



SITTELLA

Entrée

Winemakers Plate \$40.00
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 \$29.50
Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian King Prawns \$28.50
Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & scallops \$26.50
“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam , quince

Lamb & Tomato Ragu \$22.50
House made pappardelle, rich braised lamb and tomato sauce, Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

Set Menu \$ 65.50

Sittella's Seafood chowder

Garlic scented crouton, red capsicum pesto

Caramelised pork Belly

Twice cooked pork belly with sweet-sour red cabbage and spiced apple & pear relish

Lamb & Tomato ragu

Pappardelle, braised lamb Bolognese, Swiss brown mushrooms, artichoke hearts, aged parmesan

King Snapper

Pan-roasted fillet, Mediterranean vegetable salsa, gruyere shavings, tomato butter

Black Angus Beef

Porterhouse, Portobello mushroom, café du Paris butter, fried shallot

Mount Barker chicken “Lemon & oregano ”

Butter roasted, fetta sundried tomato & spinach stuffing, chicken gravy, Crisp bacon, Biarritz potato

Mediterranean vegetable moussaka

Layers of eggplant, zucchini, tomato & fetta, glazed cheese sauce

Strawberry basket with Vanilla ice cream & passion fruit

Pavlova soft meringue, topped with thick cream and tropical fruit

Mains

Market fresh fish \$ 47.00
(ask waitperson)
Selected WA fillets pan- fried, mustard crust, citrus butter

Beef \$47.00
Tenderloin of beef, Chanterelle mushroom celeriac, croquette

Lamb \$47.00
Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$42.00
Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$42.00
Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$35.50
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan

“Public Holiday”

15% Surcharge applies



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Red Emperor

Pan-roasted fillet, Mediterranean vegetable salsa, gruyere shavings, tomato butter

Roasted Black Angus beef

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

Mount Barker chicken “Thyme roasted”

Butter roasted, thyme flavoured chicken gravy, bacon Biarritz potato

Vegetable Wellington

Mushroom, sweet potato, chickpea & spinach, puff pastry, roasted vegetables confit potatoes & balsamic dressed rocket

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