



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
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- Red Emperor**
Pan-roasted fillet, Mediterranean vegetable salsa, gruyere shavings, tomato butter
- Roasted Black Angus beef**
Thick sliced rib eye with Yorkshire pudding, duck fat roasted potatoes, mushroom & red wine gravy
- 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*
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- 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