

Isabella's

R E S T A U R A N T

CASUAL MENU

Available 11:30am - 4:00pm Mon-Fri
3:00pm - 4:30pm (Sat, Sun & Public Holidays)

SMALL PLATES

Pumpkin and Potato Terrine , ginger and apple purée, sage leaf oil (NF, DF, VG, V, GF)	20
Lamb Tenderloin , Mediterranean grilled vegetables, mint chimichurri (NF, GF, DF)	22
Slow Cooked Pork Belly , saffron fennel, fried garlic, black pepper jus (GF, DF, NF)	22
Baby Octopus , charred corn, heirloom tomatoes, smoked jalapeño salsa (GF, DF, NF)	22
Smoked Salmon , compressed melon, fresh ginger, lime gel (NF, DF, GF)	20
Wagyu Beef Bresaola Carpaccio , black garlic mayonnaise, witlof, olive dust (NF,DF,GF)	25
Lamb Neck Croquettes with chipotle aioli - 3 pieces (NF)	16
Mushroom Arancini with black garlic aioli - 3 pieces (NF, V)	12
24 Hour Buttermilk-Soaked Calamari , hot Asian salad (NF, GF)	22
Beetroot Dip , pistachio dukkah, crisp bread (NFA, GFA, V)	12

GRAZING

Charcuterie Board - four cured meats, cornichons, caperberries, olives (DF,NF, GFA)	35
Cheese Board - three cheeses, walnuts, house made fruit paste, muscatels, homemade lavosh (V, GFA, NFA)	35
Rochford Grazing Board for Two - two cured meats, two cheeses, two mushroom arancini, pickled vegetables, olives, cornichons, caperberries, dip, tomato chutney, bread and homemade lavosh (NF)	72

MAIN PLATES

16 Hour Slow Cooked Beef Oysterblade (MB3+) , braised red cabbage, dauphinoise potatoes, herb butter (GF, NF)	45
Thyme Marinated Chicken Maryland , roasted mushroom, chestnut and mushroom bisque, fried shallots (GF, NFA, DFA)	38
Pan Seared Barramundi , cauliflower purée, chilli chickpeas, cauliflower florets, fried capers (NF, GF)	45
Beetroot Risotto , Yarra Valley fetta, asparagus, fried kale (NF, GF, DFA, V)	32
Confit Duck Leg , celeriac purée, pickled quince, roasted hazelnut (GF, NFA)	45
BBQ Braised Beef Short Ribs , cauliflower two ways, sauerkraut, jalapeño butter (NF, GF, DFA)	45
Wagyu 250gm (M9+) , truffle potato rosti, asparagus and rocket salad, horseradish emulsion, café de paris butter, jus (GF, NF)	88
Miso Baked Eggplant , fior di latte, parmesan, garlic labneh, du puy lentil chilli salad (V, NF)	32

MAIN SHARING (Large serving for 2 people)

16 Hour Slow Cooked Lamb Shoulder , fried eggplant, ginger chilli jam, Yarra Valley fetta cheese, pomegranate molasses, red harissa, jus (NF, GF, DFA)	86
16 Hour Slow Cooked Beef Oysterblade (MB3+) , mixed grain salad with semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins, Yarra Valley fetta, red harissa, jus (DFA)	86

SIDES

Rocket, Pear and Parmesan , balsamic dressing (V, GF, NF, VGA)	13
Mixed Grain Salad , semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisin, Yarra Valley fetta (DFA)	13
Persimmon Salad , red grapes, roasted hazelnut, honey dressing (GF, DF, V, NFA)	13
Chips with Aioli (DF, NF, V, VGA)	13
Bread (V, VG, DF, NF, GFA)	8

DESSERT

Nutmeg Custard Tart , pumpkin ganache, oatmeal granola (V)	17
Vanilla Crème Patisserie , chocolate mille feuille, fig, mascarpone cream, cocoa nibs (NF, V, GF)	17
Coconut Tapioca , roasted coconut, lime gel glazed cherry (NF, GF, DF, VG, V)	14
Lemon Poppy Seed Cake , whipped ricotta cream, honeycomb, poached berries (NF, V)	17
Poached Quince , apple gel, ginger beer granita, toasted hazlenut (NFA, DF, GF, V, VG)	17

VEGAN CASUAL MENU

Available 11:30am - 4:00pm Mon-Fri
3:00pm - 4:30pm Sat, Sun & PH

ENTREE

Pumpkin and Potato Terrine , ginger and apple purée, sage leaf oil (NF, DF, VG, V, GF)	20
Vegetarian Mediterranean Plate - Grilled vegetables, artichokes, olives, cornichons, caperberries, house made dip (GFA, DF, V, NF, VG)	22

MAIN COURSE

Red Harissa Baked Eggplant , du puy lentils, ginger chilli jam, rocket and pommegranate salad (DF, GF, NF, VG, V)	32
Aubergine and Pumpkin Tagine , caramelised onion, couscous, smoked almond and raisin salad (DF, NFA, VG, V)	32

SIDES

Rocket, Pear and Roasted Walnut , balsamic dressing (V, VG, DF)	13
Mixed Grain Salad , semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins (DF, VG, V)	13
Persimmon Salad , red grapes, roasted hazelnut, balsamic dressing (GF, DF, V, VG, NFA)	13
Chips with Tomato Sauce (DF, NF, V, VG)	13
Bread (V, VG, DF, NF, GFA)	8

DESSERT

Poached Quince , apple gel, ginger beer granita, toasted hazelnut (NFA, DF, GF, V, VG)	15
--	----



Modifications can be made to some dishes to cater for your dietary requirements. Just ask our friendly staff!

V : Vegetarian | VG : Vegan | GF : Gluten Free | DF : Dairy Free | NF : Nut Free
15% surcharge applies on Public Holidays