



**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 \$25.50**  
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**  
*pickled cabbage, crisp chorizo, charred watermelon, apple*

**Dukkha crusted baked chicken**  
*tropical Waldorf salad & cranberry dressing*

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**Salmon & Red Emperor pithivier**  
*Baked fillets in puff pastry, dill macadamia, lemon and herb butter crust with remoulade sauce, lemon & fennel risotto*

**Black Angus Beef**  
*Porterhouse, Portobello mushroom, café du Paris butter, fried shallot*

**Leg of Lamb**  
*Slow roasted leg of lamb with garden peas, mint jelly rosemary gravy & cheesy cottage pie*

**Spinach & Fetta Phyllo**  
*Crisp pastry tart, Mushroom, fetta & spinach & sundried tomato salad, roasted vegetables & confit potatoes*

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**Strawberry basket with Vanilla ice cream & passion fruit**  
**Eve’s pudding upside down apple & rhubarb sponge, English style custard sauce & raspberry ripple parfait**

**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