



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, Dukkha, 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 \$39.50

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

"Public Holiday"

15% Surcharge applies