



Lunch Set Menu

Entrée/Sharing Plate

Winemakers Plate

*Wasabi dressed smoked salmon, Serrano ham, chicken pie,
Ligurian & Kalamata olives, chicken macadamia terrine,
Smoked chorizo & fetta, port soaked figs warm flatbread,
EVOO aged balsamic, dukkha*

Mains

Fish of the Day - Snapper

*Pan roasted with mustard crust and citrus butter
risotto and vegetables*

Pot roasted chicken breast

*Gruyere cheese parma ham on pumpkin hash,
tomato sugo piquant sauce*

Black Angus Beef

*Porterhouse, Portobello mushroom, café du Paris butter
fried shallot, seeded mustard*

Dessert

Sittella Strawberry Basket

*filled with vanilla ice cream, smothered with
macerated strawberries and crushed passionfruit*

Chocolate Pudding

served with vanilla ice cream and chocolate sauce

\$72.95 per head

(No individual split billing please)