

Winner Best Exhibitor Swan Valley Wine show 2007 & 2009
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>Six Freshly Shucked South Australian Oysters served Natural Kilpatrick Mango & Lime</i>	<i>\$ 18.00</i>
<i>Today's Soup (ask your waitperson)</i>	<i>\$ 14.00</i>
<i>Sittella Seafood and sweet potato chowder garlic and herb crouton and roasted capsicum pistou</i>	<i>\$ 17.50</i>
<i>Szechuan spiced roast Duck on noodle roesti, baby bok choy and sour cherrie glaze</i>	<i>\$ 26.50</i>
<i>Tasmanian Smoked Salmon on crab & shrimp tart with duck egg Mayonnaise</i>	<i>\$ 27.50</i>
<i>Sauteed scallops and honey roasted pork belly, Apple, Pear & ginger jam</i>	<i>\$ 23.50</i>
<i>Wok fried King prawns, coriander squid and roasted chorizo with scallions and chilli jam</i>	<i>\$ 26.50</i>
<i>Twice baked Gorgonzola soufflé, poached pear, micro salad, candied Macadamia & raspberry vinaigrette</i>	<i>\$ 18.50</i>

MAIN

<i>Linguini Pasta tossed with Spice rubbed Chicken, Mushroom, roasted Pumpkin and Avocado Cream</i>	<i>\$ 28.50</i>
<i>Market Fish of the Day (ask your waitperson) Selected pan roasted fish fillets on fennel & capsicum mash, mustard crust and citrus butter</i>	<i>MP</i>
<i>Char grilled beef Tenderloin, topped with Tiger Prawns in rich Garlic & chive cream & smoked roma tomato</i>	<i>\$ 40.50</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>Garlic roasted chicken breast (gluten free) on sun dried tomato and chorizo risotto, crisp pancetta</i>	<i>\$ 36.50</i>
<i>Garlic crusted West Australian rack of lamb with confit shoulder on whipped potatoes with baby vegetables garden pea & mint puree</i>	<i>\$ 38.50</i>
<i>Grilled Kangaroo fillet (recommended cooked rare) on creamy Polenta, wilted greens, red onion marmalade, cranberry glaze</i>	<i>\$ 36.50</i>

Please note there is no split billing

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