



SITTELLA

Entrée

Winemakers Plate \$43.50

Smoked salmon, Serrano 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

Taramasalata and Blinis \$25.50

Greek style cod roe dip, house made mini pancakes, smoked salmon caviar, chive

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, egg yolk

“Public Holiday”

15% Surcharge applies

Sunday Set Menu

3 courses \$73.50

Complimentary Fresh Bread Roll & Butter

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

Ribeye boneless, 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, vanilla ice cream

Cream caramel

Caramel sauce, braised cherries in Verjuice

Main

Market Fish \$49.50

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 Leg S \$45.50

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Sour cherry compote, creamed potato, pumpkin puree, plum glaze, Jus

Kangaroo Loin \$45.50

Charred Chorizo, baked potato, roasted Swiss mushroom, rosemary garlic oil, Jus

House made Gnocchi \$39.50

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