

# Sunday



\$58 Lunch menu 5<sup>th</sup> May 2019

Sittella's Seafood chowder, garlic scented crouton, red capsicum pesto

Chicken pie

House-made, puff pastry, onion soubise, charred shallot & baby carrot, cardamom carrot puree,

Gnocchi

Handmade potato & ricotta, roasted vegetables, tomato, basil pesto

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West Australian King snapper

*Pan-roasted fillet, Mediterranean vegetable salsa, gruyere shavings, tomato butter*

Roasted Black Angus beef

*Thick sliced rib eye with Yorkshire pudding, duck fat roasted potatoes, mushroom & red wine gravy*

Caramelised pork Belly,

*Chorizo, apple & bacon terrine, spiced tomato chutney, baked apple, rich gravy*

Tort

*Mushroom chickpea & spinach with roasted vegetables, confit potatoes*

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Strawberry basket, brandy snap, Vanilla ice cream & passion fruit

Apple & rhubarb, Spiced crumble, ice-cream & custard sauce

*\*in case of acute allergies, please let our wait staff know immediately.*