



**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*

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**Red Emperor**

*WA asparagus,shrim & dill, pangratto crust lemon butter*

**Roasted Black Angus Beef**

*Thick sliced ribeye with Yorkshire pudding, duck fat roasted  
potatoes, mushroom & red wine gravy*

**“WA” Lamb Rump**

*Savoury crumb, confit shoulder, fetta & potato pie mint pesto*

**Spinach & ricotta rotola**

*Pasta roll, filled with mushroom, ricotta, spinach & pumpkin,  
roasted vegetables & confit potatoes*

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**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, gryuere 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 “**