



SITTELLA

Entrée

Winemakers Plate \$42.00

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 E \$21.50

M \$29.50

Shellfish chowder garlic scented crouton, red capsicum pesto

Duck E \$31.00

M \$42.50

Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian E \$29.50

King Prawns M \$40.50

Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & scallops E \$28.50

M \$42.00

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

Lamb & Tomato ragu E \$23.50

M \$34.70

House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms artichoke hearts, aged parmesan

MENU

Set Menu \$ 48.50

Available Tuesday to Friday

Soup of the day *with freshly baked bread roll*

Market Fish

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

Grilled Black Angus “Minute Steak”

Savory chili butter, roasted tomato, fried onion mustard mash, reduced beef jus

Coq au Vin

Chicken braised in rich red wine sauce, baby onions, Swiss brown mushrooms, bacon lardons

Tort

Mushroom, chickpea and spinach with roasted vegetables & confit potatoes

Sittella strawberry basket *with Cointreau ice cream passion fruit*

Sticky Date pudding *with butterscotch sauce vanilla ice-cream*

Main

Market fresh fish \$ 49.50

(ask waitperson)

Selected WA fillets pan-fried, mustard crust, citrus butter with prawn

Beef \$49.50

Tenderloin of beef, Chanterelle Mushroom, celeriac, crouquette

Lamb \$49.50

Rack, slow roasted shoulder, roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$44.00

Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$44.00

Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$37.50

Camembert & cranberry phyllo tart, lemon & dukkha roasted Mediterranean vegetables, cranberry dressing

“Public Holiday”

15% Surcharge applies