

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 \$17.50

Brandy snap basket filled with Cointreau ice cream & passionfruit coulis

English Tart \$17.50

Old English custard tart with prune ice cream

Burnt cheese cake \$17.50

*Lemon, biscuit crumb
Strawberries, vanilla ice cream*

Banana Brulee \$17.50

*Crème Brulee topped with pineapple compote
Served with macadamia praline ice cream*

Sittella's Chocolate Tasting Plate \$32.50

*Rich dark chocolate & raspberry tart
Kahlua nougat parfait
Triple chocolate pudding*

Sittella Cheese Plate \$45.00

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



SITTELLA

FIORI COFFEE

Cappuccino, Flat White, Latte **\$5.50**

Long/Short Macchiato, Espresso
Long Black

Mocha, Chai Latte, Hot chocolate **\$6.50**

Ice coffee & Iced Chocolate **\$8.50**

Affogato **\$7.50**

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 \$5.20 pot

English breakfast, Earl Grey, Green Tea
Peppermint Tea or Chamomile Tea