

Isabella's

RESTAURANT

CASUAL MENU

SMALL PLATES

Buffalo Mozzarella wrapped in vine leaves, roasted grapes, spiced pistachio crumble and cumquat chutney (GF, NFA, V)	20
Cos Salad , cucumber, olives, onion, radish, heirloom tomatoes, capsicum, fresh chilli, pine nuts, yuzu dressing with your choice of grilled haloumi, beef pastrami or smoked salmon (GF, NFA)	22
Marinated Lamb Tenderloin , hasselback potatoes, red currant and ginger sauce, blister tomatoes, peppercorn jus (GF, DF, NF)	22
Barbequed Quail roasted aubergine, blood orange marmalade and black garlic (NF, DF)	20
Mediterranean Vegetable Plate pickled zucchini, pumpkin, eggplant, semidried tomatoes, artichokes, olives, cornichons, caperberries, tomato relish with house made bread (V, VG)	22
Salt and Pepper Calamari with yuzu salad and lemon aioli (GF, NF)	22
Semidried Tomato and Parmesan Arancini with paprika aioli - 3 pieces (V)	16
House Made Dips two dips with crisp bread (VG, V, NFA, GFA)	12
Charred Baby Cos Lettuce , marinated soy tofu, blister tomatoes, confit garlic (VG, V)	20

GRAZING

Charcuterie Board - three cured meats, duck and venison terrine, cornichons, caperberries, olives (DF, GFA)	35
Cheese Board - black wax cheddar, gorgonzola, double brie, walnut, apricots, olives, house made fruit paste, muscatels and lavosh (V, GFA, NFA)	35
Isabella's Grazing Board for Two - wagyu beef pastrami, hot salami, duck and venison terrine, two cheeses, stuffed bell peppers, pickled vegetables, olives, cornichons, caperberries, dip, tomato relish, bread and lavosh	72

MAIN SHARING (Large serving for 2 people)

Sous Vide Lamb Shoulder , mediterranean lentil salad, olives, onion, cucumber, tomatoes, feta cheese, pomegranate molasses, parsley, jus (GF, NF, DFA)	86
16 Hour Slow Cooked Beef Oysterblade (MB3+) , mediterranean lentil salad, olives, onion, cucumber, tomatoes, feta cheese, pomegranate molasses, parsley, jus (GF, NF, DFA)	86

MAIN PLATES

Pan Seared Barramundi , roasted heirloom carrot and quinoa salad with smoked chilli, harissa labneh (NF, GF, DFA)	45
16 Hour Slow Cooked Beef Oysterblade (MB3+) , walnut and mushroom bisque, crusted in black pepper and coriander, roasted carrots and chickpea salad, red harissa, fried shallot (GF, NFA, DFA)	45
Confit Duck white bean and Toulouse sausage cassoulet with truffle crumb artichoke (GFA, NF)	45
Moroccan Spiced Chicken , bulgur tabouli salad, tzatziki, walnut dukkha, jus (NFA, DFA)	40
Casarecce Pasta , wild mushroom and truffle ragu with 18-month aged parmesan (V, NF)	38
Casarecce Pasta , authentic Sicilian caponata of summer vegetables, olives and basil (NF, GFA, V, VG)	32
Miso Baked Eggplant mediterranean lentil salad, olives, onion, cucumber, tomatoes, pomegranate molasses, red harissa, parsley (GF, NF, V, VG)	32
Porterhouse Wagyu 250gm (M9+) , truffle potato rosti, shaved fennel and orange salad, Café de Paris butter, jus (GF, NF)	86

SIDES

Wild Rocket Leaves , roasted pear, hazelnuts with mustard dressing (NFA, VG, V)	13
Roasted Parsnip slow cooked garlic, hummus and walnut dukkha (NFA, VG, V)	13
Thick Fries with aioli (NF, VGA)	13
Bread (V, VG, DF, NF, GFA)	8

DESSERT

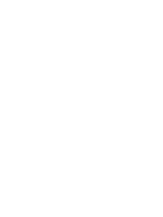
Coconut Tapioca , roasted coconut, lime gel glazed cherry (NF, GF, DF, VG, V)	14
Lemon Tart with vanilla mascarpone, poached mixed berries (NF, V)	17
Chai Pannacotta , berry coulis with hazelnut praline (GF, NFA)	17
Chocolate Cake , glazed cherry, caramel sauce (V, NFA, DFA)	17
Burrata Cheese , caramelized onion fig and walnut roulade and lavosh (V, NFA)	17

KIDS MENU

MAIN MEALS	15
Pasta with napoli sauce (V, NF, GFA, DFA)	
Chicken Tenderloin Burger , rocket and chips (NF)	
Fish and Chips with salad (NF, DF)	

DESSERTS

Churros , vanilla ice cream, chocolate sauce (NF, V)	10
Vanilla Ice Cream - 2 scoops (GF, V, NF)	8
Mango Sorbet - 2 scoops (NV, VG, GF, DF)	8



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