



SITTELLA

Entrée

Winemakers Plate **\$42.00**

Wasabi dressed smoked salmon, Serrano ham, chicken 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

Seafood

Sittellas shellfish & Vegetable Chowder, garlic scented crouton, roasted capsicum pistou

Caramelised pork Belly

Slow cooked “Linley Valley“ pork, red cabbage, crisp chorizo, charred watermelon, pickled apple

House made Ravioli

Ravioli of tiger prawns & salmon, shaved asparagus, Swiss brown mushrooms & rich shellfish cream

Atlantic Salmon

Pan-roasted fillet, lemon risotto, king prawn, asparagus spear, orange hollandaise

Black Angus Beef

Porterhouse, Portobello mushroom, café du Paris butter, Sittella port seeded mustard, fried onion rings

Free range Chicken Breast “Kyiv”

panko crumbed, garlic & parsley butter filling, tomato & pimento coulis, pilaff rice

Butternut squash risotto

Peri Peri roasted winter vegetables, artichoke, tomatoes, sweet potato wedges parmesan

Rhubarb & yoghurt panna cotta topped with crunchy granola, white chocolate parfait

Eve’s pudding upside down apple & rhubarb sponge, English style custard sauce

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



MENU