



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

Seasonal Burrata Salad \$25.50
Roma tomatoes, bitter leaves, confit garlic, lemon dressing

King Prawn Cocktail \$29.50
Steamed prawns, baby cos lettuce, cucumber, fennel, cocktail sauce, smoked paprika

Shell Baked Shark Bay Scallops(3) \$29.50
Tarragon butter, roasted leeks and walnuts

Chicken Liver Parfait \$29.50
Herb salad, onion jam and toasted brioche

Creamy Celeriac Soup \$25.00
Garlic croutons, herb oil

Saturday Set Menu

3 courses \$73.50

Entree

King Prawn Cocktail

Steamed prawns, baby cos lettuce, cucumber, fennel, cocktail sauce, smoked paprika

Steak Tartare on Brioche

Tenderloin, anchovy and mustard sauce, cornichons and egg yolk

Creamy Celeriac Soup

Garlic croutons, herb oil

Mains

Grilled Barramundi

New potatoes, fennel salad, capers and aioli

Crispy Chicken Thigh

with mash, greens, white wine cream sauce

Italian Spiced Sausages

with creamy mash, cavolo nero, onion gravy

Roast Squash

Braised lentils, roast squash, creamy celeriac puree, basil & chilli oil

Dessert

Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

Sticky Date Pudding

With toffee sauce and vanilla ice cream

Poached Pears

Cream cheese mousse, ginger and oat crumble

Main

Market Fish \$49.50
Fennel, carrots puree, shellfish oil, spinach

Eye fillet \$58.50
Potato galette, mushroom duxelles, truffle jus

Rolled Lamb \$50.00
Stuffed lamb, braised butter beans, greens and Salsa Verde

Chicken Breast \$45.50
Mash, greens, white wine cream sauce

Kangaroo Loin \$45.50
Grilled chorizo, new potato, roasted Swiss mushroom, rosemary garlic oil, Jus

Roast Squash \$39.50
Braised lentils, roast squash, creamy celeriac puree, basil & chilli oil

No Split Billing
"Public Holiday" 15% Surcharge applies