



Valentines Dinner 2019

Amuse bouche *with a complementary glass of Sittella Sparkling.

Vichyssoise cream with scallop & avocado salad

Sharing Plate

Virgin Mary oyster's

Crisp coconut prawns

Chicken & Macadamia nut Terrine with pear & saffron chutney

Smoked Salmon on crab & shrimp duck egg mayonnaise

Slow cooked Pork Belly with plum glaze, pineapple relish

Jamon Serrano compressed watermelon & mint salad

Mains

Red emperor fillet

local asparagus & garden pea risotto, champagne caviar cream,
bursting cherry tomato & King prawn

Free range Chicken

Spice roasted chicken breast, Gruyere cheese, cured ham,
pumpkin hash, tomato sugo

“Black Angus “Beef Tenderloin

roasted with glazed shallots, bacon lardons & button mushrooms,
rich shiraz & thyme glaze

Dessert

Sittella winery invites you to share our:

“Valentines Chocolate Dessert tasting plate”

Dark Chocolate black forest tort

White chocolate & Raspberry cheesecake

Hazelnut & chocolate gelato

Warm fudge cake bitter chocolate sauce