



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

**Market fish of the Day**

*Savoury crumb, bush tomato chutney, lemon myrtle mayo & zucchini strips*

**Free range Chicken Breast “Basquaise”**

*Braised in white wine, capsicum, tomato, mushrooms, spiced sausage & braised rice*

**Panko Crumbed Beef loin**

*Anchovy fillets, baby capers, fried hens egg, nut brown butter*

**Mediterranean vegetable moussaka**

*Layers of eggplant, zucchini, tomato & fetta, glazed cheese sauce*

**Strawberry** basket with Cointreau ice cream  
*passion fruit*

**Orange caramel cream** *candied orange, tropical fruit*

**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**

Lemon & roasted cauliflower risotto, assorted woodland mushrooms, baked Mediterranean vegetables, asparagus spears, aged parmesan

**“Public Holiday”**

**15% Surcharge applies**