



SITTELLA

The Nest Menu

AM. BREAKFAST FROM 9am till 11 am

Breakfast Special:

Fried or poached egg with bacon, sausage, tomatoes and hash brownies on sourdough toast.

OR

Our famous Omelette topped with mushrooms, tomatoes, herbs, onions and bacon on sourdough toast.

\$ 25.00 *incl. a glass of sparkling*

Fruit Toast – Butter marmalade jam

\$ 5.50

Muesli

\$ 11.50

Fresh fruit, Greek yoghurt, Wildflower Honey

Baked eggs –

\$ 12.50

Creamed mushroom, bacon crumb, tomato fondue, toast crisp

“Nest “Breakfast scotch egg

\$ 12.50

Soft boiled egg, sausage, bacon & Mushroom coat, on a bed of beans in tomato, crisp potato

Free range eggs

Poached or fried on sourdough

\$ 12.00

SIDES

Confit tomatoes	3
House made hash browns	3
Herbed mushrooms	5
Avocado smash	5
Crispy bacon	5
Pork Sausage	5
Black pudding	5
Smoked salmon	6

Extra Toast

\$ 2.50

Scones \$ 8.50

– Choice from of tea or coffee included –
*Pumpkin & fetta cheese scone, pumpkin Marmalade
Fruit Scone, thickened cream & strawberry jam*

-0-0-0-0-0-

ALL DAY

- | | |
|--------------------------------------------------------------------------------------|------------|
| 1. Bread & Dips | \$ 13.50 |
| 2. Broth of the day crusty bread | \$ 14.50 |
| 3. Sittella “Nest” Charcuterie board | \$ 26.50 |
| 4. Roasted Chorizo, olives & peppers, artichoke dip
macadamia crumble, sour dough | \$ 15.50 |
| 5. Oysters, Natural, pickled cucumber | \$ 3.50 ea |
| 6. Croquettas - Prawn, Ham hock & vegetarian | \$ 13.50 |
| 7. Confit Lamb Shoulder potato & fetta pie,
garden peas, mint jus | \$ 17.50 |
| 8. Braised Oxtail pie | \$ 18.50 |
| 9. Fish & Chip | \$ 18.50 |
| panko crumbed wild caught with fresh tartare sauce or chilli jam | |

see over for desserts, coffee tea and non alcoholic drinks

2.

Desserts @The NEST

Strawberry

Sittella's Strawberry basket, filled with Cointreau Ice Cream, and crushed Passion fruit \$ 14.00

Tart

Ole English custard tart with mixed berries crème de cassis ice cream \$ 14.00

Rhubarb

Rhubarb and Apple topped with hazelnut crumble served with Prune and Armagnac \$ 14.00

Banana

Crème brulee with candied pineapple, caramel and macadamia Ice cream. \$ 14.00

Chocolate (to share)

Sittella's chocolate tasting plate, rich dark chocolate & raspberry tart, orange chocolate velvet, Kahlua parfait & triple Chocolate pudding. \$ 27.00

3.

