

# Mother's Day 2019 @Sittella

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## SEAFOOD

*Sittella's shellfish & Vegetable Chowder, garlic scented crouton, roasted capsicum pistou.*

## PORK

*Crispy "12 hour" belly, seared scallop, maple watermelon, crisp chorizo, red onion Chou croute*

## SALMON

*Smoked, King prawn, avocado, micro herb salad, crab mayonnaise, wild garlic panna cotta, Iberico ham*

## JAPANESE PUMPKIN

*Dukkah roasted tart with Persian fetta, salad of rocket, spinach & roasted baby beets*

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## Red Emperor

*Baked fillet, fennel & roasted tomato risotto, shrimp, artichoke & caper nut brown butter*

## Beef

*Pitch Black Angus tenderloin, "sous Vide" pancetta wrapped scallop, asparagus, béarnaise*

## Lamb

*Garlic roasted rack with shank presse', ratatouille nicoise, roasted shallot, carrot & cardamom puree*

## Chicken

*Pot-roasted breast, Gruyere cheese, cured ham, potato hash tomato sugo, piquant sauce*

*Baked avocado Mexican fried chilli beans, cheese glaze, corn tortillas, cumin & lime diced salad*

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## STRAWBERRY

*Sittella's Strawberry Brandy snap with crushed passion fruit, Cointreau ice cream*

## SAVARIN

*Kirsch macerated yeast cake, fruit macedoine, lemon sorbet*

## CUSTARD TART

*Old English baked custard with blackberry & crème de cassis ice cream*

