



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 King Prawns E \$29.50 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*

Roast Beef

*Boneless ribeye, Yorkshire pudding
mashed potato, mushroom, 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