



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

Steamed prawns, baby cos lettuce, cucumber, fennel, cocktail sauce, smoked paprika

Shell Baked Shark Bay Scallops(3) \$29.50

Tarragon butter, roasted leeks and hazelnuts

Steak Tartare on Brioche \$29.50

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

Garlic Mushrooms on Sourdough \$29.50

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

No Split Billing

“Public Holiday”

15% Surcharge applies

Weekday Set Menu

2 courses \$57.50 3 courses \$72.50

Entree

King Prawn Cocktail

Steamed prawns, baby cos lettuce, cucumber, fennel, cocktail sauce, smoked paprika

Steak Tartare on Brioche

Tenderloin, anchovy and mustard sauce, cornichons and egg yolk

Seasonal Burrata Salad

Cherry tomatoes, nectarine, oregano, cider vinaigrette

Mains

Grilled Barramundi

Creamed potato, asparagus, dill oil, lemon butter sauce

Slow Roasted Chicken Breast

Swiss chard, creamed potato, shallot butter sauce

Char-grilled Scotch Fillet

Shallot, 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

Pannacotta

With Orange and Rhubarb

Main

Market Fish \$ 49.50

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

Eye fillet \$49.50

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