



SITTELLA

Entrée

Winemakers Plate \$43.50
Smoked salmon, Jamon, Wagyu Bresaola, chicken macadamia terrine, chorizo, Ligurian & Kalamata olives, watermelon, warm flatbread, EVOO, balsamic glaze, dip topped with dukkha

Burrata Salad \$21.50

Cherry tomatoes, extra virgin olive oil, balsamic glaze, herb oil, red vine sorrel

Seasonal Crudo \$29.50

Tasmania Salmon, cucumber, fennel, orange, shallot raspberry vinaigrette

Prawn Cocktail \$29.50

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

Steak Tartare \$29.50

Beef tenderloin, cornichons, anchovy, mustard, shallot, toasted bread stick

Duck liver pate \$29.50

Cornichons, cherries, plum sauce, nigella seed lavosh

MENU



December Set Menu
Available Tuesday to Friday

Lunch set menu
\$ 60.50

Warm Turkish Bread Balsamic glaze, Dukkha, dip

Tasmanian Salmon
*Asparagus, king prawn, mustard panko
creamy potato, citrus butter sauce*

Christmas Turkey
Speck, roasted carrot, creamy potato
cranberry sauce, Jus

Black Angus Scotch Fillet
Swiss mushroom, mustard, creamy potato
Café di Paris butter, Jus

Ricotta Gnocchi
Roasted vegetables, tomato sugo, stracciatella, pecorino

Strawberry Basket
Brandy snap, strawberries, Cointreau ice cream

Chocolate, Fig & Rum Pudding
Chocolate caramel sauce, Christmas pudding parfait

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, Jus

Lamb \$49.50
Grilled rack, buttered carrot, charred onion, creamy potato, mint oil, Jus

Turkey \$45.50
Speck, buttered carrot, creamy potato, cranberry sauce, Jus

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

Ricotta Gnocchi \$37.50
Roasted vegetables, tomato sugo, Stracciatella, pecorino

“Public Holiday”

15% Surcharge applies