



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

MENU

Set Menu \$ 62.50

“Set Menu subject to change”

Sittella’s Seafood chowder

garlic scented crouton, red capsicum pesto

Caramelised pork Belly

Slow cooked “Linley Valley “pork , sweet apple & belly terrine

beetroot jam, apple & shallot vinaigrette

Dukkha crusted baked chicken

Tropical Waldorf salad & cranberry dressing

Red Emperor

WA asparagus, shrimp & dill, pangratto crust lemon butter

Black Angus Beef “Au Poivre”

Porterhouse, green peppercorn cream, crisp fried onions

chive mash

“WA” Lamp Rump

Savoury crumb, confit shoulder, feta & potato pie

minto pesto

Spinach & ricotta rotolo

Pasta roll. Filled with mushroom, ricotta, spinach & pumpkin,

roasted vegetables & confit potatoes

Strawberry basket *with Vanilla ice cream & passion fruit*

Swiss apple tart *with almond crumble top, creamed custard*

sauce/iced 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 \$43.00

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

: Unfortunately we are unable to
“SPLIT BILLS “