



MENU

ENTRÉE

Crispy baked Turkish bread	13.50
Cooladerra farm scented EVOO aged balsamic & dukkha	
Sittella Winemaker's Plate <i>share plate 2 person</i>	28.50
Wasabi dressed smoked salmon, warm rabbit pie, chorizo sausage, Shiitake arancini, chicken & macadamia nut terrine, karri smoked silverside, Port soaked figs with warm flatbread and Sittella's macadamia dip	
Freshly Shucked Australian Oysters	<i>½ dozen 21.00 1 dozen 35.00</i>
served <i>Natural, lemon</i>	
<i>Red wine vinegar, shallot dressing</i>	
<i>Kilpatrick</i>	
Chowder	18.50
Sittella's shellfish chowder garlic scented crouton, red capsicum pesto	
Pork	23.50
Slowly braised belly of pork, apple soup, garlic purée and Port jus	
Salmon	18.50
Confit, asparagus, pear, crab mayonnaise, wild garlic panna cotta, Iberico ham	
Scallop	22.50
Seared, spiced cauliflower, shrimp, candied macadamia, Sweet potato raisin vinaigrette	



SITTELLA

MAINS

Market Fish of the day (ask your waitperson) Selected West Australian fillets pan fried	42.50
Duck Crisp roasted Leg, confit leg pie, orange pumpkin & fennel salad red onion choucroute	39.50
Lamb Rack, loin & pressed shoulder of W A lamb, kale compote, roasted shallot, carrot & cardamom puree	41.50
Beef Aged Black Angus Porterhouse, Portabello mushroom, café du paris butter, spiced fried onion	41.50
Chicken roasted breast , crisp Kiev creamy ricotta & bacon polenta smoked paprika	39.50
Kangaroo Noisette of loin, emu chipolata, yakadirri potato picklette, red onion marmalade	38.50
Tort Mushroom chickpea & spinach with roasted vegetables & confit potatoes	28.50

*Where possible we will be happy to modify our dishes to suit your dietary requirements.