



SITTELLA

Entrée

Winemakers Plate \$42.00

Wasabi dressed smoked salmon, Serrano ham, rabbit pie, Ligurian & Kalamata olives, Chicken macadamia terrine, smoked chorizo & fetta, port soaked figs, warm flatbread, EVOO aged balsamic, dukkha

Seafood Chowder E \$21.50

M \$29.50

Shellfish chowder garlic scented crouton, red capsicum pesto

Duck E \$31.00

M \$42.50

Confit leg, orange, pumpkin, fennel, crisp peppered skin, sweet plum dressing

Western Australian E \$29.50

King Prawns M \$40.50

Seared, garlic nut brown butter, spinach & parsley coulis, lemon & garlic crouton

Pork & Scallops E \$28.50

M \$42.00

“Linley Valley “ pork belly, grilled sea scallops cauliflower puree, chorizo, apple & sweet potato jam, quince

Lamb & Tomato Ragù E \$23.50

M \$34.70

House made Pappardelle, rich braised lamb and tomato sauce & Swiss brown mushrooms artichoke hearts, aged parmesan

MENU

Set Menu \$ 48.50

Available Tuesday to Friday

Warm Turkish bread & dips

Western Australian fish fillets

topped with smoked salmon, caper prawn crust, lemon risotto, butter sauce

Shiraz lamb Navarin

Slow cooked lamb leg in rich red wine & herb sauce, root Vegetables & garlic champ

“Linley Valley” Pork

Sous vide, glazed apple, piquant sauce, Dijon mustard & cornichon, crisp crackle

Vegetarian

Lemon & roasted cauliflower risotto, woodland mushrooms, Mediterranean vegetables aged parmesan

Strawberry Basket with vanilla ice cream passion fruit

Apple & pear flan, almond top, blackberry ripple ice cream

Unfortunately we are unable to

“SPLIT BILLS “

Main

Market fresh fish \$ 49.50

(ask waitperson)

Selected WA fillets pan-fried, mustard crust, citrus butter with prawn

Beef \$49.50

Tenderloin of beef, Chanterelle Mushroom, celeriac, croquette

Lamb \$49.50

Rack, slow roasted shoulder, roasted shoulder, roasted carrot, pea puree, mint pesto

Chicken \$44.00

Pot-roasted, serrano ham, pumpkin hash, tomato sugo, gruyere cheese

Kangaroo \$44.00

Seared loin, emu chorizo, yakadiri potato roesti, red cabbage choucroute

Vegetarian \$37.50

Camembert & cranberry phyllo tart, lemon & dukkha roasted Mediterranean vegetables , cranberry dressing

“Public Holiday”

15% Surcharge applies