

# STEVES

## SOMETHING SWEET

<b>HOUSE GELATO</b> <small>v</small>	9
ask our friendly staff for today's flavour	
<b>TEXTURES OF CHOCOLATE</b> <small>v</small>	17
flourless almond cake, brownie, snow, soil, salted caramel macadamias	
<b>PASSIONFRUIT BRULEE TART</b> <small>v</small>	16
rum crusted pineapple crisp, pashmak	
<b>MINI BAKED CHEESECAKE</b> <small>v</small>	15
fresh fruit, crème fraîche, white chocolate bark	

## 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.

### THONES BEAUFORT AOP

#### unpasteurised cow's milk, hard cooked, savoie, france

a naturally rinded cheese from the european alps, traditionally made in 45kg wheels and is one of the largest cheeses made in the world. a close, concentrated creamy texture with nutty, slightly sweet lingering flavours in this rare cheese which also has excellent melting qualities.