



**SITTELLA**

# MENU

## October

Set Menu **\$43.50**

Warm Turkish bread & dips

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### Barramundi

*Oriental risotto, Thai spice, asparagus, mango & red onion salsa*

### Madras chicken breast

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

### Black Angus Beef Medallions

*Panko crumbed, shallow fried with hens egg anchovy capers & nut brown butter*

### 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, English custard*

### 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