



# SITTELLA

## Entrée

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

**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

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### Mains

#### Grilled Barramundi

Creamed potato, greens, capers, 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

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### Dessert

#### Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

#### Rum, Fig and Chocolate Pudding

With chocolate sauce and mascarpone

#### Vanilla Panna cotta

With Orange rhubarb and cream

## Main

**Market Fish \$ 49.50**

Creamed potato, greens, 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