



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

Black Angus Beef
Porterhouse, Portobello mushroom, café du Paris butter, fried shallot, seeded mustard

“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 “