

WHERE IT ALL BEGAN

JAMBREEN FROM TAMBORINE

Jambreen is the Indigenous word of the Yugambah people for Tamborine Mountain meaning wild lime as they were found in abundance in the area.

Michael Reeve has always had a passion for making cheese and this passion is the driving force behind the creation of new Tamborine Mountain Cheese Company – Jambreen Cheese.

Before migrating to Australia, Michael, a cheesemaker for over 20 years, learnt his craft working at Denhay Farms in the UK. Starting as a packer, he worked his way up to become Head Cheesemaker and gained recognition as the Most Consistent Cheesemaker in the West Country. He also won the prize for the Best Traditional Cheddar in the world, with his cheese consumed by Prince Charles.

Michael continues to keep old traditions alive but also relishes the opportunity to express his own creativity. The Jambreen range includes the more familiar varieties of Camembert, Pure Blue, Red Leicester and Cheddar as well as some of Michael’s own creations such as the decadent Black Ash Triple Cream Brie and Joalah Blue.

“While I love making cheese, the real reward for me is seeing the enjoyment on people’s faces when they try my cheeses,” says Reeve.

With an ethos of supporting local, all the milk to make Jambreen Cheese comes from the local area. “Milk is what makes the cheese and good treatment of both the animals and famers is paramount.

Jambreen Cheeses are distributed in Queensland and Northern NSW by Witches Falls Winery. For more information or to order please contact Michael McAteer on 0419 342 114.

JAMBREEN CHEESE

HAND MADE LOCAL CHEESE



Retail

	Weight
Halloumi	200
Triple Cream Brie	200
Black Ash Triple Cream Brie	200
Camembert	200
Truffle Triple Cream Brie	200
Pure Blue	150
Joalah Blue	150
Cloth Bound Cheddar	100
Red Leicester	100

Food Service – weights may vary

Triple Cream Brie	1.5kg
Black Ash Triple Cream Brie	1.5kg
Camembert	1.4kg
Wash Rind	1.4kg
Pure Blue	3.0kg
Joalah Blue	2.0kg
Red Leicester	2.0kg
Cloth Bound Cheddar	2.0kg
Truffle Triple Cream Brie	1.5kg