

STEVES

SOMETHING SWEET

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

BERRY'S CREEK RIVERINE BLUE

buffalo milk, blue mould, gippsland, victoria

the only buffalo milk blue cheese made in Australia and one of only a handful made on the planet, rarely seen in the market due to the small quantities of available buffalo milk from local gippsland sources. an amazingly creamy, smooth, light coloured blue cheese which is both engaging & interesting.

L'AMUSE BRABANDER

goat's milk, hard artisan, north brabant, netherlands

a goat's milk gouda with a porcelain-white paste, a stark contrast to the usual deep amber colour of a classic gouda. the high temperature and warm maturation encourage flavours of butter, caramel and toasted hay whilst maintaining the moisture in the cheese. tyrosine crystals emerge and fleck the paste, providing a satisfying crunch.

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