



**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 ragu** 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 \$ 68.50

### Seafood

*Sittellas shellfish & Vegetable Chowder, garlic scented crouton, roasted capsicum pistou.*

### Caramelised pork Belly

*Slow cooked “Linley Valley“ pork, Asian slaw, celery root & pickled apple, seared scallops*

### Tagliatelle “Bolognese”

*House made pasta , rich beef & tomato ragout, Swiss brown mushrooms , artichoke, aged parmesan*

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### Pink Snapper

*Pan-roasted fillets, smoked salmon, champagne butter shrimp & seeded mustard crust*

### Black Angus Beef

*Porterhouse, Portobello mushroom, café du Paris butter, Sittella port seeded mustard, fried onion rings*

### Mount Barker chicken “Coq au vin”

*Braised in red wine mushrooms, bacon & baby potatoes*

### Cauliflower Cheese Tart

*Granny smith apple puree, herbs, pickle, roasted vegetables, cream sauce*

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**Apple & rhubarb crumble** *Vanilla custard, ice cream*

**Profiterole** *Chocolate & hazelnut filling warm chocolate sauce, hazelnut parfait*

### 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, crouquette

**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**