



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** \$19.50
Shellfish chowder garlic scented crouton, red capsicum pesto
- Duck** \$26.50
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing
- Western Australian King Prawns** \$23.50
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton
- Pork & scallops** \$24.50
"Linley Valley" pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince
- Lamb & Tomato ragu** \$19.50
House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, parmesan

MENU

November

Set Menu **\$45.50**
Tuesday to Friday

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, parfait

Unfortunately we are unable to
"SPLIT BILLS"

Main

- Market fresh fish** \$ 44.00
(ask waitperson)
Selected WA fillets pan-fried, mustard crust, tiger prawn, citrus butter
- Beef** \$44.00
Tenderloin of beef, Chanterelle mushroom celeriac, croquette
- Lamb** \$43.50
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto
- Chicken** \$39.50
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese
- Kangaroo** \$39.50
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute
- Vegetarian (V)** \$32.50
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan