

FORTIFIEDS

60ml pour Gl Btl

Tawny Port NV Shiraz \$15.00 \$50

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

Liqueur Muscat NV \$20.00 \$90

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

Pedro Ximenez NV N/A

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 & crushed passionfruit

English Tart \$17.50

Old English Custard tart with mixed berries & creme de cassis ice cream

Crumble \$17.50

*Rhubarb & apple topped with hazelnut crumble
Served with prune & Armagnac ice cream*

Banana Brulee \$17.50

*Crème Brulee topped with pineapple compote
Served with caramel & macadamia ice cream*

Sittella's Chocolate Tasting Plate \$32.50

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

Sittella Cheese Plate \$34.50

*Tarago River Shadows of Blue
Double Cream Brie
Pyengana Cheddar
served with house made chilli jam, fig & brasil nut
paste & valley honeycomb (seasonal)*



SITTELLA

FIORI COFEE

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

Long/Short Macchiato, Espresso
Long Black

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

Ice coffee & Iced Chocolate **\$7.50**

Affogato **\$7.50**

Affogato with Fortified **\$18.50**
served with Tawny or Liqueur Muscat(\$5 extra)

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

