



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 Ragu 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

Available Tuesday to Friday

Warm Turkish Bread & dips

Western Australian fish fillets

topped with Mediterranean vegetable salsa, lemon risotto, zucchini strips

Black Angus Beef Medallions

Portobello mushroom, garlic scented potato, green peppercorn jus, fried shallot

Navarin of Lamb

Lamb shoulder, rich gravy white beans & vegetables parmigiana, breadcrumbs

Vegetarian Tort

Mushroom, chickpea and spinach with roasted vegetables & confit potatoes, puff pastry

Sittella strawberry basket *with Cointreau ice cream & passion fruit*

Orange caramel cream *candied orange, tropical fruit*

**Unfortunately we are unable to
“SPLIT BILLS”**

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

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

“Public Holiday”

15% Surcharge applies