

# Sunday



\$58 lunch menu 9<sup>th</sup> June

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

Caramelised pork Belly

*Tzatziki & red onion Chou croute, romesco sauce & pickled apple*

Chicken, House-smoked organic, tartlet of spinach, sauté woodland mushrooms, shallot & fennel purée

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Pink Snapper

*Smoked salmon, shrimp & dill risotto, Smokey chardonnay cream*

Roasted beef

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

Slow Roasted WA lamb

*Rosemary & garlic, Mediterranean vegetable salsa, macadamia crust, potato terrine*

Tort

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

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Strawberry basket, Vanilla ice cream & passion fruit

Crumble, Apple, rhubarb & hazelnut crumble tart, English style custard sauce & Raspberry ripple parfait

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