



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, parmesan

MENU

March Set Menu \$45.50

Warm Turkish bread & dips

Market fish of the day

Baked fillet, macadamia, lemon and herb crust with remoulade sauce, lemon & fennel risotto

Beef Ragu & Polenta

Slow braised ragu, crisp fried polenta, root vegetables, gremolata oil

Madras chicken breast

Cashew & cinnamon pilaff, tomato, cucumber & mint salsa

Vegetarian

Mushroom Chickpea & spinach tort with roasted vegetables & confit potatoes

Sittella strawberry basket with Cointreau ice cream & passion fruit

Sticky Date pudding with butterscotch & vanilla ice-cream

Unfortunately we are unable to
"SPLIT BILLS"

Main

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

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
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan