



SITTELLA

MENU

January Set Menu \$43.50

Warm Turkish bread & dips

Crispy skinned Barramundi

Savoury crumb, bush tomato chutney, lemon myrtle mayo & zucchini strips

Chicken Breast

Free range, pan roasted, on garlic scented potato, green peppercorn cream sauce

Panko Crumbed Beef loin

Anchovy fillets, baby capers, fried hens egg, nut brown butter

Mediterranean vegetable moussaka

Layers of eggplant, zucchini, tomato & fetta, glazed cheese sauce

Strawberry basket *with Cointreau ice cream & passion fruit*

Orange caramel cream *candied orange, tropical fruit*

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 spaghetti, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, parmesan

Main

Market fresh fish \$ 42.50
(ask waitperson)
Selected WA fillets pan-fried, mustard crust, tiger prawn, 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 (V) \$32.50
Lemon shallot Tart Tatin, goats cheese fondue, wild rocket, tapenade, house made potato gnocchi, beetroot, tomato