



# SITTELLA

## Entrée

### Winemakers Plate **\$43.50**

Smoked salmon, Parma ham, Salami, Mortadella, chicken macadamia terrine, grilled haloumi cheese, Sicilian & Kalamata olives, watermelon, grilled chorizo, bread rolls, EVOO, balsamic glaze, dip topped with dukkha

### Seasonal Burrata Salad **\$25.50**

Cherry tomatoes, nectarine, apple cider vinaigrette, herb oil, toasted seeds, oregano

### King Prawn Cocktail **\$29.50**

Steamed prawns, baby cos lettuce, avocado, chilli cocktail sauce, sumac

### Shell Baked Shark Bay Scallops(3) **\$29.50**

Warm spiced tarragon butter, charred sweet corn salsa, crispy leek

### Steak Tartare on Brioche **\$29.50**

Beef tenderloin, cornichons, anchovy sauce, mustard sauce, shallot, brown butter, egg yolk

### Duck Liver Pate **\$29.50**

Cornichons, fresh cherries, plum sauce, Nigella seed lavash

“Public Holiday”

15% Surcharge applies

## Saturday Set Menu \$ 70.50

### King Prawn Cocktail

Avocado, cos lettuce, chilli cocktail sauce, sumac

### Steak Tartare on Brioche

Tenderloin, anchovy sauce, cornichons, mustard

### Seasonal Burrata Salad

Cherry tomatoes, nectarine, oregano, cider vinaigrette

---

### Grilled Barramundi

Zucchini, creamed potato, dill oil, lemon butter sauce

### Slow Roasted Chicken Breast

Swiss chard, creamed potato, shallot butter sauce

### Char-grilled Scotch Fillet

Swiss mushroom, creamed potato, aromatic butter, Jus

### House Made Ricotta Gnocchi

Asparagus, tomato sugo, stracciatella, pecorino

---

### Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

### Burnt Lemon Cheese Cake

honeycomb, macadamia praline ice cream

## Main

### Market Fish **\$ 49.50**

(ask waitperson)

Charred zucchini, creamed potato, dill oil, baby capers, lemon butter sauce

### Eye fillet **\$49.50**

Roasted mushroom, charred onion, creamed potato, pickled mustard seeds, rosemary garlic oil, Jus

### Lamb Rack **\$49.50**

Sauteed Swiss chard, charred onion, baked potato, mint oil, Jus

### Chicken Breast **\$45.50**

Sauteed chard, pickled mustard seeds, creamed potato, shallot butter sauce

### Confit Duck Legs **S \$39.50**

**L \$55.50**

Creamed pumpkin, sour cherries poached in Verjuice, plum glaze, Jus

### Kangaroo Loin **\$45.50**

Grilled chorizo, baked potato, roasted Swiss mushroom, rosemary garlic oil, Jus

### House made Gnocchi **\$39.50**

Roasted vegetables, asparagus, tomato sugo, local Stracciatella, Pecorino