

The Rob Roy Dairy – a Dunedin ice cream tradition



Rain, hail or shine, the Rob Roy Dairy's famous ice creams are an Otago student tradition.

The iconic dairy has been in business on the corner of George and Albany Streets for over 30 years.

The original Rob Roy premises sold ice creams, but increasing sales saw the dairy expand in February 2012 to include a separate, retro-style ice cream parlour - Rob Roy Dairy Designer Desserts.

Owner Liz Watson says the dairy usually sells about 500 ice creams each day, but in September 2015 the dairy topped its previous record of 900 sales by selling 1219 ice creams in a day.

Dairy staff say the three most popular ice cream flavours are cookies and cream, chocolate, and boysenberry.

The busiest ice cream days are on the warm days after rain, but winter is also a time for students to enjoy an icy treat. On snow days 100 to 200 ice creams are sold, with many people taking "selfies" with their 'cold-day' ice creams.

Students are the dairy's biggest ice cream buyers and several traditions involving the Rob Roy have emerged; students hoping to occupy the best room in their flat take the 'Goody Goody Gumdrops' challenge; the student with the most gumdrops in their ice cream is the winner. Another customer started a 'pay it forward' scheme by paying for the next customer's ice cream.

What are some of your own memories of the Rob Roy? Visit our Facebook or email us at alumni@otago.ac.nz



Retro decor adorns the wall of Rob Roy Dairy Designer Desserts.



More of the nostalgic decor inside the Rob Roy.



Rob Roy owner Liz Watson with a double scoop ice cream.

Rob Roy ice cream stats:

- Record number of ice creams sold in a day: 1,219
- Previous record number of ice creams sold: 900
- Average number of ice creams sold in a day: 500
- Number of ice creams sold per day in winter: 100-200
- Most popular ice cream flavours: Cookies and cream, chocolate, and boysenberry