

Sweet	Vanilla bean ice cream <i>GF</i>	
	<i>Hazelnut praline, fresh & crisp strawberries</i>	12
	Vanilla bean crème brûlée <i>V GF</i>	
	<i>Rhubarb compote, almond biscotti</i>	14
	Warm bittersweet chocolate cake <i>V</i>	
	<i>Honey ricotta, cherry compote, freeze dried cherries, chocolate coated popping candy</i>	16
Cheese	One cheese served with seasonal accompaniments <i>V GF L</i>	15
	Additional cheeses 9ea	
	La Buche d’Affinois	
	<i>Cow’s milk, washed rind. Rhône-Alpes, France. Flavour develops as it matures, but being a double cream, it remains creamy & subtle. Elegant, satiny, buttery texture to linger with a sweetly lactic aftertaste.</i>	
	Fourme d’Ambert	
	<i>Cow’s milk, blue mould. Auvergne, France. Mild with a firm but creamy texture and a subtle aromatic flavour that resists being too salty. It has a savoury, nutty aftertaste. The rind is dry and wrinkled with patches of mould. The blue moulds are more erratic in location than the usual streaks of blue produced in the pâté.</i>	
Cabot Clothbound Cheddar		
	<i>Cow’s milk, hard. New England, USA. Made with pasteurised milk, the flavour notes are those normally attributed to raw milk. The intensive process required limits the numbers that can be produced each year. A beautifully balanced cheese with a rich fruitiness & a full-bodied, buttery texture. Finishes with a lingering nuttiness & caramel sweetness.</i>	
Queso San Simon		
	<i>Cow’s milk, semi hard, Galicia, Spain. A conical shaped cheese, originally shaped by hand but now pressed into moulds to slowly removed all excess whey. It is then gently smoked over local hard wood before being matured for 3 months. A firm yet open consistency and a yellow rind that can attract a bloomy blue mould. Mild & buttery, with an undeniable smokey undertone.</i>	

Bar Menu Available All Day Tuesday to Saturday	Fresh baguette <i>V</i>	
	<i>House cultured butter, olive oil</i>	7
	Olives & almonds <i>V GF</i>	
	<i>Warm marinated olives, chilli & fennel roasted almonds</i>	8
	Chicken liver pate	
	<i>Caramelised onion, toasted brioche</i>	16
	Pork terrine	
	<i>Roasted fennel relish, grilled ciabatta, house pickles</i>	16
	Chorizo board <i>GF</i>	
	<i>Selection of char grilled chorizos, fresh lemon</i>	20
House charcuterie selection		
<i>Selection of sliced meats, house made charcuterie, baguette, accompaniments</i>	26/42	
Freshly shucked Cowell Bay (SA) Pacific Oysters		
<i>Natural, shallot mignonette, fresh lemon GF</i>	26/50	
<i>Kilpatrick, bacon, spicy bbq sauce GF</i>	29/55	
Cheese Selection		
<i>One cheese served with seasonal accompaniments V GF</i>	15	
<i>Additional cheeses 9ea</i>		
	<i>La Buche d’Affinois</i>	
	<i>Fourme d’Ambert</i>	
	<i>Cabot Clothbound Cheddar</i>	
	<i>Queso San Simon</i>	
Upcoming Events	New Years Eve at Steves	
	SATURDAY 31ST NOVEMBER	
	<i>Enjoy a glass of Moët on arrival with a selection of food stations, including a seafood cold bar, a gourmet bbq, pasta station & a dessert bar.</i>	
	<i>Entertainment by Bronte Leddin & DJ Cornflake.</i>	
	<i>\$89 \$79 for Wine Club Members</i>	
	<i>Email functions@steves.com.au to book your table!</i>	

Charcuterie	Olives & almonds ^{V GF} <i>Warm marinated olives, chilli & fennel roasted almonds</i>	8	Market Selections	<i>The ever changing Market Selections feature fresh seasonal produce and are best enjoyed as a meal for one.</i>	
	Chicken liver pate <i>Caramelised onion, toasted brioche</i>	16		<i>Fish</i>	
	Pork terrine <i>Roasted fennel relish, grilled ciabatta, house pickles</i>	16		Pan roasted Broome goldband snapper ^{GF} <i>Char grilled local asparagus, roasted peaches, Jerusalem artichoke puree</i>	39
	Chorizo board ^{GF} <i>Selection of char grilled chorizos, fresh lemon</i>	20		<i>Steak</i>	
	House selection <i>Selection of sliced meats, house made charcuterie, baguette, accompaniments</i>	26/42		Riverine Beef Rib Eye ^{GF} 450g, NSW, 100% grass fed, free range <i>Served with truffle butter, red wine jus, pommes frites & pear salad</i>	55
Special	The Farmhouse Margaret River smallgoods selection <i>Featuring Arcady Lamb & Big Red Pork, served with organic quinoa & linseed loaf, onion relish</i>	24	<i>Pasta</i>		
			Pan seared house gnocchi ^V <i>Wild mushrooms, toasted chestnuts, sage & burnt butter sauce - add bacon</i>	23 5	
Small Plates	<i>Our selection of small plates can either be enjoyed individually as an entrée or shared between the table.</i>		Coffin bay vongole linguini <i>Fresh fennel, jalapeño, capers, garlic, white wine, lemon & thyme gremolata</i>	32	
	Freshly shucked Cowell Bay (SA) Pacific Oysters <i>Natural, shallot mignonette, fresh lemon ^{GF} Kilpatrick, bacon, spicy bbq sauce ^{GF}</i>	26/50 29/55	<i>Salad</i>		
	Grilled barramundi wing ^{GF} <i>Caramelised apples, pickled radish</i>	9ea	Seared local squid & chorizo ^{GF} <i>Citrus puree, toasted hazelnuts, red cabbage & sesame slaw</i>	26	
	Tempura battered zucchini flowers ^V <i>Goat's curd & fennel, red capsicum coulis, truffle aioli</i>	17	Sides	Buttered seasonal vegetables ^{V GF} <i>Lemon, garlic, fresh herbs</i>	9
	Slow cooked Big Red pork leg <i>Kalamata olive & tomato ragout, baby spinach, beetroot crisps</i>	18		Pommes Frites ^{V GF} <i>Duck fat house cut chips</i>	10
	Maple smoked Rangers Valley beef ^{GF} <i>Braised white beans & mushrooms, preserved plums, toasted buckwheat, spring onions</i>	18		Pear & roquette salad ^{V GF} <i>Pecorino, toasted walnuts, sherry vinaigrette</i>	15
	Ocean trout ceviche <i>Ginger & sesame dressing, mint, cos, wonton crisps</i>	19		<i>V - vegetarian GF- gluten free other dietary requirements can be accommodated on request please inform our staff of any allergies gluten free bread & pasta is available on request</i>	
	Pan roasted Qld king prawns <i>Daikon & herb salad, roasted peanuts, lemongrass dressing</i>	21		<i>Winestore Bistro opening hours: Tuesday to Saturday 12-3 & 6-late</i>	