

Winner Best Exhibitor Swan Valley Wine show 2007/ 2009 & 2011
Sittella fine wine and food Ph.: 9296 2600 www.sittella.com.au

MENU

<i>Crispy baked Turkish bread with garlic scented olive oil, dukkah and savoury dip</i>	<i>\$ 13.25</i>
<i>Sittella Winemaker's Plate smoked chorizo sausage, wasabi dressed smoked salmon, Shiitake Arancini, chicken terrine, kalamata olives, semi-dried tomato and roasted artichoke hearts, port soaked figs with warm flatbread and Sittella's special macadamia dip</i>	<i>\$ 26.50</i>
<i>Freshly Shucked South Australian Oysters served</i> ½ dozen \$20.00 dozen \$ 32.-	
<i>Served :</i> <i>Natural lemon</i> <i>Red wine vinegar, shallot dressing</i> <i>Kilpatrick</i> <i>Thai Dressing mango coriander</i> <i>Japanese Ponzu, salmon pearls</i>	
<i>Today's Soup (ask your waitperson)</i>	<i>\$ 14.00</i>
<i>Seared scallops tandoori flavors asparagus & garden pea risotto, Tomato confit, curry oil</i>	<i>\$ 23.50</i>
<i>Beef tataki, shaved onion & radish salad, miso dressing</i>	<i>\$ 25.50</i>
<i>Sticky sweet & sour Pork belly, Papaya, watermelon salad Salt & Pepper Calamari</i>	<i>\$ 24.50</i>
<i>Barbecue King Prawns on crisp Crab Cakes Gremolata & Wild garlic mayonnaise</i>	<i>\$ 28.50</i>
<i>Chicken & duck liver parfait, apple & pear chutney, toasted brioche, Muscat Jelly</i>	<i>\$ 23.50</i>

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MAIN

<i>Market Fish of the Day (ask your waitperson)</i>	<i>MP</i>
<i>Selected pan roasted fish fillets on fennel & capsicum mash, Shrimps, capers & nut brown butter</i>	
<i>Wild Rabbit Papparadelle, Bacon, spinach & mushroom veloute</i>	<i>\$ 30.00</i>
<i>Grilled fillet of salmon with sautéed king prawn asparagus tips, drizzled with dill oil and béarnaise sauce</i>	<i>\$ 38.50</i>
<i>Palm sugar glazed duck breast confit leg, potato gratin, beetroot & Blood orange bigarrade</i>	<i>\$ 39.50</i>
<i>West Australian double lamb cutlet, braised shoulder Persian fetta Tart, pea & mint pesto</i>	<i>\$ 40.50</i>
<i>Noisette of Kangaroo loin yakadirri potato pikelette, oven roasted Cherry tomatoes, red onion marmalade</i>	<i>\$ 38.50</i>
<i>Aged tender ridge beef fillet, roasted field mushroom, green peppercorn, Shiraz glaze crisp panko chips</i>	<i>\$ 40.50</i>
<i>Free Range Ferguson Valley Chicken, garlic & porcini mushroom cream, oven dried tomatoes, peas, spinach & ricotta croquette</i>	<i>\$ 38.50</i>
<i>Roast Pumpkin, fetta & shallot tart, marjoram & hazel nut salsa, Pumpkin marmalade</i>	<i>\$ 28.50</i>
<i>Wagyu sirloin (Marbel score 7) recommended Medium rare</i>	<i>\$ 58.00</i>

Please note there is no split billing

**All major credit cards accepted 2% surcharge on AMEX and DINERS
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