

# SITTELLA WINERY Mother's Day 2024

## Sample Menu

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### SEAFOOD

*Sittellas shellfish & Vegetable Chowder, garlic scented crouton, roasted capsicum pistou.*

### PORK

*Slow cooked "Linley Valley" pork, sweet apple & belly crouquette, beetroot jam, apple crisp chorizo, red onion Chou croute & shallot vinaigrette*

### SALMON

*Smoked, King prawn, avocado, micro herb salad, crab mayonnaise, wild garlic panna cotta, Iberico ham*

### JAPANESE PUMPKIN

*Dukkha roasted, Tarte Tatin, onion jam, candied walnut, blue cheese salad of rocket, roasted baby beets*

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### Red Emperor

*Baked fillet, fennel & roasted tomato risotto, shrimp, artichoke & caper nut brown butter*

### Beef

*Pitch Black Angus tenderloin, "sous Vide" pancetta wrapped scallop, asparagus, béarnaise*

### Lamb

*Garlic roasted rack with shank presse', ratatouille nicoise, roasted shallot, carrot & cardamom puree*

### Chicken

*Poached breast of free range chicken, pimento cream sauce, tossed wild mushroom, savoury braised rice*

### Tagliatelle

*Forest mushroom, roasted autumn vegetables, Watercress & aged parmesan*

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### STRAWBERRY

*Sittella's Strawberry Brandy snap with crushed passion fruit, Cointreau ice cream*

### Citrus

*Tart with lemon & Lime parfait, meringue, curd & berries in muscat syrup  
With thickened cream*

### Chocolate

*Cremeaux, salted peanut caramel milk chocolate mousse, raspberry sorbet*

**\$92.50 per head**