



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

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

Duck Liver Pate \$29.50

Cornichons, cherries, plum sauce, Nigella seed lavash

"Public Holiday"

15% Surcharge applies

Set Menu Tuesday to Friday \$ 55.50

Toasted Ciabatta

Hummus, Dukkah, Extra virgin olive oil, balsamic glaze

Grilled Barramundi

Charred zucchini, creamed potato, capers, dill oil, lemon butter sauce

Slow Roasted Chicken Breast

Sauteed chard, pickled mustard seeds, creamed potato, shallot butter sauce

Char-grilled Scotch Fillet

Swiss mushroom, creamed potato, aromatic butter, Jus

House Made Ricotta Gnocchi

asparagus, roasted vegetables, tomato sugo, stracciatella, pecorino

Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

Burnt Lemon Cheese Cake

Honeycomb, macadamia ice cream

Main

Market Fish \$ 49.50

(ask waitperson)

Charred zucchini, creamed potato, capers, dill oil, lemon butter sauce

Eye fillet \$49.50

Swiss mushroom & beetroot, creamed potato, pickled mustard seeds, 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

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Creamed pumpkin, sour cherries poached in Verjuice, plum glaze, Jus

Kangaroo Loin \$45.50

Grilled chorizo, baked potato, roasted Swiss mushroom, Jus

House made Gnocchi \$39.50

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