



SITTELLA

Entrée

Winemakers Plate
(Sharing plate for 2) \$43.50

Smoked salmon, Serrano ham, Salami, Mortadella, cheddar, Camembert, chutney, grapes, 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

Steak Tartare on Brioche \$29.50

Beef tenderloin, cornichons, anchovy and mustard sauce, shallot, egg yolk

Garlic Mushrooms on Sourdough \$29.50

Creamy garlic mushrooms on sourdough toast, herb salad and crispy parmesan

Weekday Set Menu

2 courses \$57.50 3 courses \$72.50

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

Seasonal Burrata Salad

Roma tomatoes, bitter leaves, confit garlic, lemon dressing

Mains

Grilled Barramundi

New potatoes, fennel, cucumber, capers and aioli

Slow Roasted Chicken Breast

Swiss chard, creamed potato, shallot butter sauce

Char-grilled Scotch Fillet

Shallot, creamed potato, aromatic butter, Jus

Roast Squash

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

Dessert

Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

Rum, Fig and Chocolate Pudding

With chocolate sauce and mascarpone

Vanilla Panna cotta

White wine poached pears, gingerbread crumb, Pear and honey syrup

Main

Market Fish \$49.50

New potatoes, fennel, cucumber, capers and aioli

Eye fillet \$49.50

Charred onion, creamed potato, pickled mustard seeds, rosemary garlic oil, Jus

Lamb Rack \$49.50

Swiss chard, charred onion, mash potatoes, mint oil, Jus

Chicken Breast \$45.50

Swiss chard, pickled mustard seeds, creamed potato, shallot butter 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 parsnip puree, basil & chilli oil

No Split Billing

“Public Holiday” 15% Surcharge applies