



SITTELLA

Entrée

Winemakers Plate \$38.00
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 \$18.50
Shellfish chowder garlic scented crouton, red capsicum pesto

Duck \$25.50
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian King Prawns \$21.50
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & scallops \$22.50
“Linley Valley” pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

Lamb & Tomato ragu \$18.50
House made pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

Saturday Set Menu \$ 59.50

Sittella’s Seafood chowder,
garlic scented crouton, red capsicum pesto.

“Linley Valley” Pork Belly
Pressing of confit belly, *Sweet onion & apple puree, crackling crumble, apple & chorizo terrine & shallot vinaigrette*

Ocean trout & leek tart
smoked salmon horseradish cream dressing, salad of avocado, crisp fried fennel

Roasted fillet of Pink Snapper
Swan valley asparagus, dill, caper & shrimp crust, citrus butter

Black Angus Beef “Au Poivre”
Porterhouse, green peppercorn cream, crisp fried onions potato hash

Free range chicken “Cordon bleu”
panko crumbed, jamon & gruyere filling, asparagus, cannellini bean mash, garlic butter, cherry tomato

Mediterranean vegetable moussaka
Layers of eggplant, zucchini, tomato & fetta, glazed cheese sauce

Strawberry basket, Vanilla ice cream & passion fruit
Eve’s pudding upside down apple & rhubarb sponge, *English style custard sauce & raspberry ripple parfait*

Main

Market fresh fish \$ 42.50
(ask waitperson)
Selected WA fillets pan-fried, mustard crust, citrus butter

Beef \$42.50
Tenderloin of beef, Chanterelle mushroom puree, celeriac, Biarritz croquette

Lamb \$41.50
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$39.50
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$38.50
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$32.50
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan
Minced beef? Potato leek & scallops?



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Lamb & Tomato ragu \$18.50
House made pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

Sunday Set Menu \$ 59.50

Sittella's Seafood chowder,
garlic scented crouton, red capsicum pesto.

"Linley Valley" Pork Belly

Pressing of confit belly, *Sweet onion & apple puree, crackling crumble, apple & chorizo terrine & shallot vinaigrette*

Ocean trout & leek tart

smoked salmon horseradish cream dressing, salad of avocado, crisp fried fennel

Roasted fillet of Pink Snapper

Swan valley asparagus, dill, caper & shrimp crust, citrus butter

Black Angus Beef

Thick sliced rib eye with Yorkshire pudding, duck fat roasted potatoes, mushroom & red wine gravy

Free range chicken "Cordon bleu"

Panko crumbed, jamon & gruyere filling, asparagus, cannellini bean mash, garlic butter, cherry tomato

Mediterranean vegetable moussaka

Layers of eggplant, zucchini, tomato & fetta, glazed cheese sauce

Strawberry basket with Vanilla ice cream & passion fruit

Eve's pudding upside down apple & rhubarb sponge, English style custard sauce & raspberry ripple parfait

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

Kangaroo \$38.50
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$32.50
Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan