



SITTELLA

MENU

November

Set Menu **\$43.50**

Warm Turkish bread & dips

King Snapper Fillet

Shrimp, tomato, spiced butter, asparagus risotto

Grilled Black Angus beef

“Café de Paris” butter, hand cut fries, tomato & mushroom

Chicken Breast

Pot roasted free range breast, Gruyere cheese, Parma ham on pumpkin hash, tomato sugo, piquant sauce

Vegetarian chick pea curry

Chickpea, roast parsnip, pumpkin, chilli ginger mash & crispy bhaji.

Strawberry basket *with Cointreau ice cream passion fruit*

Rhubarb & yoghurt panna cotta *topped with crunchy granola, white chocolate parfait*

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 **\$22.50**
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, parmesan

Main

Market fresh fish **\$ 42.50**
(ask waitperson)

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

Beef **\$42.50**
Tenderloin of beef, Chanterelle mushroom celeriac, 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 (V) **\$32.50**
Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan