



SITTELLA

Entrée

Winemakers Plate \$42.00

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

Seasonal Crudo \$29.50

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

Seafood Chowder E \$21.50

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

Duck E \$31.00

M \$42.50

Confit leg, orange, pickled pumpkin and fennel sweet plum dressing

Beef & Tomato ragu E \$23.50

M \$34.70

House made Pappardelle, rich braised beef in tomato sauce & Swiss brown mushrooms artichoke hearts, aged parmesan

MENU

Menu \$ 70.50

Seafood

Shellfish & Vegetable Chowder
crouton, parsley, roasted capsicum pistou

Linley Valley Pork Belly

Slow cooked pork belly, watermelon
papaya, plum sauce

Burrata salad

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

Barramundi

Grilled fillet, asparagus, prawn,
mustard crust, chardonnay beurre blanc

Black Angus Beef

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

Mount Barker Chicken

Pot-roasted, Serrano ham, tomato sugo, tomato
chutney, gruyere cheese

Mediterranean vegetable moussaka

Layers of eggplant, zucchini, parmesan & fetta,
roasted vegetable salad, glazed cheese sauce

Sittella's Strawberry

Brandy snap, passion Fruit, Cointreau ice cream

Chocolate mousse tart

White chocolate crumb, raspberry sorbet

Main

Market fresh fish \$ 49.50

(Ask waitperson)

WA fillets pan-fried, risotto, mustard
crust, prawn, chardonnay beurre blanc

Beef \$49.50

Eye fillet, Swiss mushroom, roasted
celeriac, charred shallot, croquette

Lamb \$49.50

Rack, slow roasted shoulder, feta pie,
roasted carrot, mint pesto

Chicken \$44.00

Grilled breast, Serrano ham, tomato
chutney, tomato sugo, gruyere cheese

Kangaroo \$44.00

Seared loin, chorizo, potato rosti
red cabbage choucroute, crispy pancetta

Vegetarian \$37.50

Ricotta Gnocchi, roasted vegetables,
tomato sugo, Stracciatella, pecorino

"Public Holiday"

15% Surcharge applies