



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

Set Menu \$ 68.50

Sittella's potato & Seafood chowder

Sittellas shellfish & Vegetable Chowder, garlic scented crouton, crisp pancetta

Caramelised Pork Belly

Slow cooked "Linley Valley" pork, red cabbage, crisp chorizo, charred watermelon, pickled apple

Croustade of smoked rainbow trout

Smoked salmon, avocado, roasted asparagus lime dressing, hollandaise

Pink Snapper

Mediterranean vegetable salsa, gruyere cheese, dill risotto, butter sauce

Black Angus Beef

Porterhouse, Portobello mushroom, seeded mustard, fried shallot, Café du Paris butter

Amelia Park lamb rump

Confit shoulder, potato & fetta tart, baby carrot glazed onion, carrot & cardamom puree

Potato Gnocchi

Mediterranean vegetables, basil pesto, tomato sugo, pecorino cheese shards

Strawberry basket with Vanilla ice cream & passion fruit

Sticky date pudding with butterscotch sauce & toffee ice cream

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, crouquette

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

Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan

"Public Holiday"

15% Surcharge applies