

STÈVES

SOMETHING SWEET

HOUSE GELATO v

ask our friendly staff for today's flavour

9

TEXTURES OF CHOCOLATE v

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

17

PASSIONFRUIT BRULEE TART v

rum crusted pineapple crisp, pashmak

16

MINI BAKED CHEESECAKE v

fresh fruit, crème fraîche, white chocolate bark

15

CHEESE SELECTION

SERVED WITH SEASONAL ACCOMPANIMENTS v, gf

single cheese serve 15

additional cheeses 9

FROMAGERIE GUILLOTEAU SAINT ANGEL TRIPLE CREAM

cow's milk, white mould, rhône-alpes, france

beneath a rind of white velvet lies an ivory paste with a texture that is like a mixture of whipped cream and whipped butter. Its flavor is creamy - buttery, as you would expect and with a tang the closer you get to the rind and a hint of mushrooms that becomes more present with age.

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.

FIRST KÖNIG

unpasteurised cow's milk, hard artisan, canton of st gallen, switzerland

named after the churfirsten mountain range that dominates the region and translates to "first king".

this stunning cheese has a rich, dense texture with a creamy, herbaceous flavour that leads to a delicate, spicy finish.

v = vegetarian gf = gluten free vg = vegan

dietary requirements & allergies can be accommodated on request. due to the use of allergens in our kitchen, please inform our staff if you have any allergies before ordering