



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

Beef Medallion's

Tender beef, cooked in red wine with mushrooms, Borettane onions, mustard mash

“Linley Valley” Pork

Slow roasted belly, red onion jam, baked apple, piquant sauce, crispy crackle

House made Potato Gnocchi

Roasted Mediterranean vegetables, basil pesto, parmesan reggianno

Apple & rhubarb crumble *Vanilla custard, ice cream*

Sittella strawberry basket *with Cointreau ice cream & passion fruit*

**Unfortunately we are unable to
“SPLIT BILLS”**

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

Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan

“Public Holiday”

15% Surcharge applies