



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** **\$29.50**
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

Weekday Set Menu

2 courses \$55.50 3 courses \$70.50

Complimentary Fresh Bread Roll

Hummus, Dukkah, apple balsamic glaze, EVOO

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

Char-grilled Scotch Fillet

Swiss mushroom, creamed potato, aromatic butter, 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**
(ask waitperson)
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** **\$49.50**
Grilled Foie gras, sour cherry compote, creamed potato, plum glaze, Jus
- Kangaroo Loin** **\$45.50**
Grilled chorizo, baked potato, roasted Swiss mushroom, rosemary garlic oil, Jus
- House made Gnocchi** **\$39.50**
Roasted vegetables, asparagus, tomato sugo, local Stracciatella, Pecorino