



SITTELLA

Entrée

Winemakers Plate **(Sharing plate for 2) \$43.50**

Smoked salmon, Serrano ham, Salami, Mortadella, haloumi, chorizo, chutney, watermelon, Sicilian & Kalamata olives, bread rolls, EVOO, balsamic glaze, dip topped with dukkha

Creamy Celeriac Soup \$25.00 Garlic croutons, herb oil

Beetroot & Goat's Cheese Salad \$25.50 Whipped goat's curd, poached beetroot, bitter leaves, apple & toasted hazelnuts

Shell Baked Shark Bay Scallops(3)*(A) \$29.50 Tarragon butter, braised leeks, hazelnut dressing

Chicken Liver Parfait \$29.50 Toasted brioche, onion jam & herb salad

Weekday Set Menu **2 courses \$57.50 3 courses \$72.50**

Entree

Creamy Celeriac Soup

Garlic croutons, herb oil

Beetroot & Goat's Cheese Salad

Whipped goat's curd, poached beetroot, bitter leaves, apple & toasted hazelnuts

Chicken Liver Parfait

Toasted brioche & onion jam

Mains

Grilled Barramundi *(A)

New potatoes, fennel salad, capers and aioli

Crispy Chicken Thigh

with mash, wilted greens, white wine cream sauce

Sausage & Mash

Italian pork sausages, creamy mash, onion gravy

Roast Squash

Seasonal squash, braised lentils, celeriac puree

Dessert

Sticky Date Pudding

Toffee sauce & vanilla Ice cream

Poached Pears

White chocolate & cream cheese mousse, ginger crumb

Ice Cream & Sorbet

Vanilla ice cream, raspberry sorbet, honeycomb

Main

Market Fish *(A) \$49.50

Baked fennel, carrot puree, wilted spinach & roast shellfish oil

Eye fillet \$58.50

Potato galette, mushroom duxelles, truffle jus

Lamb \$50.00

Stuffed lamb, braised butter beans, grilled cos lettuce & salsa verde

Crispy Breaded Chicken \$45.50

Sicilian olive tapenade, braised peas & grilled broccolini

Braised Beef Cheek \$45.50

Mashed potato, greens, red wine jus

Roast Squash \$39.50

Seasonal squash, braised lentils, celeriac puree, herb dressing & witlof

No Split Billing

"Public Holiday" 15% Surcharge applies

***(A) Australian**