



MOTHER'S DAY SAMPLE MENU

SEAFOOD

*Sittella's shellfish & Vegetable Chowder,
garlic scented crouton, roasted capsicum pistou.*

PORK

*Crispy "12 hour" belly, seared scallop,
maple watermelon, crisp chorizo, red onion Chou croute*

SALMON

*Smoked, King prawn, avocado, micro herb salad,
crab mayonnaise, wild garlic panna cotta, Iberico ham*

TAGLIATELLE

Oyster mushroom, vine tomato ragout, crisp pancetta, parmesan

RED EMPEROR

*Baked fillet, fennel & roasted tomato risotto, shrimp,
artichoke & caper nut brown butter*

BEEF

*Pitch Black Angus tenderloin
"sous Vide" pancetta wrapped scallop, asparagus, béarnaise*

LAMB

*Garlic roasted rack with shank presse', ratatouille nicoise,
roasted shallot, carrot & cardamom puree*

CHICKEN

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

CAULIFLOWER CHEESE TART

*Granny Smith apple puree, roasted vegetables,
sweet potato, pickle, cream sauce*

STRAWBERRY

*Sittella's Strawberry Brandy snap with crushed passion fruit,
Cointreau ice cream*

SAVARIN

*Kirsch macerated yeast cake, tropical fruit macedoine,
mango sorbet*

CHOCOLATE

*Dark chocolate mousse tart, chocolate gelato,
meringue & raspberry*

\$95.00 per head