



SITTELLA

Entrée

Winemakers Plate **\$38.00**
Wasabi dressed smoked salmon, Serrano ham, rabbit pie, Ligurian & Kalamata olives, Chicken macadamia terrine, smoked chorizo & fetta, port soaked figs warm flatbread, EVOO aged balsamic, dukkha

Seafood Chowder **\$18.50**
Shellfish chowder garlic scented crouton, red capsicum pesto

Duck **\$25.50**
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian King Prawns **\$21.50**
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & scallops **\$22.50**
“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

Lamb & Tomato ragu **\$18.50**
House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

December Set Menu \$ 55.00

Warm Turkish bread & dips_

Fillet of Cone Bay Barramundi
Pan-Roasted, smoked salmon, dill & caper crumble, chardonnay butter

Free range turkey tenderloin
Pastry wrapped, Topped with bacon, cranberry & chestnut stuffing mushroom & sage on herb potato with Rosella Marmalade

Black Angus Beef Medallions
Garlic scented Potato, green peppercorn jus

Vegetarian chick pea curry
Roast parsnip, pumpkin, chilli ginger mash & crispy onion bhaji

Sittella's chocolate, fig & rum pudding
Chocolate caramel sauce & Christmas pudding parfait

Strawberries
Vanilla ice served in brandy snap with crushed passion fruit & raspberry sauce

Main

Market fresh fish **\$ 42.50**
(ask waitperson)
Selected WA fillets pan-fried, mustard crust, citrus butter

Beef **\$42.50**
Tenderloin of beef, Chanterelle mushroom celeriac, croquette

Lamb **\$41.50**
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken **\$39.50**
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo **\$38.50**
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian **\$32.50**
Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan



SITTELLA

Entrée

Winemakers Plate \$38.00
Wasabi dressed smoked salmon, Serrano ham, rabbit pie, Ligurian & Kalamata olives, chicken macadamia terrine, smoked chorizo & fetta, port soaked figs warm flatbread, EVOO aged balsamic, dukkha

Seafood Chowder \$18.50
Shellfish chowder garlic scented crouton, red capsicum pesto

Duck \$22.50
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian King Prawns \$21.50
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & scallops \$22.50
“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

Lamb & Tomato ragu \$18.50
House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

Set Menu \$ 59.50

Sittella's Seafood chowder
Garlic scented crouton, red capsicum pesto

Caramelised pork Belly
pickled cabbage, crisp chorizo, charred watermelon, apple

Dukkha crusted baked chicken
tropical Waldorf salad & cranberry dressing

Red Emperor

Baked fillet, macadamia, lemon and herb crust with remoulade sauce, lemon & fennel risotto

Roasted Black Angus beef

Thick sliced rib eye with Yorkshire pudding, duck fat roasted potatoes, mushroom & red wine gravy

Free range chicken breast “Au poivre”

Sous vide cooked, creamed green peppercorn sauce, potato & parsnip mash

Spinach & Fetta Phyllo

Crisp pastry tart, Mushroom, fetta & spinach & sundried tomato salad, roasted vegetables & confit potatoes

Strawberry basket with *Vanilla ice cream & passion fruit*

Eve's pudding upside down *apple & rhubarb sponge, English style custard sauce & raspberry ripple parfait*

Main

Market fresh fish \$ 42.50
(ask waitperson)
Selected WA fillets pan-fried, mustard crust, citrus butter

Beef \$42.50
Tenderloin of beef, Chanterelle mushroom celeriac, croquette

Lamb \$41.50
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$39.50
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$38.50
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$32.50
Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan