



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 \$27.50
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian King Prawns \$26.50
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, aged parmesan

Sample Set Menu Saturday \$ 62.50

Sittella's Seafood chowder
garlic scented crouton, red capsicum pesto

Caramelised pork Belly
Slow cooked "Linley Valley" pork, sweet apple & belly croquette, beetroot jam, apple & shallot vinaigrette

Chicken Dukkha
Spice crusted & baked tropical Waldorf salad & cranberry dressing

Pink Snapper
Baked fillet, fennel & roasted tomato risotto, shrimp, lemon and herb crust, remoulade sauce

Roasted Black Angus Beef
Thick sliced rib eye with Yorkshire pudding, duck fat roasted potatoes, mushroom & red wine gravy

"WA" Lamb Rump
Savoury crumb, confit shoulder, fetta & potato pie, Garden peas, mint pesto

Tort
Mushroom chickpea & spinach puff pastry tort, roasted vegetables confit potatoes & balsamic dressed rocket

Strawberry basket with Vanilla ice cream & passion fruit

Dutch apple crumble, puff pastry tart, English custard & ice cream

Main

Market fresh fish \$ 45.00
(ask waitperson)
Selected WA fillets pan-fried, mustard crust, citrus butter

Beef \$45.00
Tenderloin of beef, Chanterelle mushroom celeriac, croquette

Lamb \$44.50
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$40.00
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$40.00
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$33.50
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan

**Unfortunately we are unable to
"SPLIT BILLS"**