



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 \$ 48.50

Available Tuesday to Friday

Soup of the day with freshly baked bread roll

Pan roasted Fish of the day

Oriental risotto, Thai spice, asparagus, mango & red onion salsa

Chicken & cranberry wellington

Seared breast, cranberry & savoury stuffing, bacon, puff pastry

Black Angus “minute steak”

Fried onions & Portobello mushroom, spiced butter, thick fries

Spinach & Fetta Phyllo

Crisp pastry tart, Mushroom, fetta & spinach, salad, roasted vegetables & confit potatoes

Sittella strawberry basket with Cointreau ice cream & passion fruit

Warm vanilla & mascarpone rice pudding, star anise rhubarb compote, almond, nougatine

**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, 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