



SITTELLA

Entrée

Winemakers Plate \$43.50

Smoked salmon, Serrano ham, Salami, Mortadella, cheddar, camembert, chutney, grapes Sicilian & Kalamata olives, bread rolls, EVOO, balsamic glaze, dip topped with dukkha

Seasonal Burrata Salad \$25.50

Cherry tomatoes, nectarine, apple cider vinaigrette, herb oil, toasted seeds, oregano

King Prawn Cocktail \$29.50

Cocktail sauce, cucumber, fennel, cos, smoked paprika

Shell Baked Shark Bay Scallops(3) \$29.50

Warm spiced tarragon butter, charred sweet corn salsa, crispy leek

Steak Tartare on Brioche \$29.50

Beef tenderloin, cornichons, anchovy sauce, mustard sauce, shallot, egg yolk

Garlic Mushrooms on Sourdough \$29.50

Creamy garlic mushrooms on sourdough toast, herb salad and crispy parmesan

“Public Holiday”

15% Surcharge applies

Saturday Set Menu

3 courses \$73.50

Entree

King Prawn Cocktail

Cocktail sauce, cucumber, fennel, cos, smoked paprika

Steak Tartare on Brioche

Tenderloin, anchovy sauce, cornichons, mustard

Seasonal Burrata Salad

Cherry tomatoes, nectarine, oregano, cider vinaigrette

Mains

Grilled Barramundi

Creamed potato, asparagus, dill oil, capers lemon butter sauce

Slow Roasted Chicken Breast

Swiss chard, creamed potato, shallot butter sauce

Char-grilled Scotch Fillet

Swiss mushroom, creamed potato, aromatic butter, Jus

Roast Squash

Braised lentils, roast squash, creamy parsnip puree, basil & chilli oil

Dessert

Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

Rum, Fig and Chocolate Pudding

With chocolate sauce, vanilla ice cream and honeycomb

Vanilla Panna cotta

With orange rhubarb and cream

Main

Market Fish \$49.50

Creamed potato, asparagus, dill oil, baby capers, lemon butter sauce

Eye fillet \$49.50

Roasted mushroom, charred onion, creamed potato, pickled mustard seeds, rosemary garlic oil, Jus

Lamb Rack \$49.50

Sauteed Swiss chard, charred onion, baked potato, mint oil, Jus

Chicken Breast \$45.50

Sauteed chard, pickled mustard seeds, creamed potato, shallot butter sauce

Kangaroo Loin \$45.50

Grilled chorizo, baked potato, roasted Swiss mushroom, rosemary garlic oil, Jus

Roast Squash \$39.50

Braised lentils, roast squash, creamy parsnip puree, basil & chilli oil