



SITTELLA

Entrée

Winemakers Plate \$42.00

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 E \$21.50
M \$29.50

Shellfish chowder garlic scented crouton, red capsicum pesto

Duck E \$31.00
M \$42.50

Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian E \$29.50
King Prawns M \$40.50

Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & Scallops E \$28.50
M \$42.00

“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

Lamb & Tomato Ragù E \$23.50
M \$34.70

House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms artichoke hearts, aged parmesan

MENU

Set Menu \$ 48.50

Soup of the day with warm flat bread

Western Australian fish fillets

topped with Mediterranean vegetable salsa, lemon risotto, zucchini strips

Braised beef ragout

Slowly braised brisket , rich red wine gravy, root vegetables , polenta & gremolata

Madras chicken breast

Pistachio & cinnamon pilaff, tomato, cucumber & mint salsa

Moroccan Vegetable tagine

sweet potato, caramelized onion, dried plum, preserved lemon

Sittella strawberry basket with Cointreau ice cream & passion fruit

Warm bread & butter pudding marmalade glaze, warm custard sauce

Main

Market fresh fish \$ 49.50

(ask waitperson)

Selected WA fillets pan-fried, mustard crust, citrus butter with prawn

Beef \$49.50

Tenderloin of beef, Chanterelle Mushroom, celeriac, croquette

Lamb \$49.50

Rack, slow roasted shoulder, roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$44.00

Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$44.00

Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$37.50

Camembert & cranberry phyllo tart, lemon & dukkha roasted Mediterranean vegetables , cranberry dressing

“Public Holiday”

15% Surcharge applies