

Sella

vinoteca

Small plates

Rosemary focaccia	5
Marinated olives GF	5
Fresh shucked oyster, lemon & dressing GF	5ea
Scallops gratin, ginger, beurre noisette, chives GF	8ea
Raw tuna, smoked beef tartare, wasabi mayo GF	10ea
Octopus & leek empanada, romesco sauce	9ea
Turkish lamb kofta, red chilli paste, sumac yoghurt	9ea
Manchego, smoked cheddar croquettes, pickle jalapeno sauce V, GF	7ea
Goat curd, spelt cracker, cashew & turmeric dukkah, spiced tomato gel V	7ea

Entree

Tin of Cantabrian anchovies "Olasagasti", parsley butter, squid ink crostino	25
Slow cooked veal tongue, fennel, eschalot, mint, orange oil GF	25
Heirloom tomato salad, Stracciatella, plum vinegar, chickpea pannelle V, GF	23

Pasta & Mains

Cured salmon Caramelle pasta, salmon roe, crème fraiche, purple carrot puree	31
Pappardelle pasta, guanciale, broadbeans, parmesan, pangrattato	29
Market fish, sweet corn, purple cauliflower, watercress GF	36
Grilled Riverine beef tenderloin, Jerusalem artichokes, asparagus, black garlic jus GF	49
Vegetarian Moussaka, red lentils, zucchini, eggplant, potato, bechamel V	28

Side

Moroccan roast potatoes, lemon & oregano	12
Mix seasonal sautee greens, bagna cauda	14

Dessert & Cheese

Tiramisu eclair, mascarpone cream, coffee & chocolate ganache	9
Clear elderflower tart, strawberry sorbet	15