



## Valentines dinner 2025



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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

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### Mains

Red emperor fillet

Pan-roasted, local asparagus & seafood ragout  
roasted tomato cream, mustard crust, garden pea risotto

Lamb rack

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

Beef

Tenderloin, barbecued beef brisket, forest mushrooms  
caramelised shallot, Shiraz glaze

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### Dessert

Sittella winery invites you to share our:

**“Valentines Chocolate Dessert tasting plate”**

Raspberry & ricotta cheesecake

Strawberries, brandy snap, mousse

Lemon tart, lime meringue, caramel white chocolate

Dark Chocolate & black cherry panna cotta

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Executive Chef: Mike Price

Winemaker: Yuri Berns

\$118.00 per person