



SITTELLA

Entrée

Winemakers Plate
(Sharing plate for 2) \$43.50

Smoked salmon, Serrano ham, Salami, Mortadella, haloumi, chorizo, chutney, watermelon, Sicilian & Kalamata olives, bread rolls, EVOO, balsamic glaze, dip topped with dukkha

Creamy Celeriac Soup \$25.00
Garlic croutons, herb oil

Beetroot & Goat's Cheese Salad \$25.50
Whipped goat's curd, poached beetroot, bitter leaves, apple & toasted hazelnuts

Shell Baked Shark Bay Scallops(3) \$29.50
Tarragon butter, braised leeks, hazelnut dressing

Chicken Liver Parfait \$29.50
Toasted brioche, onion jam & herb salad

Sunday Set Menu
3 courses \$73.50

Entree

Creamy Celeriac Soup

Garlic croutons, herb oil

Beetroot & Goat's Cheese Salad

Whipped goat's curd, poached beetroot, bitter leaves, apple & toasted hazelnuts

Chicken Liver Parfait

Herb salad, onion jam and toasted brioche

Mains

Grilled Barramundi *(A)

New potatoes, fennel salad, capers and aioli

Crispy Chicken Thigh

with mash, wilted greens, white wine cream sauce

Sunday Roast Beef

Striploin boneless, Yorkshire pudding, rainbow carrots horseradish and roast potatoes

Roast Squash

Seasonal squash, braised lentils, celeriac puree

Dessert

Sticky Date Pudding

With toffee sauce and vanilla ice cream

Poached Pears

White chocolate & cream cheese mousse, ginger crumb

Ice cream and sorbets

Vanilla ice cream, raspberry sorbet, honeycomb

***(A) Australian**

Main

Market Fish *(A) \$ 49.50

Baked fennel, carrot puree, wilted spinach & roast shellfish oil

Eye fillet \$58.50

Potato galette, mushroom duxelles, truffle jus

Lamb \$50.00

Stuffed lamb, braised butter beans, grilled cos lettuce & salsa verde

Crisp Breaded Chicken \$45.50

Sicilian olives tapenade, braised peas & grilled broccolini

Braised Beef Cheek \$45.50

Mashed potato, greens, red wine jus

Roast Squash \$39.50

Seasonal squash, braised lentils, celeriac puree, herb dressing & witlof

No Split Billing

"Public Holiday" 15% Surcharge applies

***(A) Australian**