

# STEVES

## SOMETHING SWEET

<b>HOUSE GELATO</b> v	10
ask our friendly staff for today's flavour	
<b>TEXTURES OF CHOCOLATE</b> v	18
flourless almond cake, crème, brownie, snow, soil, salted caramel macadamias	
<b>PASSIONFRUIT BRULEE TART</b> v	18
rum crusted pineapple crisp, pashmak	
<b>MINI BAKED CHEESECAKE</b> v	18
fresh fruit, crème fraîche, white chocolate bark	

## CHEESE SELECTION

<b>SINGLE CHEESE SERVE</b>	16
<b>ADDITIONAL CHEESES</b>	10ea
served with seasonal accompaniments	v, gf

### BUCHE D'AFFINOIS

**cow's milk, double cream, mixed white mould/washed rind, rhône-alpes, france**  
the facilities of this new dairy were built to utilise the best of modern dairy technology, but at the same time encompass and 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. a silky mouth feel and creamy subtle flavour have made this cheese one of the world's most sought after.

### 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 TARWIN BLUE

**buffalo milk, blue mould, gippsland, victoria**

the most awarded in the berry's creek range and handcrafted using fresh milk from selected local farms and a specially formulated recipe of cultures. after maturation for a minimum of two months, the rich buttery texture becomes interspersed with dark blue veins and develops a distinct creamy blue finish. a delicious savoury, blue mould flavour with a subtle earthiness and delicate hints of spice.

### AGOURL OSSAU-IRATY AOP

**ewe's milk, semi-hard artisan, basque region, france**

the last family owned cheese producer in the basque region, the excellent milk quality is assured with sheep grazing on natural pastures for a minimum of 240 days a year. with a minimum of 12 months ageing this cheese shows complex and varied qualities. subtle and creamy in texture with multi layered flavour profiles of fruit & nuts with a sweet clean 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