



SITTELLA

Entrée

Winemakers Plate \$43.50

Smoked salmon, Serrano ham, chicken leek pie, Ligurian & Kalamata olives, chicken macadamia terrine, chorizo & fetta, port soaked figs, warm flatbread, EVOO, balsamic glaze, dukkha

Burrata Salad \$21.50

Cherry tomatoes, extra virgin olive oil, balsamic glaze, herb oil, red vine sorrel

Seasonal Crudo \$29.50

Hiramasa Kingfish, Tasmania Salmon, cucumber, fennel, orange, shallot raspberry vinaigrette

Steak Tartare \$29.50

Beef tenderloin, cornichons, anchovy, mustard, shallot, toasted bread stick

Seafood Chowder E \$22.50 M \$29.50

Shellfish chowder, crouton, parsley, red capsicum pesto

Western Australian E \$29.50 King Prawns M \$40.50

Seared, garlic brown butter, spinach & parsley coulis, lemon & garlic croute

MENU

Menu \$ 70.50

Seafood

Shellfish & Vegetable Chowder
crouton, parsley, roasted capsicum pistou

Beef tartare

cornichons, anchovy, mustard
shallot, toasted Turkish bread

Burrata salad

Cherry tomatoes, Extra virgin olive oil
balsamic glaze, herb oil, red vine sorrel

Barramundi

Grilled fillet, asparagus, prawn,
mustard panko, citrus butter sauce

Black Angus Beef

Grilled porterhouse, Swiss mushroom
seeded mustard, Café de Paris butter, Jus

Mount Barker Chicken

Serrano ham, tomato sugo
tomato chutney, gruyere cheese, Jus

Ricotta Gnocchi

Roasted vegetables, tomato sugo
Stracciatella, pecorino

Sittella's Strawberry

Brandy snap, passion Fruit, Cointreau ice cream

Chocolate mousse tart

Biscuit crumb, raspberry sorbet

Main

Market fresh fish \$ 49.50

(ask waitperson)
Grilled fillet, mustard panko, asparagus,
prawn, creamy potato, citrus butter sauce

Beef \$49.50

Eye fillet, Swiss mushroom, beetroot,
carrot, creamy potato, croquette, Jus

Lamb \$49.50

Grilled rack, slow cooked shoulder,
onion, creamy potato, mint pesto, Jus

Duck \$49.50

Confit legs, orange, pumpkin, fennel,
crisp peppered skin, sweet plum dressing

Chicken \$45.50

Grilled breast, serrano ham, Gruyere
cheese, tomato sugo, creamy potato, Jus

Kangaroo \$45.50

Seared loin, chorizo, potato rosti,
Swiss mushroom, red cabbage relish, Jus

Beef & Tomato ragu \$35.50

Linguine, rich braised beef and tomato
sauce, asparagus, pecorino

Ricotta Gnocchi \$37.50

Roasted vegetables, tomato sugo,
Stracciatella, pecorino

"Public Holiday"

15% Surcharge applies