

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

MENU

*Crispy baked Turkish bread with garlic scented
olive oil, dukkah and savoury dip*

\$ 13.25

Sittella Winemaker's Plate

\$ 26.50

*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*

Freshly Shucked South Australian Oysters served ½ dozen \$20.00 dozen \$ 32.-

Served :

Natural lemon

Red wine vinegar, shallot dressing

Kilpatrick

Thai Dressing mango coriander

Japanese Ponzu, salmon pearls

Today's Soup (ask your waitperson)

\$ 14.00

*Seared scallops tandoori flavors asparagus & garden pea risotto,
Tomato confit, curry oil*

\$ 21.50

Beef tataki, shaved onion & radish salad, miso dressing

\$ 23.50

*Sticky sweet & sour Pork belly, Papaya, watermelon salad
Salt & Pepper Calamari*

\$ 22.50

*Barbecue King Prawns on crisp Crab Cakes Gremolata &
Wild garlic mayonnaise*

\$ 26.50

*Chicken & duck liver parfait, apple & pear chutney, toasted brioche,
Muscat Jelly*

\$ 21.50

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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>\$ 28.50</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>Palm sugar glazed duck breast confit leg, potato gratin, beetroot & Blood orange bigarrade</i>	<i>\$ 37.50</i>
<i>West Australian double lamb cutlet, braised shoulder Persian fetta Tart, pea & mint pesto</i>	<i>\$ 38.50</i>
<i>Noisette of Kangaroo loin yakadirri potato pikelette, oven roasted Cherry tomatoes, red onion marmalade</i>	<i>\$ 36.50</i>
<i>Aged tender ridge beef fillet, roasted field mushroom, green peppercorn, Shiraz glaze crisp panko chips</i>	<i>\$ 38.50</i>
<i>Free Range Ferguson Valley Chicken, garlic & porcini mushroom cream, oven dried tomatoes, peas, spinach & ricotta croquette</i>	<i>\$ 36.50</i>
<i>Roast Pumpkin, fetta & shallot tart, marjoram & hazel nut salsa, Pumpkin marmalade</i>	<i>\$ 26.50</i>
<i>Wagyu sirloin (Marbel score 7) recommended Medium rare</i>	<i>\$ 56.00</i>

Please note there is no split billing

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