

Dry Creek

Milling Co.

Premium Stoneground Flour



- ✓ The regions first sustainably grown, stone milled and locally baked artisan loaves
- ✓ Single Origin flour
- ✓ No additives or preservatives
- ✓ No traces of chemical residue



**"The secret to Dry Creek Milling Co
is the passion of its people."**



Premium Stoneground Flour



Our story starts in the red dirt on the open plains, west of Melbourne with a farmer and a baker.

Hand selected grains are grown by a farming family who have nurtured the land for close to a century.

Once the grain is harvested it's gently stone milled on the farm then baked locally by one of the region's most talented young bakers.

Our bread tastes like real bread should - dense, delicious, high in protein and packed with nutrients.

Dry Creek Milling Co is a small team of dedicated professionals who go about each day with a passion and purpose to create no ordinary bread.

What makes Dry Creek Milling Co unique is the collaboration between the farmer and baker. As friends and business partners they respect each other's skills and knowledge and together have learnt the old-age craft of stone milling flour. The result for the customer is an authentic, wholesome great tasting bread.

Hand crafted artisan loaves are made using single origin, stone milled whole wheat, natural living sourdough culture, sea salt and filtered water. The process requires a long and gentle fermentation. No artificial colours, flavours, additives or improvers. Grain is grown under a sustainable and regenerative farming system.

Join the farmer and the baker on their journey of bringing food back to its origins.

General Enquires

M: 0417 134 600 or mill@sharkeyfarm.com

Dry Creek Milling Co

Balliang East Victoria

Join us on our journey

