



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

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### Market Fish of the Day

Pan-roasted fillets, *smoked salmon, champagne butter, shrimp & seeded mustard crust*

### Black Angus Beef Medallions

*Panko crumbed, shallow fried with hen's egg anchovy capers & nut brown butter*

### Madras chicken breast

*Pistachio & cinnamon pilaff, tomato, cucumber & mint salsa*

### Handmade Potato Gnocchi

*Roasted Mediterranean vegetables, basil pesto, parmesan reggianno*

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**Strawberry basket** with *Cointreau ice cream & passion fruit*

**Banana & coconut bread & butter pudding, custard**

**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, crouquette

**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**