

STEVES

SOMETHING SWEET

HOUSE GELATO v 10

ask our friendly staff for today's flavour

TEXTURES OF CHOCOLATE v 18

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

PASSIONFRUIT BRULEE TART v 18

rum crusted pineapple crisp, pashmak

MINI BAKED CHEESECAKE v 18

fresh fruit, crème fraîche, white chocolate bark

CHEESE SELECTION

SINGLE CHEESE SERVE 16

ADDITIONAL CHEESES 10ea

served with seasonal accompaniments v, gf

BUCHE D’AFFINOIS

cow's milk, double cream, mixed white mould/washed rind, rhône-alpes, france

this unusual brick shaped cheese is based on the 'brique' shape of a traditional cheese of the region. the dairy was built to utilise the best of modern technology, but at the same time respect the flavours of the past. the result is an elegant cheese with a mixed washed/white rind. slightly pungent it develops to a mild silky texture as it ripens.

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.