

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 & 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 \$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