

G R E A M E R Y

OUR STORY

stablished over 12 years ago, Van Diemens Land Creamery was created by a Tasmanian dairy farming family in an endeavor to add value to their milk. The journey began in 2005 when they opened their small ice cream cafe at the Launceston Seaport. Using milk from their dairy farm, Jan and Paul began creating some of the freshest ice cream available, with some batches going from cow to consumer in less than 24 hours.

As Van Diemens Land Creamery grew, they moved away from retail and toward wholesale: providing their award-winning ice cream, gelato and sorbets to reputable restaurants and cafes around Tasmania. While Paul milked the cows, Jan made the ice cream, and together they attended events such as Agfest, Festivale and the Deloraine Craft Fair to connect with consumers.

Their appetite for providing high-quality ice cream and seeing the joy it brings others motivated them to open a café at Elizabeth Town in Northern Tasmania. Attached to the café is their ice cream factory and if you're lucky enough you can even catch a glimpse of it being made through their production room window.

Van Diemens Land Creamery has always believed in producing artisan ice cream using as little additives and preservatives as possible without sacrificing the amazing texture and consistency of smooth, creamy ice cream. With over 40 flavours, VDLC proudly use local produce to ensure their ice cream is as Tasmanian as possible. From local berries and leatherwood honey to Tasmanian peanut butter, olive oil and pepperberries - not to mention home-grown lemons from their property to make their refreshing lemon sorbet.

Today, Jan and Paul have moved away from farming to focus on producing the highest quality ice cream possible for you to enjoy as your favourite regular indulgence or simply on those special occasions.









