



# 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

## Sunday 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

#### Sunday Roast Beef

Ribeye boneless, Yorkshire pudding, rainbow carrots, horseradish, creamed potato, 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