

# STEVES

## SOMETHING SWEET

### HOUSE ICE CREAM v, gf

ask our friendly staff for today's flavour

9

### FLOURLESS CHOCOLATE CAKE v, gf

almond, berries, chocolate ganache

15

### MINI BAKED CHEESECAKE v

fresh fruit, crème fraîche, white chocolate bark

15

## CHEESE SELECTION

### SERVED WITH SEASONAL ACCOMPANIMENTS v, gf

single cheese serve

additional cheeses

15

9

### L'ARTISAN EXTRAVAGANT

organic cow's milk, white mould, geelong, victoria

handmade, triple cream organic cheese, rich & full of flavour. fluffy white mould & creamy paste. mild & creamy when young with soft bite & texture at maturity. reflects the softer side of western victoria's local climate pasture.

### MAFFRA CLOTHBOUND CHEDDAR

cow's milk, hard artisan, tinamba, victoria

a firm yet buttery texture with a subtle creamy straw coloured paste and sweet, rich front notes. each wheel is aged under an ashed cloth to allow formation of a thin rind and carefully matured to its optimal age between 18 months to 2 years.

### ONETIK BLEU DES BASQUES

sheep's milk, blue mould, midi- pyrénées, france

nutty & slightly sweet with a floral aftertaste reminiscent of the pastures of the high alpage. it has a somewhat crumbly texture, wherein the salty blue mould forms in small pockets as the cheese slowly ages over three months.

### MIDNIGHT MOON

goat's milk, semi-hard gouda, holland & matured in california, usa

an elegant cheese made from gently cooking the curds, creating sweet, nutty caramel notes with lovely length of palate. the pâté is ivory in colour with slight pink yeasty hues. texture is soft & pliable at six months & develops irregular crystalline formations as it matures off to the 12 month stage.