

FORTIFIEDS

60ml pour Gl Btl

Tawny Port NV Shiraz **N/A**

Blend of over 10 years. Aromas of marzipan & chocolate. Tasting toffee, raisins & chocolate. Classic spirit driven finish

Liqueur Muscat NV **\$20.00** **\$100**

100% Brown Muscat, Solera blended intense caramel & coffee characteristics

Pedro Ximenez NV **\$20.00** **\$100**

Solera blended. Fruit sourced from old SV vineyards. Dried fruits, toffee, caramel & rancio characteristics

Liqueur Verdelho NV **N/A**

100% Verdelho. Solera blended. Fresh apricot preserve with caramel, tar & molasses characteristics

DESSERTS

Sittella's Strawberry Basket \$17.90

Brandy snap, Cointreau ice cream, passionfruit coulis

Cream Caramel \$17.90

Braised sour cherries in Verjuice

Burnt Lemon Cheese Cake \$17.90

Honeycomb, vanilla ice cream

Banana Cream Brulee \$17.90

Pineapple compote, macadamia praline ice cream

Dark Chocolate Tart \$17.90

Chocolate mousse, biscuit crumb, raspberry sorbet

Sittella Cheese Plate \$45.00

Cheddar(UK), Camembert(FR), Manchego(ES), caramelised fig, honeycomb, muscatel, seasonal berries & house baked lavash cracker



SITTELLA

FIORI COFFEE

Cappuccino, Flat White, Latte **\$5.70**

Long/Short Macchiato, Espresso
Long Black

Mocha, Chai Latte, Hot chocolate **\$6.70**

Ice coffee & Iced Chocolate **\$8.70**

Affogato **\$7.70**

Affogato with Fortified **\$23.50**
served with Pedro or Liqueur Muscat

Liqueur Coffees **\$17.50**

Choose from Baileys, Whiskey or Kahlua

Coffee Additions

Flavoured Syrup Coffees **add \$1.00**

Caramel, Vanilla, Irish cream, Hazelnut

Mug size **add \$1.00**

Extra shot, decaf coffee **add \$1.00**

TEA **\$5.50 pot**

English breakfast, Earl Grey, Green Tea