

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



FORTIFIEDS

Glass Bottle

NV TAWNY PORT

Swan Valley

Aromas of exotic sweet scented spices of ripe fig, and apricots with the subtle nuances of butterscotch.

\$12.00 \$47.00

NV LIQUER MUSCAT

Swan Valley

Turkish delight, vanilla essence subtle spice. Intense, concentrated palate with caramel and coffee characters.

\$12.00 \$47.00

NV PEDRO XIMENEZ SOLERA

Swan Valley

This wine is rich with aromas of coffee, caramel and burnt toffee. Ultra-complex style of wine.

\$12.00 \$47.00

MONDO NOUGAT

(Honey & Almond)

\$2.20 each



SITTELLA

FIORI COFFEE

Cappuccino, Flat White, Latte Long/Short Macchiato, Espresso, Long Black, Decaf	\$4.40
Mocha, Chia Latte and Hot Chocolate	\$4.50
Affogato	\$4.50
Ice Coffee/ Ice Chocolate	\$5.75
Flavoured Coffees: Caramel, Vanilla, Irish Cream and Noisette	\$5.15
Baby Chino	\$1.70
Soy	\$0.50
Double Shot	\$0.50

TEAS

English breakfast, Earl Grey, Green Tea, Peppermint Tea Orange Pekoe, Darjeeling, Camomile	\$4.20pot
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EXOTIC BLENDS

Japanese Country Green tea lemon grass and rose petals	\$5.50pot
Harmony Lemon balm, spearmint and raspberry leaves	\$5.50pot