



SITTELLA

## Ala Carte

### Appetisers

Crisp baked Turkish bread	13.50
Scented Cooladerra farm EVOO aged balsamic, dukkah	
Marinated Ligurian & Kalamata olives	17.50,
West Australian chorizo, Fetta	
Winemakers plate (share plate)	29.00
Wasabi dressed smoked salmon, warm rabbit pie, smoked chorizo, shiitake arancini, chicken macadamia terrine, karri smoked silverside, port-soaked figs, warm flatbread & Sittella's macadamia dip	
Freshly shucked Australian oysters	½ dozen 22.50 1 dozen 38.50
served Natural, lemon	
Red wine vinegar, shallot dressing	
Kilpatrick	
Entrees	
Sittella's soup of the day (please ask your waitperson)	15.00
Seafood Chowder	18.50
shellfish chowder garlic scented crouton, red capsicum pesto	
Pork	23.50
Spice rubbed Linley valley belly, tzatziki, Romesco sauce, puffed crackle	
King Scallop	22.50
Seared, crisp chorizo, shrimp, spiced cauliflower sweet potato, raisin vinaigrette	
Duck	23.50
Confit leg, orange pumpkin, fennel, crisp peppered skin, sweet plum dressing	
Tiger prawns	23.50
avocado, compressed & pickled cucumber, lemon emulsion, pink grapefruit, mustard yoghurt dressing, rye bread crisps	
Gnocchi	21.50
Hand made potato & ricotta, roasted vegetables, tomato basil pesto	

## Main

<b>Market fresh fish of the day</b> (Ask your waitperson) Selected West Australian fillets pan fried	38.50
<b>Lamb</b> Rack, slow roasted shoulder, roasted carrot, shallot, pea puree mint pesto	38.50
<b>Beef</b> Aged Black Angus Porterhouse, portabello mushroom Café du paris butter, fried shallot	39.50
<b>Chicken</b> Pot-roasted, Serrano ham, pumpkin hash, tomato sugo, gruyere cheese	38.50
<b>Salmon</b> Cumin rubbed, Dijon mustard, mushroom & herb crust, dill risotto asparagus, tomato	38.50
<b>Kangaroo</b> Seared loin, emu chorizo Yakidirri potato pikelette red cabbage choucroute	38.50
<b>Moroccan Tagine</b> Sweet potato, caramelized onion, dried plum preserved lemon, couscous royal	29.50