



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 \$18.50

Shellfish chowder garlic scented crouton, red capsicum pesto

Duck \$22.50

Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian King Prawns \$21.50

Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & scallops \$22.50

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

Lamb & Tomato ragu \$18.50

House made pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

Set Menu \$ 59.50

Sittella's Seafood chowder

Garlic scented crouton, red capsicum pesto

Caramelised pork Belly

Caramelised red onion, crisp chorizo watermelon, apple, cider gravy

Lamb & Tomato ragu

House made pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

Red Emperor

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

Black Angus Beef

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

Amelia Park Lamb

*Slow roasted leg, Dijon crusted shoulder confit
Petit pois, dauphinoise potato, mint pesto*

Onion and Potato Crème Fresh Tart

*buttered Asparagus, Mediterranean vegetable ragout,
sea parsley Sabayon*

Strawberry basket with Vanilla ice cream & passion fruit

Apple & raspberry crumble, raspberry sorbet

Main

Market fresh fish \$ 42.50

(ask waitperson)
Selected WA fillets pan-fried, mustard crust, citrus butter

Beef \$42.50

Tenderloin of beef, Chanterelle mushroom celeriac, croquette

Lamb \$41.50

Rack, slow roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$39.50

Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$38.50

Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$32.50

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