



SITTELLA

## Long Lunch 2026

### OYSTERS

Oysters – Apple – Fermented Cucumber - Dill

***2018 GRAND VINTAGE 'MARIE CHRISTIEN LUGTEN'***

### DUCK

Duck Rillettes – Orange Gel – Endive - Pangrattato

***2025 MARGARET RIVER RESERVE CHARDONNAY***

### BEETROOT

Roasted Beets – Goat's Cheese – Witlof - Hazelnuts

***2026 AVANT GARDE 'DRY' ROSE***

### COD

Black Cod – Onion Jam – Fennel – Silverbeet - Speck

***2025 COFFEE ROCK SHIRAZ***

### BEEF

Sirloin – Pressed Chuck – Bone Marrow – Truffle Jus

***2025 AVANT GARDE MALBEC***

### PEAR

Poached Pear – Caramelised White Chocolate - Filo

***PEDRO XIMENEZ NV SOLERA***

Head Chef: Sean Calliste

Head Winemaker: Yuri Berns



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## **Long Lunch 2026 - Vegetarian**

### **CAULIFLOWER**

Cauliflower Croquette – Cheddar - Apple

***2018 GRAND VINTAGE 'MARIE CHRISTIEN LUGTEN'***

### **CELERIAC**

Celeriac Veloute – Chive Oil - Croutons

***2025 MARGARET RIVER RESERVE CHARDONNAY***

### **BEETROOT**

Roasted Beets – Goat's Cheese – Witlof - Hazelnuts

***2026 AVANT GARDE 'DRY' ROSE***

### **PUMPKIN**

Roast Pumpkin – Grilled Witlof – Chilli Oil – Toasted Seeds

***2025 COFFEE ROCK SHIRAZ***

### **RISOTTO**

Truffle Risotto – Rocket – Citrus Dressing

***2025 AVANT GARDE MALBEC***

### **PEAR**

Poached Pear – Caramelised White Chocolate - Filo

***PEDRO XIMENEZ NV SOLERA***

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