



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, avocado, chilli cocktail sauce, sumac

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

No Split Billing

“Public Holiday”

15% Surcharge applies

Weekday Set Menu

2 courses \$57.50 3 courses \$72.50

Complimentary Fresh Bread Roll

Hummus, Dukkah, apple balsamic glaze, EVOO

King Prawn Cocktail

Avocado, cos lettuce, chilli cocktail sauce, sumac

Steak Tartare on Brioche

Tenderloin, anchovy sauce, cornichons, mustard

Seasonal Burrata Salad

Cherry tomatoes, nectarine, oregano, cider vinaigrette

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

Swiss mushroom, creamed potato, aromatic butter, Jus

Roast Squash

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

Signature Strawberry Basket

Brandy snap, strawberries, Cointreau ice cream

Rum, Fig and Chocolate Pudding

With chocolate sauce, vanilla ice cream and honeycomb

Cream caramel

Caramel sauce, braised cherries in Verjuice

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

Confit Duck Leg **S \$45.50**

L \$55.50

Sour cherry compote, creamed potato, pumpkin puree, plum glaze, Jus

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