SITTELLA

Entrée

Winemakers Plate
(Sharing plate for 2) **$43.50**
Smoked salmon, Serrano ham, Salami, Mortadella, haloumi, chorizo, chutney, watermelon, Sicilian & Kalamata olives, bread rolls, EVOO, balsamic glaze, dip topped with dukkha

Creamy Celeriac Soup **$25.00**
Garlic croutons, herb oil

Beetroot & Goat's Cheese Salad **$25.50**
Whipped goat's cheese, poached beetroot, bitter leaves, apple & toasted hazelnuts

Shell Baked Shark Bay Scallops(3)*(A)
Tarragon butter, braised leeks, **$29.50**
hazelnut dressing

Chicken Liver Parfait **$29.50**
Toasted brioche, onion jam & herb salad

Weekday Set Menu

2 courses $57.50 3 courses $72.50

Entree

Creamy Celeriac Soup
Garlic croutons, herb oil
Beetroot & Goat's Cheese Salad
Whipped goat's cheese, poached beetroot, bitter leaves, apple & toasted hazelnuts
Chicken Liver Parfait
Toasted brioche & onion jam

Mains

Grilled Barramundi *(A)
Kefla potatoes, watercress, dill butter
Crispy Chicken Thigh
with mash, wilted greens, white wine cream sauce
Sausage & Mash
Italian pork sausages, creamy mash, onion gravy
Roast Squash
Seasonal squash, braised lentils, celeriac puree

Dessert

Sticky Date Pudding
Toffee sauce & vanilla Ice cream
Poached Pears
White chocolate & cream cheese mousse, ginger crumb
Ice Cream & Sorbet
Vanilla ice cream, raspberry sorbet, honeycomb

***(A) Australian**

Main

Market Fish *(A) **$50.00**
Clams, Samphire, Saffron white wine sauce

Eye fillet **$58.50**
Potato galette, mushroom duxelles, red wine jus

Lamb Rump **$50.00**
Potato terrine, greens, red wine sauce

Crispy Chicken Thigh **$45.50**
Mashed potato, watercress, white wine sauce

Braised Beef Cheek **$45.50**
Mashed potato, greens, red wine jus

Roast Squash **$39.50**
Seasonal squash, braised lentils, celeriac puree, herb dressing & witlof

No Split Billing
"Public Holiday" 15% Surcharge applies

***(A) Australian**