



# SITTELLA

## Entrée

- Winemakers Plate** \$40.00  
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** \$19.50  
Shellfish chowder garlic scented crouton, red capsicum pesto
- Duck** \$29.50  
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing
- Western Australian King Prawns** \$28.50  
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton
- Pork & scallops** \$26.50  
"Linley Valley" pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince
- Lamb & Tomato ragu** \$22.50  
House made spaghetti, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts,, parmesan

# MENU

## February Set Menu \$45.50

Warm Turkish bread & dips

### Western Australian fish fillets

Topped with smoked salmon, caper prawn crust, lemon risotto, butter sauce

### Black Angus "minute steak"

Fried onions & Portobello mushroom, spiced butter, thick fries

### "Linley Valley" Pork Belly

Slow roasted, crisp shoulder beignet, pickled red cabbage, baked apple, piquant sauce

### Moroccan tagine

with sweet potato, caramelized onion, dried plum, preserved lemon

**Strawberry** basket with Cointreau ice cream & passion fruit

**Rhubarb & yoghurt panna cotta** topped with crunchy granola

**Unfortunately we are unable to "SPLIT BILLS"**

## Main

- Market fresh fish** \$47.00  
(ask waitperson)  
Selected WA fillets pan-fried, mustard crust, tiger prawn, citrus butter
- Beef** \$47.00  
Tenderloin of beef, Chanterelle mushroom celeriac, croquette
- Lamb** \$47.00  
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto
- Chicken** \$42.00  
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese
- Kangaroo** \$42.00  
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute
- Vegetarian** \$35.50  
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan