

## **DESSERT MENU**

### **STRAWBERRY** **\$14.00**

#### **"Sittella strawberry basket"**

Filled with cointreau ice cream  
and crushed passionfruit

### **TART** **\$14.00**

Old English custard tart with mixed berries  
crème de cassis ice cream

### **RHUBARB** **\$14.00**

Rhubarb and apple topped with hazelnuts  
crumble served with prune and armagnac ice  
cream

### **BANANA BRULEE** **\$14.00**

Crème brulee with pineapple compote  
caramel and macadamia ice cream

### **CHOCOLATE (To Share)** **\$27.00**

Sittella's chocolate tasting plate rich dark  
chocolate and raspberry tart, orange chocolate  
velvet, kahlua nougat parfait and triple  
chocolate pudding

### **SITTELLA CHEESE PLATE** **\$25.00**

Tarago river shadows of blue, double crème  
brie, pyengana cheddar, sittella  
chilli jam, fig and brazil nut paste and valley  
honey comb