



## 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

### Sunday 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

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#### Mains

##### Grilled Barramundi

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, roast potatoes

##### Roast Squash

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

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#### 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**