



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 E \$29.50

Hiramasu 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*

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

*Roasted thick cut ribeye, Yorkshire pudding
mashed potato, mushroom, jus*

Mount Barker Chicken

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

Mediterranean vegetable moussaka

*Layers of eggplant, zucchini, parmesan & feta,
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, fetta 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 roesti red cabbage choucroute, crispy pancetta

Vegetarian \$37.50

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

"Public Holiday"

15% Surcharge applies