



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

October Set Menu \$ 48.50

Tuesday to Friday

Warm Turkish Bread & dips

Market Fish of the Day

Pan roasted fillets, smoked salmon, chardonnay butter, shrimp & seeded mustard crust

Mount Barker Chicken “Coq au vin”

Braised in red wine mushrooms, bacon & baby potato

Black Angus Beef Medallions

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

Ricotta Gnocchi

Potato gnocchi, mediterranean vegetable medley roasted cherry tomato, parmesan & basil pesto

Sittella strawberry basket with Cointreau ice cream & passion fruit

Bread & butter pudding, Marmalade glaze, coconut & 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, 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

Camembert & cranberry phyllo tart, lemon & dukkha roasted Mediterranean vegetables , cranberry dressing

“Public Holiday”

15% Surcharge applies



MENU