



**SITTELLA**

**Entrée**

**Winemakers Plate** \$40.00

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** \$19.50

Shellfish chowder garlic scented crouton, red capsicum pesto

**Duck** \$29.50

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

**Western Australian King Prawns** \$23.50

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

**Pork & scallops** \$26.50

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

**Lamb & Tomato ragu** \$22.50

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

# MENU

## Set Menu \$45.50

Available Tuesday to Friday

**Soup of the day** with warm flat bread

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**Western Australian Fish fillets**

*Topped with Mediterranean vegetable salsa, lemon risotto, zucchini strips*

**Black Angus Beef Medallions**

*Portobello mushroom, garlic scented potato, green peppercorn jus, fried shallot*

**Navarin of Lamb**

*Slow braised leg & shoulder of lamb, rich gravy white beans & vegetables*

**Vegetarian Tort**

*Mushroom, chickpea and spinach with roasted vegetables & confit potatoes, puff pastry*

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**Sittella strawberry basket** with Cointreau ice cream & passion fruit

**Warm bread & butter pudding** marmalade glaze, warm custard sauce

**Unfortunately, we are unable to  
“SPLIT BILLS”**

## Main

**Market fresh fish** \$ 47.00

(ask waitperson)  
Selected WA fillets pan- fried mustard crust, citrus butter

**Beef** \$47.00

Tenderloin of beef, Chanterelle mushroom celeriac, croquette

**Lamb** \$47.00

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

**Chicken** \$42.00

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

**Kangaroo** \$42.00

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

**Vegetarian** \$35.50

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

**Public Holiday  
15% surcharge applies**



MENU