



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
- “ Sittella’s” 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

May Set Menu \$ 43.50

Soup of the day with warm flat bread

Crisp skin Barramundi

Macadamia, lemon and herb crust with remoulade sauce, pea and parmesan risotto, green pesto

Flemish Beef Carbonnade

Slow IPA braised beef shin, crispy kale Whipped potato mash, root vegetables, gremolata

“Linley Valley” Pork

Sous vide, glazed apple, piquant sauce, Dijon mustard & cornichon, crisp crackle

Spinach & Fetta Phyllo

Crisp pastry tart, Mushroom, fetta & spinach, salad, roasted vegetables & confit potatoes

Sittella strawberry basket *with Cointreau ice cream & passion fruit*

Orange caramel cream *candied orange, tropical fruit*

Main

- Market fresh fish** \$ 42.50
(ask waitperson)
Selected WA fillets pan- fried, mustard crust, tiger prawn, 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
Dukkha roasted cauliflower, lemon cauliflower risotto, woodland mushroom & herb baked vegetable, asparagus spears, aged parmesan