



## 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, aged parmesan

## Sample Set Menu Sunday \$ 62.50

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

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

**Lamb shank Tortellini**  
*lamb, spinach & ricotta filling, caramelised red onion tomato, aged parmesan*

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**Cone Bay Barramundi**  
*Baked fillet, macadamia, lemon and herb crust remoulade sauce, lemon & fennel risotto*

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

**Mount Barker chicken "Coq au vin"**  
*Braised in red wine mushrooms, bacon & baby potatoes*

**Spinach & Fetta Phyllo**  
*Crisp pastry tart, Mushroom, fetta & spinach & sundried tomato salad, roasted vegetables & confit potatoes*

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**Strawberry basket with Vanilla ice cream & passion fruit Mascarpone & white chocolate cheesecake, orange jelly, honeycomb, ripple parfait**

### Main

Market fresh fish \$ 44.00  
(ask waitperson)  
Selected WA fillets pan-fried, mustard crust, 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 \$32.50  
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan

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Unfortunately we are unable to  
"SPLIT BILLS"

**PUBLIC HOLIDAY SURCHARGE  
APPLIES**