



## 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

**Sunday 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

**Sunday Roast Beef**

Boneless ribeye, Yorkshire pudding, creamed potato, 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