

STEVES

SOMETHING SWEET

HOUSE GELATO

9

ask our friendly staff for today's flavour

TEXTURES OF CHOCOLATE

17

flourless almond cake, brownie, snow, soil, salted caramel macadamias

PASSIONFRUIT BRULEE TART

16

rum crusted pineapple crisp, pashmak

MINI BAKED CHEESECAKE ^v

15

fresh fruit, crème fraîche, white chocolate bark

CHEESE SELECTION

SERVED WITH SEASONAL ACCOMPANIMENTS ^{v, gf}

single cheese serve

additional cheeses

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.

OCCELLI AL BAROLO

goat's milk, semi-hard, piedmont, italy

a full flavoured 'testun' cheese coated with the spent pressed grapes of local barolo wines. the flavour is bitey, creamy, sweet, winey, buttery and sharp all at once melds with a flakey, melt in your mouth texture.