



**SITTELLA**

**Entrée**

**Winemakers Plate** \$40.00  
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** \$19.50  
Shellfish chowder garlic scented crouton, red capsicum pesto

**Duck** \$29.50  
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

**Western Australian King Prawns** \$28.50  
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

**Pork & scallops** \$26.50  
“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

**Lamb & Tomato ragu** \$22.50  
House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

# MENU

## Set Menu \$ 45.50

Available Tuesday to Friday

**Soup of the day** with warm flat bread

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### Market fish of the day

*Savoury crumb, bush tomato chutney, lemon remoulade zucchini strips*

### Black Angus beef

*Medallions shallot, mushroom & French mustard cream sauce*

### Madras chicken breast

*Pistachio & cinnamon pilaff, tomato, cucumber & mint salsa*

### Mediterranean vegetable moussaka

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

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

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

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

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## Main

**Market fresh fish** \$ 47.00  
(ask waitperson)  
Selected WA fillets pan-fried, mustard crust, citrus butter with prawns

**Beef** \$47.00  
Tenderloin of beef, Chanterelle mushroom celeriac, croquette

**Lamb** \$47.00  
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

**Chicken** \$42.00  
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

**Kangaroo** \$42.00  
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

**Vegetarian** \$35.50  
Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan

“Public Holiday”

15% Surcharge applies



# MENU