

BIODYNAMIC • ORGANIC • COW • SHEEP • GOAT • ARTISAN

DAIRY

CATALOGUE 2025





































Biodynamic Organic Milk

All Mungalli products are made from biodynamic organic milk from grass fed cows. The milks are available in Lactose Free, Full Cream and Low Fat. As well as flavoured milks in Coffee, Chocolate and Mocha, with probiotics!

Full Cream

Available in 750ml, 1.5L, 3L

Lactose-Free

Available in 750ml, 1.5L, 3L

Low Fat

Available in 750ml, 1.5L, 3L







9ced Coffee 500ml

Coffee Bliss is Lactose free and made from Biodynamic mik. It is also packed with over 1 billion living probiotic cultures. There is no added sugar and only the finest organic coffee.



Iced Chocolate 500ml

Chocolate Bliss is Lactose free and made from Biodynamic milk. It is a probiotic drink with over 1 billion living probiotic cultures. No added sugar and only the finest cocoa.



Biodynamic Organic Pouring Cream 500ml

Decadently rich and creamy, with a naturally occurring enzyme called Lactase, which breaks down the lactose in the cream, and makes it gentle on all tummies!





Biodynamic Organic Tub Set Yoghurt

Mungalli's tub-set yoghurt has a delicate curd that you can spoon straight out of the pot. The milk is unhomogenised so the cream sits naturally at the top.



Natural160g, 500g, 1kg



Bush Honey 160g, 500g

Mungalli

Davidsons' Plun



Passionfruit
160g, 500g



Davidson Plum 160g, 500g



Mango 160g, 500g



Mungalli ORGANIC NATURAL GREEK YOGHURT

Natural Greek 375g, 750g



Greek Berry 375g

Lactose-Free

Added Lactase, a natural enzyme that breaks down lactose, for easier digestion..

Biodynamic Organic Greek Yoghurt

This yoghurt is handcrafted the old fashioned way and strained through a cheesecloth, creating a rich, creamy and decadent lactose free yoghurt with absolutely no added thickeners.



Greek Cherry 375g



Greek Mango 3759



Strawberry 375g,

Biodynamic Organic Mungallio Farmhouse

An everyday farmhouse cheese that is perfect in your favourite sandwich, as a lunchbox snack or centre stage on a gourmet cheeseboard. It's also perfect for cooking on your favourite pasta or pizza. This is a cheese the whole family can enjoy! Made from just milk, culture non-animal rennet and salt, this Mungallio cheese is vegetarian friendly and free from additives and preservatives.

Available in 4 varieties:

Original, Italian Hebs, Cracked Pepper & Cumin Spice

Biodynamic Organic Fresh Cheese

Made with only starter cultures, rich biodynamic organic full cream milk, non-animal Rennet & Sea Salt.

Organic Ricotta

This ricotta has a smooth, buttery texture, making it perfect for kids and adults alike.

Organic Fetta

This Fetta in brine is a firm crumbly cheese without being dry.

Organic Quark

This German style cream cheese is creamy, delicious and very high in protein.



Farmhouse 200g & 400g



Italian Herbs



Cracked Pepper 200g



Cumin Spice 200g



Organic Ricotta
325g, 1kg



Organic Fetta 250g



Mungalli ORGANIC QUARK

Organic Quark 325g, 1kg



BYODYNAMIC ORGANIC DOUBLE BRIE 2006

Experience the smooth, silky taste of Symons
Organic Dairy Co. Biodynamic Double Brie,
cultured with whey from cows raised ethically
and nourished on biodynamic-certified pastures.
Enjoy its creamy, rich flavor for a delectable
addition to any sandwich, charcuterie board or
cheese platter. Deliciousness awaits!

SINCE - 1919

SYMONS

ORGANIC DAIRY CO

ORGANIC DAIRY FARMING SINCE 1919!

The Symons' family has been delivering milk in Bendigo, long before herbicides, pesticides, antibiotics & genetic modification were used in agriculture. Their delicious range of certified organic dairy products are made from milk the traditional way, with cows who feed on grass naturally and are free to roam.



BYODYNAMIC ORGANIC CAMEMBERT 200G

Indulge in the luxuriously velvety texture of Symons Organic Dairy Co. Camembert!

Cultured with whey from cows lovingly raised on biodynamic certified pastures, this cheese offers a wonderfully creamy and full-flavoured taste that's perfect for gracing a sandwich, charcuterie board or cheese platter.



ORGANIC VINTAGE CHEDDAR 150G

At 6 months Symons hand select the best wheels of cheddar to age a further six months for their vintage range. Unlike a lot of mainstream vintage cheddars, this cheese is subtle, but full flavoured with a lovely clean flavour.



ORGANIC PARMESAN SHAVED 140G

Matured more than 12 months to allow its flavour to fully develop. It has a traditional 'grana' texture and a clean, sweet, lingering flavour. Inspired by the great Italian grana cheeses, this Australian parmesan is up there with the best.



ORGANIC CHEDDAR 2006 & 500G

Moist & creamy texture with a delicate yet full flavour. According to the cheese-makers, the organic milk produces a particularly sweet and clean tasting cheese. Matured for at least 6 months before being released & made using vegetarian rennet.



ORGANIC PLOUGHMAN'S CHEESE 150G

Bitey & sharp addition to the range from a combination of Symon's most matured cheeses with a creamy texture. As an organic cheese, the Ploughman's is thankfully free of additives. Ideal on a cheese platter next to our Vintage or part of a Ploughman's lunch with your favourite drink!



ORGANIC PARMESAN 150G

Matured more than 12 months to allow its flavour to fully develop.

It has a traditional 'grana' texture and a clean, sweet, lingering flavour. Inspired by the great Italian grana cheeses, this cheese is up there with the best!



ORGANIC SHREDDED CHEDDAR 140G

The finest organic cheddar, aged around 6 months that has been sent through the shredder! Packed in a convenient tub with a lid for resealing so it can keep longer. The perfect for sandwiches, toasties or your traditional macaroni cheese!



New organic mozzarella perfected with the help of Fabio, an Italian Cheesemaker with 35 years experience! Made with rich biodynamic organic milk from Australian farmers, it is just like traditional mozzarella. It is soft, delicate & stretchy with subtle flavour and a creamy texture.



ORGANIC HALOUMI 200G

New Haloumi produced by Symon's in Mortlake, Victoria! Made with rich creamy milk from farmers in Victoria this cheese is moderately salted & moist with a creamy texture. Its high melting point makes it delicious grilled on a fry pan with olive oil and a squeeze of lemon!



ORGANIC SALTED BUTTER 250G

Hold onto your taste bud for this buttery legend in the spotlight! Symons' 100% Grass-fed, Certified Organic Salted Butter, is the rockstar of spreads, ready to add flavour, attitude, and a whole lot of laughs to your culinary gig.



ORGANIC UNSALTED BUTTER 250G

Symons' Organic Grass Fed Unsalted butter is ideal for all of your cooking and baking needs. This isn't just your regular butter; it's like the undercover agent of spreads, here to add a touch of elegance, flavour, and a sprinkle of laughter to your culinary escapades.







LOACALLY MADE

This butter is made by

5th generation dairy
farmers & artisan
cheesemakers in the
Northern Rivers, NSW.



CULTURED BUTTER

Cultured for a minimum
48hrs before being
churned into the butteriest,
most flavoursome butter
you have ever tasted!



ESTABLISHED 1999

These 100% Grass-fed Unsalted and Salted Butter are packed full of natural goodness! Made from high quality fresh organic cream, produced from cows able to graze on organic pasture all year round. They are free-range, well-tended and naturally raised without artificial hormones.



ORGANIC UNSALTED

100% grass-fed, certified organic unsalted butter gently churned from the cream of happy cows!



ORGANIC SALTED BUTTER 250G

100% grass-fed, certified organic salted butter gently churned from the cream of happy cows!



Premium milk products from the largest cooperative of certified organic dairy farms in Australia. These farms are located in the three main dairy regions of Victoria. True Organic Dairy live and breathe organic, and firmly believe that when the soil is healthy, the cows are happy and the milk they produce is better.



Organic butters 250g

True Organic's Butters are sweet, yellow and remarkably soft and made from organic milk produced by grass fed cows in lush green pastures. Available in Salted & Unsalted for varied use and dishes..



Organic Cheddar 200g

True Organic Cheddar is a traditional style English cheese with a nutty flavour. It has been matured for 3 months and is the ideal cheese for everyday occasions.



Organic Haloumi 200g

A refreshingly firm, slightly springy cheese with a strong, salty and creamy texture. With a high melting point this haloumi can be easily fried or grilled.



Organic Blue 100g

This True Organic Blue Cheese has a fruity flavour with a firm and soft texture. It has a slight salty taste and delightful creaminess.







Salted Butter 250g

When it comes to tasting great flavour in a product that's made using natural ingredients, try this unsalted cultured butter. Enjoy the natural taste of creamy butter from the cows who roam the grassy, green paddocks of Victoria.



Unsalted Butter 250g

This is a signature favourite when it comes to Lard Ass Cultured Butter. This salted, creamy delight is made using cream from grass-fed cows of Western Victoria, bringing out the subtle flavour of creamy butter with a tangy, hearty taste.



Goodness Ghee

Made using Lard Ass unsalted cultured butter churned from grass-fed cream from the beautiful cows roaming the paddocks of South-West Victoria. It has a very high smoke point of 250° C, and perfect for healthy cooking



So much goodness!

In just one spoonful!

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Goodness

Ghee Benefits

Lactose-free & Gluten-free.

Made from 100% Pure Milk Fat
Zero-Cholesterol, Zero-Carbs
Rich in Vitamins A, D, E & K,
High in Omega-3-6-9 fatty acids
High in Conjugated Linoleic Acid
High in beta-carotene & antioxidants
Australian Quality Guarantee
Keto & Paleo Diet Friendly
Rich Source of MCTs
100% Chemical Free

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Smoked Salt 150g

With subtle flavours of smoked hickory, it is perfect for your next BBQ or a stand out feature on a cheeseboard. Bring this one out when you want to impress the in-laws.



Smoked Garlic 150g

Using local smoked garlic, after delicate heat treatment the smoked garlic is folded through the butter. The most popular of the flavoured cultured butters!



Roasted Fennel Seed 150g

WTF! (aka What the fennel!) Escape the savages and roam with the more refined people with this endearing complement of the the taste of fennel and butter saltiness.



Herb & Garlic 150g

Experience culinary bliss with this Herb and Garlic Cultured Butter boasting a velvety blend of rich butter, parsley, chives, and garlic.

Unleashing gourmet flavour effortlessly!





Chilli Peppers 150g

Two peppers for flavour and natural colour (Aleppo & Red Capsicum) creating a beautiful, deep red colour with buttery notes and a gorgeous chilli warmth and flavour.



Black Garlic 150g

This umami-packed butter is fast becoming a favourite, with black garlic sourced from award-winning suppliers in the ACT and Mornington Peninsula. It sells out fast!



Sweet Vanilla 150g

Sweet meets salty, a passionate combination where love affairs are created, giving even Elvis and Pricilla a run for their money!

Irresistible on pancakes or fruit loaf!

UNCOMPROMISING APPROACH TO QUALITY DANISH BUTTER

Made only with the highest quality ingredients

Lurpak butter has a distinctive, creamy delicate
and fresh taste. The Lurpak butter process
begins with roughly 20kg of whole Danish
milk to make every 1kg of butter. The most
valuable and flavoursome part of the milk – the
cream – is carefully "ripened" before the butter
making process. Lactic cultures are added,
giving a fresh and slightly aromatic note with
the unmistakable creaminess that creates the
characteristic Lurpak flavour. That's it. Nothing
more is added, apart from a pinch of salt to in
the Slightly Salted varieties of butter.

QUALITY AT HEART & THE FUTURE IN MIND.

Lurpak are committed to ongoing improvements in how they produce, package, and ship their products while continuously reducing their impact on climate and nature.







SLIGHTLY SALTED BUTTER 250G

Butter (Milk), Lactic Culture (Milk), Salt. Minimum Fat Content 80%. Contains milk.



UNSALTED BUTTER 250G

Butter (Milk), Lactic Culture (Milk).

Minimum Fat content 82%.

Contains milk.



SLIGHTLY SALTED SPREADABLE 250G

Butter (40%) (Milk), Water, Canola Oil, Salt, Vitamin D. Contains milk.





ORGANIC MILK

Pure certified organic

Non-homogenized fresh cow's

milk









FULL CREAM

1L, 2L & 750ml Glass

LACTOSE FREE
1L & 2L

LIGHT MILK
1L & 2L

SKIM MILK
1L & 2L





Free from genetic modification and chemical residue.



AWARD WINNING

Multi-award winning dairy products loved far and wide.



AUSTRALIAN MADE

Strong family values and proudly Australian made and owned.



SUSTAINABLE

Sustainable farming to ensure the land is well protected.

ORGANIC YOGHURT

Award winning organic yoghurt



NATURAL **FULL FAT** 500g & 200g



NATURAL **LOW FAT** 500g & 200g



GREEK **SWEETENED**

500g & 200g



BUSH HONEY 500g & 200g

ORGANIC LACTOSE-FREE YOGHURT

Organic LF yoghurt in natural and with real fruit.



LACTOSE-FREE **REAL PASSIONFRUIT**

500g & 200g



LACTOSE-FREE **REAL BANANA**

500g & 200g



LACTOSE-FREE VANILLA BEAN

500g & 200g



LACTOSE-FREE **REAL BLUEBERRY**

500g & 200g



LACTOSE FREE NATURAL

500g & 200g



LACTOSE-FREE **REAL MANGO**

500g & 200g



LACTOSE-FREE **REAL STRAWBERRY**

500g & 200g

ORGANIC FETA

Cryovac, in Brine or Marinated



FETA IN MARINADE 200G

Creamy feta in a full flavoured marinade with high quality certified organic sunflower and extra virgin olive oil. So there are no nasties!



FETA VACUUM PACK 250g

This delicious and creamy feta is packaged in an airtight vacuum pack seal to retain its freshness. It is a constant award winning cheese.



FETA IN BRINE 2000

This delicious cheese is perfect to toss into garden salads. It's creamy and another constant medal winner at various dairy awards.

ORGANIC CHEDDAR

Cryovac, in Brine & Marinated



TASTY CHEDDAR BLOCK 250g

This delicious tasty cheddar comes in convenient slices as well, and is the perfect addition to any sandwich.



TASTY CHEDDAR SHREDDED 250G

This wonderful tasty cheddar comes shredded for convenience and is perfect melted on any pasta dish.



TASTY CHEDDAR SLICED 210c

A wonderful lingering flavour, incredibly satiating. Perfect in salads a cheese platter or on it's own.



ORGANIC SOFT CHEESE



QUARK 365G & 2KG

Often referred to as a Bakers
Cheese, Quark is so versatile. It
is a European style fresh cottage
cheese, smooth with a soft velvety
texture.



COTTAGE CHEESE

500g & 1.6kg

A versatile cheese that is high in protein and very low in fat. It is the perfect cheese for those in training.



LABNA 200G & 1.6KG

A delicious yoghurt cheese, enhanced by the flavour of fennel and sea salt. It is perfect to toss into garden salads or excellent on any cheese platter.



PURE CREAM 200G

This wonderful cream is, pure, delicious and naturally thick. This is Barambah's best seller, perfect for cooking or top it with any dessert.





SOUR CREAM 200G

This delicious sour cream is perfectly balanced in flavour, with the right amount of acidity. It is a constant medal winner at various dairy awards.







Award Winning Yoghurt

Queensland's Award-winning, extra creamy Maleny Gourmet Yoghurt, with 100% natural dairy goodness in every pot. Made with Sunshine Coast hinterland pure whole milk, real fruit, probiotic cultures and sweetened with natural cane sugar. No additives, artificial flavours or preservatives.

Gourmet Greek Style

Maleny yoghurts have a thick and creamy Greek-style texture and are made with healthy A, B and C yoghurt cultures. The lovely rich consistency is owing to a unique yoghurt setting process.



Passionfruit 350g, 500g, 1kg



Mixed Berry 350g, 500g, 1kg



Mango 350g, 500g, 1kg



Creamy Brie

A nice portion of cream added, gives this brie a beautiful soft buttery taste.

200g



Triple Cream Brie

3 healthy portions of cream, making an extra smooth & creamy buttery flavoured Brie. 200g

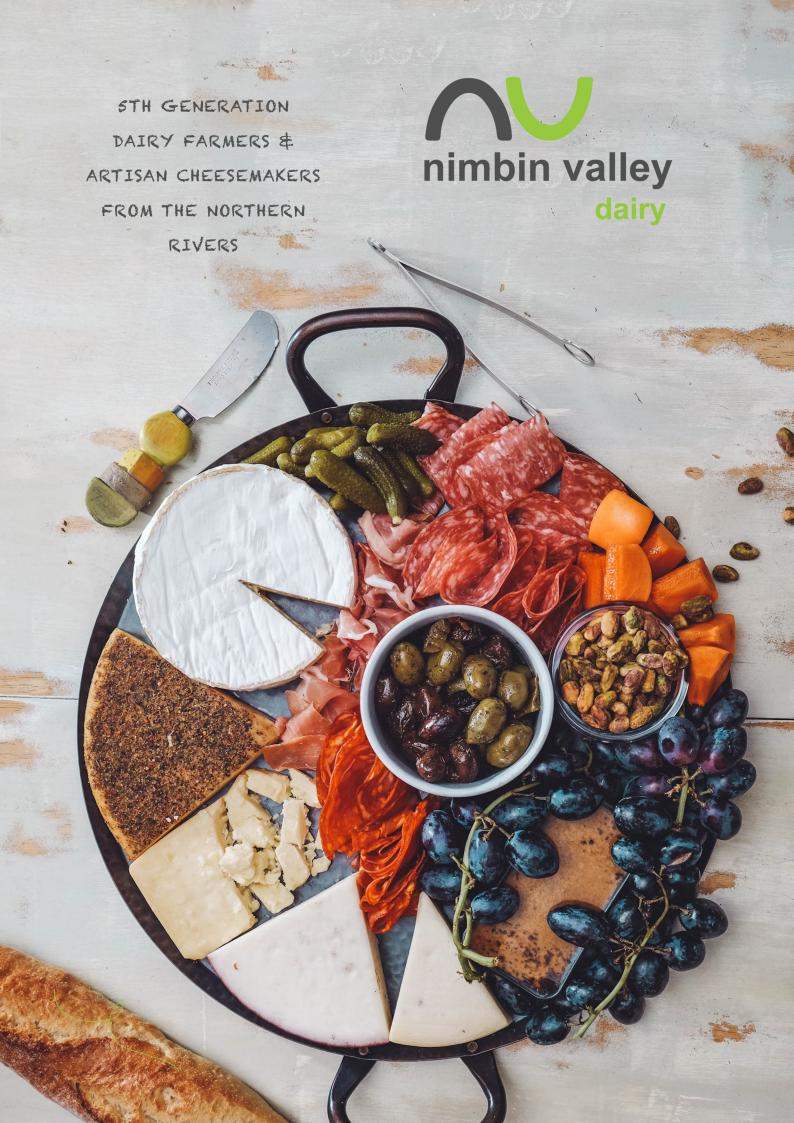


Cambembert

This Camembert has no cream added to it, giving it a fresh mushroom-like flavour. 200g

Local Handmade Cheeses

Lovingly handmade soft cheeses from luscious hinterland milk & cream produced in Maleny





Tintenbar 1509

A true icon of the Australian soft white mould cheeses, with a pure white mould rind, that ages to cream & caramel hues & hides a luscious, gooey paste with a lemony chalky core when young.



White Cow 1509

Traditional funky French brie style cheese with ripe fruit/berry flavour notes, and a hint of cauliflower & complex grass flavours when mature



Halloumi 1509

This Chilli and Garlic Halloumi is perfectly springy with a high melting point to fry & grill. With only minimal salt added, it is not too salty or dry like other commercial halloumi cheeses on the market.



Brooklet Brie 1309

A modern interpretation of the classic Brie de Meaux with pure white mould rind, ageing to cream and caramel hues with a soft creamy paste when mature. With flavour notes of mushroom & milk.



Nashua 1509

An award winning cheese & one of the first of its kind in Australia.

Like the French Époisses, it has a smooth creamy paste when aged and the distinct kick that washed rinds are renowned for.



Monte Nardi 1509

Australia's first truly original regional cheese made by early Italian settlers to the Northern Rivers. A great table cheese that becomes more flavoursome & hard with age.



Truffled Cow 1509

Decadent indulgence, this cheese is made by cutting the tintenbar triple cream in half to add a layer of WA truffle. If you love the heady flavours of truffle you will love this cheese!



Black Cow 150g

A bloomy white mould cheese rolled in vine leaf ash prior to the growth of the white mould. It has a spectacularly mottled black and white rind.



Blue Cow 1509

Rich, smooth & creamy, with just the right amount of blueing.

This cheese has distinct umami flavours, mellowing with age, and becoming soft and spreadable with distinct fruity notes.

meredith dairy

PREMIUM SHEEP & GOAT

Multi Award Winning Australian Goat & Sheep milk products made fresh on the Meredith Farm in Country Victoria.



AVAILABLE IN 3 SIZES

100g, 320g & 550g

MARINATED GOAT CHEESE

Soft goat cheese marinated in garlic and herb and infused edible oils including extra virgin olive oil. This award-winning Marinated Goat Cheese has a refreshing citrus tang and soft, spreadable texture.



A delicate and wonderfully creamy cheese with a hint of citrus and a soft, spreadable texture. Its pure, delicate and creamy taste is achieved by processing the goat milk when it is just hours old!



FRESH CHEVRE

The original & most popular, this fresh goat cheese is very versatile & perfect with crackers, baked veggies, salads or tarts.



DUSTED ASH

Dusted with Ash which balances acidity and harmonises flavour while preserving the creamy interior of the Cheese.



FRESH DILL

Infused with the fresh, lemony & subtle aniseed of dill. It is delicious with ocean trout, salmon & a fresh beetroot salad.



PEPPERBERRY

The Native Australian
Pepperberry gives the
cheese a spicy, aromatic
kick, that complements
sweet & savoury dishes.





MEREDITH YOGHURT SHEEP & GOAT MILK

Goat & Sheep milk yoghurt, that is pure, unhomogenised, creamy, rich and thick.







PROBIOTIC GOAT YOGHURT 5006 & 1KG

With added Lactobacillus probiotics, this Natural Goat Milk Yoghurt is great for gut health. It has a mild and naturally sweet flavour that makes it delicious in smoothies, Middle Eastern cuisine and with fruit.

GREEK SHEEP YOGHURT 5006 & 1KG

This traditional Greek yoghurt is pot set using pure, healthy sheep milk. It's thick and creamy with a mild and naturally sweet taste. It contains beneficial Lactobacillus bulgaricus and Thermophilus cultures.

PROBIOTIC SHEEP YOGHURT 5006 & 1KG

This Natural Sheep Yoghurt has added Lactobacillus probiotics to supercharge your gut health. Its creamy, naturally sweet and nutty flavour makes it ideal with breakfast, dessert and many savoury dishes.

MEREDITH DAIRY PRODUCTS



ORGANIC







GREEK SHEEP YOGHURT IN GLASS 1256

Meredith's traditional Greek yoghurt in 125g glass tubs.









ENGLAND'S FINEST CHEDDAR CHEESE

Lovingly handcrafted and picked by the Barber Family – the oldest cheddar making family in England who have spent over six generations embracing multiple flavors, textures and aromas, along with the Heler Family, whose dairy farm is located on the natural pasture rich Cheshire Plain in the English countryside, to ensure you receive England's finest cheddar cheese.



Mature Cheddar

A powerful cheese with a punchy

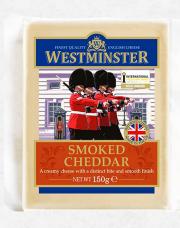
kick, this Vintage Cheddar will satisfy the taste buds of even the most hardcore cheddar fanatic.

Aged for over 15 months, it features a distinctive texture - thanks to its naturally formed salt crystals - that is balanced with a touch of creaminess. The perfect balance of strong, savoury flavours without being too overpowering.



Cave Aged Cheddar

Matured 200ft underground in the Wookey Hole Caves in the Somerset Mendip Hills, where the constant temperature & humidity of the caves provide ideal conditions for storing & maturing cheddar. The porous nature of the cheese allows it to absorb the earthy, nutty surrounds. It is firm and creamcoloured with a complex aroma that is sweet, creamy, farmy and earthy.



Smoked Cheddar

With a distinctive oak-smoked flavour, this lovely Smoked Cheddar is naturally smoked over rustic oak chips for three to four hours and aged for over 12 months before being packaged and distributed. This ensures the delicious cheddar retains its creamy mouth-watering taste while offering a hint of smoke without being too overpowering.







Authentic Italian Cheese

Regarded as the emblem of excellence, Zanetti has been producing award winning Italian cheeses for over 100 years.





Pecorino Romano

In Italy, pecorini cheeses come from different regions, especially, central, southern and the islands. Two types are produced in several regions: pecorino romano, which, despite the name, is produced in Tuscany, Lazio and Sardinia, and Pecorino Toscano which is produced in both Tuscany and Lazio.



Grana Padano

The processing of milk of the Grana Padano starts within a few hours, to preserve its freshness and its organoleptic properties. The consortium logo is imprinted in unmatured cheese wheels to guarantee the traceability and production chain controls: only the best wheels obtain the prestigious 'Riserva' trademark.

Parmigiano Reggiano

This iconic cheese is produced with different degrees of maturation: fresh milk is processed at 3 in the morning the day after collection, and the cheese wheels remain in brine for around 21 days before being transferred to the maturation plants, where they sit for between 12 and 30 months.





Igor Gorgonzola Piccante

A bold and spicy blue cheese that i aged for about a year in caves, then washed in brine during this period. The rind that develops is thick and rough, with a strong aroma that is more intense that the cheese itself. As for the cheese, it is veined with blue mold throughout its ivory surface, and though less moist than other Gorgonzolas, it is still creamy and sweet, with a great sharpness and tartness that lingers in the mouth.





kroon Dutch Gouda Smoked

Kroon smoked gouda cheese is carefully smoked on beech wood to give it its unique mild flavour. Perfectly complimentary with snacks like fruit, nuts and dark chocolate.





Traditional Dutch Gouda cheese wich based on special recipes and productions methods that have been handed down from generation to generation by Dutch cheesemakers. The Kroon Gouda aged chees is ripened longer to give it a stronger flavor with a bit of a kick.



LE GRUYÈRE® SWITZERLAND

Le Gruyere Mild 150g

The most influential and important Swiss cheese, and still today's favourite among the local Swiss cheeses.

With a spicy, mature taste it boasts fruity undertones and has a fine aroma of roasted chestnuts / hazelnuts and fine salt crystals. Le Gruyère is a cheese with an unmistakable character.



