



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*

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### Pink Snapper

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

### Roasted Black Angus Beef

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

### 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*

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**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