



# 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

**Fried Cauliflower Salad** \$25.50

Hummus, green labneh, mixed herbs, toasted seeds, pickled shallot, Zaatar

**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

**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 lavosh

# MENU

## Set Menu

Available Tuesday to Friday

### Lunch set menu

\$ 55.50

### Toasted Ciabatta

Hummus, Dukkah, Extra virgin olive oil, balsamic glaze

### Tasmanian Salmon

Steamed asparagus & King prawn, dill oil creamy potato, citrus butter sauce

### Mt Barker Chicken

Serrano ham, grilled Gruyere cheese, tomato chutney & sugo, creamy potato, Jus

### Black Angus Scotch Fillet

Swiss mushroom, pickled mustard seeds creamy potato, Café di Paris butter, Jus

### Ricotta Gnocchi

Roasted vegetables, tomato sugo, stracciatella, pecorino

### Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

### Burnt cheese cake

Honeycomb, macadamia praline ice cream

## Main

**Market Fish** \$ 49.50

(ask waitperson)

Premium WA local fillet, steamed King prawn & asparagus, creamy potato, dill oil, citrus butter sauce

**Eye fillet** \$49.50

WA grass fed, roasted Swiss mushroom & beetroot, creamy potato, rosemary & garlic oil, pickled mustard seeds, Jus

**Lamb Rack** \$49.50

WA lamb, sauteed Swiss chard, caramelised shallot in red wine, creamy potato, mint oil, Jus

**Chicken Breast** \$45.50

Serrano ham, grilled Gruyere cheese, tomato chutney & tomato sugo, creamy potato, Jus

**Kangaroo Loin** \$45.50

Grilled chorizo, potato Pave, roasted Swiss mushroom, red cabbage relish, Jus

**House made Gnocchi** \$89.50

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

"Public Holiday"

15% Surcharge applies