foundation of a Salchichon salami, this particular embutido is made with the wild forest mushrooms collected in the hills around Cataluña. These mushrooms are dried and then rehydrated with Fino Sherry. This forces the maturation to slowdown and create a long aromatic bouquet and a full flavoured palate reminiscing of the forest of northern Spain.

La Boqueria – Fuet Anis

The classic whole Fennel seed and pork combination. This salami is cured to a semi firm state, with a moist feel and full fennel flavour produced by the high quality full fennel seeds.

This recipe comes from a small town called La Garriga in the north of Barcelona, where the local butcher, from a farming family, uses his grandfather's old recipe to produce The Fuet Anis.

Salumi Australia – Salsicca Sarda finocchietto (Fennel)

The quintessential soft salami of Sardinia is famous for its distinctive U-shape and course grind. Formed with the most traditional method of fermentation and using a time-honoured family recipe. This salami is best sliced thickly and beautifully paired with a traditional flatbread like the Sardinian pane carasau, a pecorino or hard cheeses and glass of Red.

Stormflower – Olives Organic, locally sourced olives, black/green, marinated in a special spice mix and our Cabernet Shiraz

Stormflower – Grape Chutney Made with our organic grapes, apples and pears here at our Cellar Door. This unique and delightful chutney happened by accident – a conversion mistake made us double up all spices, resulting in this flavoursome addition to a good cheese board.

Paysan Breton Brie - Cow

Paysan Breton L'Original Brie has a unique earthy flavour with a rich and creamy texture typical of an unquestionably French Brie. This lactic brie from Paysan Breton has been reinvented in recent years for a modern take on a cheese platter favourite.

Bleu D'Auvergne – Cow

Bleu d'Auvergne is a French blue cheese, named for its place of origin in the Auvergne region of south-central France. It has a spicy aroma, assertive flavour and a smooth creamy texture.

It was developed in the mid-1850s by a French cheesemaker named Antoine Roussel. Roussel noted that the occurrence of blue molds on his curd resulted in an agreeable taste, and conducted experiments to determine how veins of such mold could be induced. After several failed tests, Roussel discovered that the application of rye bread mold created the veining, and that pricking the curd with a needle provided increased aeration. It allowed the mold to enter the curd and encouraged its growth. Subsequently, his discovery and techniques spread throughout the region.

Gouda Roemer 18 months – Cow

This Gouda has been made and aged for 18 months by one of The Netherlands best cheesemakers and affineurs Van der Heiden. It has a bright yellow rind and deep yellow interior with a complex floral aroma mixed with caramel notes. It is hard but not granular, has a smooth mouthfeel and very pleasant salt balance. The caramel flavour becomes more pronounced as the cheese ages.

Ford Farm Cheddar – Cow

Traditionally made, cloth bound cheddar from Dorchester, England. Firm texture and cream-coloured. The aroma is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust and well rounded, with competing notes such as sweet and salty, or earthy and tangy. The Caves' atmosphere bestows the cheddar with an additional, highly-distinctive, earthy and nutty flavour.

Comté 18 months – Cow

Arnaud Fromagerie is one of the finest and most influential affineurs of Comté. They are the only dairy in France to be awarded the Grand Prix d'Excellence by the Concours Général de Paris for consistently producing exceptional cheese. For over 100 years and three generations, the Arnaud family has traditionally matured cheeses at Fort des Rousses. The Fort originally was built by Napoleon over 200 years ago was converted into a purpose built cheese maturing facility by the Arnaud family in 1995. Dense in texture and complex in flavour and aroma, each individual wheel of Comté shows a unique set of nuances depending on the season. Every cheese exhibits the intense nuttiness, buttery flavour and smooth finish that are the hallmark of quality Comté.

Urgelia Washed Rind – Cow

Urgelia is the only cheese in Catalonia that has been granted the Protected Designation of Origin (DOP Formatge de l'Alt Urgell i la Cerdanya) for its high-quality, guaranteed origin and heritage. It is made with fresh pasteurised cows milk, collected every day from the Pyrenees. Although this is a washed rind cheese, it does not resemble the pungent, orange rind oozy cheeses that this category is normally associated with. This cheese has a slightly nutty flavour with balanced acidity and saltiness

Agour Ossau Iraty AOP – Sheep

Ossau Iraty is a firm sheep's milk cheese that is produced in south-western France in the Northern Basque Country and in Béarn. It is made for 9 months of the year using the milk of black or red faced Manech ewes, but what makes this particular cheese unusual is the red rind. It contains finely ground Espelette peppers from the region which form a natural barrier to moulds. Matured for nine months the smooth ivory texture has a nutty flavour with a deliciously sweet aftertaste.

Ossau Iraty is a very flavourful cheese, creamy and buttery in the mouth with flavours of nuts, fruits and herbs.

Pecorino Toscano – Sheep

A melt-in-your-mouth Tuscan Pecorino made by family-run Caseificio Maremma producers. Not to be confused with Pecorino Romana, the Pecorino Toscana is made in much smaller wheels that are creamy and rich in flavour. This lends Tuscan pecorino to a wide range of uses; wonderfully paired with fruit, as an antipasto, or accompanying vegetable dishes or cured meats.

Pecorino di Fossa – Sheep

Produced in Sogliano al Rubicone, Pecorino di Fossa began accidentally when farmers hid their treasures in caves during the Saracen pirate raids of the 12th century. As per tradition, the cheese is wrapped in cloth and buried in earth inside caves in mid-August and dug up November 25 during the holiday of Santa Caterina. The cheese becomes deformed from its long stay underground, yet it acquires exceptional fragrance and flavour. The flavour will vary according to where the cheese lies in the cave. Ones buried at the bottom, for example, tend to be earthier than those resting near the middle and top of the cave.

Pecorino Predicatore – Sheep

A unique cheese made by one of the great Tuscan pecorino-producing families. The Pecorino Il Predicatore, which aptly translates to "the Preacher of Pecorino", will be one you tell your friends about. It's made with high-quality, fresh Maremma sheep's milk and pressed with Tuscan grapes, giving the cheese its distinctive purple rind. The wine marc brings both fruity and earthy notes to the cheese, while the Maremma sheep's milk gives it a delicious creaminess. As this cheese ages it will begin to develop a light covering of white cheese mould (*Penicillium Candidum*).

Pecorino Juncu – Sheep and Goat

A semi-cooked pecorino handmade using local sheep and goat's milk from Monte Linas, Sardinia. Juncu has a textural, dark brown rind that is made by pressing the cheese into a "canestri" (wicker basket) for shaping and ageing. Each wheel is aged for over 90 days and is rubbed with olive oil to enrich its colour. An aromatic, slightly herbaceous cheese with a piquant finish.

Goat Cheddar – Goat

This Goats Cheese was cloth bound and aged in the caves of Wookey Hole, Somerset. It is a deliciously mild, savoury, firm cheese which is similar to a traditional cheddar in texture but with a distinctive yet subtle 'goat' flavour. The Cave environment adds yet another dimension to the ageing process. The year round constant 12 degrees centigrade and humidity bestows the cheese with the added benefit of rich, earthy and nutty flavours with caramel top notes.

Cabra al Pimenton – Goat

This hand-made Goat's cheese is the perfect balance of creamy and acidic notes covered with a coating of paprika. Made from 100% pasteurised goat milk from the best breeds of Castilla, this cheese has a completely different complexion due to traditional methods which keep intact all the properties of milk as well as a solid structure of the curd.