



Sittella's Valentines dinner 2024



A complimentary glass of Sittella Sparkling

Entrée:

Smoked Salmon & king prawns on chive tart with lime egg mayonnaise

Crisp pork belly, chorizo, seared scallops, edamame beans, silver beet, pickled onion, Furikake & toasted sesame dressing

Red emperor fillet

local asparagus & garden pea risotto, seafood ragout, champagne caviar cream, bursting cherry tomato

Lamb rack

Garlic roasted, Mediterranean vegetable tort, mint pesto, rosemary scented glaze

Beef

Tenderloin, braised beef cheek, forest mushrooms
caramelised red onion shiraz glaze

Sittella winery invites you to share our:

“Valentines Chocolate Dessert tasting plate”

Dark Chocolate & raspberry infused tart

Pecan and bitter chocolate vacherin

Chocolate & cherry ice cream

Warm fudge cake bitter chocolate sauce

*Executive Chef: Mike Price
Winemaker: Yuri Berns*

Music: Kemistry Sounds