



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

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

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



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pickled cabbage, crisp chorizo , charred watermelon, apple
Dukkha crusted baked chicken
tropical Waldorf salad & cranberry dressing

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

Roasted Black Angus beef
Thick sliced rib eye with Yorkshire pudding, duck fat roasted
potatoes, mushroom & red wine gravy

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

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

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