



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 spaghetti, rich braised lamb and tomato sauce & Swiss brown mushrooms, artichoke hearts, aged parmesan

MENU

Set Menu \$ 58.50

Sittella's Seafood chowder

Garlic scented crouton, red capsicum pesto

Caramelised pork Belly

Pickled cabbage, crisp chorizo watermelon, apple, cider gravy

Chicken “Caesar”

Savoury Chicken croquettes, panko crumbed, baby cos, Caesar dressing, crisp pancetta, parmesan tuille

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

WA Lamb Shoulder

Slow roasted, Dijon mustard & herbs, Fetta & potato pie, ratatouille crust,

Handmade Potato Gnocchi

Tomato, mushroom, lamb ragu, artichoke & asparagus, aged parmesan

Strawberry basket with Vanilla ice cream & passion fruit

“Paris Brest” raspberry cream, almonds & 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 (V) \$32.50

Lemon shallot Tart Tatin, goats cheese fondue, wild rocket, tapenade, house made potato gnocchi, beetroot, tomato