

STEVES

SOMETHING SWEET

HOUSE GELATO v

ask our friendly staff for today's flavour

9

TEXTURES OF CHOCOLATE v

flourless almond cake, crème, 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.

CABOT CLOTHBOUND CHEDDAR

cow's milk, hard cheddar, vermont, usa

this crumbly clothbound cheddar is wrapped in cloth then coated in lard in its maturation time which imparts a nutty earthy aroma that radiates from the cheese when the cloth is removed. tasting this cheese you find it touches every part of your palate starting savory and tangy then developing a caramel sweetness to finish.

BERRY'S CREEK MOSSVALE BLUE

buffalo milk, blue mould, gippsland, victoria

made by Australia's 'master of blue' Barry Charlton and handcrafted using fresh milk from special selected local farms and ripens in the maturation rooms overlooking Wilson's Prom. After two months of ripening, the buttery, yellow interior develops veins of jade-coloured mould and a mild, creamy, salty-blue flavour with a sweetish finish.

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