

# STEVES

## Dessert Menu



### SOMETHING SWEET

#### HOUSE GELATO v

ask our friendly staff for today's flavour

#### HOUSE AFFOGATO v

espresso over vanilla bean gelato

#### TEXTURES OF CHOCOLATE v

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

#### PASSIONFRUIT BRULEE TART v

rum crusted pineapple crisp, pashmak

#### BAKED CUSTARD v gf

palm sugar caramel, blood orange, toasted coconut, lemon balm

10

14

18

### 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, rh ne-alpes, france  
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.

#### FOURME D'AMBERT

cow's milk, blue mould, auvergne, france

One of France's oldest cheeses, the interior paste is cream-colored and is marked with plentiful blue veining. Flavours are smooth, forward and very balanced. There are distinct notes of butter and cream that complement the spicy blue mould.

#### L'AMUSE BRABANDER

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

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.

### SWEET WINES 60ml glass

2021	Mount Horrocks 'Cordon Cut' Riesling	Clare Valley, SA	12
2018	Brigaldara Recioto Della Valpolicella Pinot Noir	Veneto, Italy	15
NV	Lustau 'San Emilio' Rare Pedro Xim nez	Andalucia, Spain	12
2015	Ramos Pinto 'LBV' Port Touriga Nacional	Porto, Portugal	12
2007	Ch teau Coutet Sauvignon Blanc, S millon	Barsac, Bordeaux	25

v = vegetarian gf = gluten free vg = vegan gfo-gluten free option vgo - vegan option

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

Please note that a payment processing fee is added to card payments Mastercard & Visa 1.5% | Amex 2%

Please note that a public holiday surcharges of 15% applies to all Food & Beverage