

Isabella's


RESTAURANT

SEMI-SET MENU

2 COURSE \$65.00 / 3 COURSE \$75.00

ENTREE

Pumpkin and Potato Terrine, ginger and apple purée, sage leaf oil
(NF, DF, VG, V, GF)

 Rochford Estate Chardonnay 2022


Lamb Tenderloin, Mediterranean grilled vegetables, mint chimichurri
(NF, GF, DF)

 Rochford Estate 'la Gauche' Cabernet Sauvignon 2021

Slow Cooked Pork Belly, saffron fennel, fried garlic, black pepper jus
(GF, DF, NF)

 Rochford Estate Pinot Noir 2022

Baby Octopus, charred corn, heirloom tomatoes, smoked jalapeño salsa
(GF, DF, NF)

 Rochford Estate Pinot Gris 2023

MAIN PLATES


16 Hour Slow Cooked Beef Oysterblade (MB3+), braised red cabbage, dauphinoise potatoes, herb butter
(GF, NF)

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019


Thyme Marinated Chicken Maryland, roasted mushroom, chestnut and mushroom bisque, fried shallots
(GF, NFA, DFA)

 Rochford Single Vineyard 'Terre' Pinot Noir 2020


Pan Seared Barramundi, cauliflower purée, chilli chickpeas, cauliflower florets, fried capers
(NF, GF)

 Rochford Single Vineyard 'Terre' Chardonnay 2019


Beetroot Risotto, Yarra Valley fetta, asparagus, fried kale
(NF, GF, DFA, V)

 Rochford Estate Pinot Noir 2022

Confit Duck Leg, celeriac purée, pickled quince, roasted hazelnut
(GF, NFA)

 Rochford Single Vineyard 'Dans les Bois' Pinot Noir 2021

BBQ Braised Beef Short Ribs, cauliflower two ways, sauerkraut, jalapeño butter
(NF, GF, DFA)


 Rochford Estate Syrah 2022

Miso Baked Eggplant, fior di latte, parmesan, garlic labneh, du puy lentil chilli salad
(V, NF)

 Rochford Estate 'la Droite' Merlot 2021

MAIN SHARING (Large serving for 2)

16 Hour Slow Cooked Lamb Shoulder, fried eggplant, ginger chilli jam, Yarra Valley fetta cheese, pomegranate molasses, red harissa, jus
(NF, GF, DFA)

 Rochford Single Vineyard Hill Road Syrah 2022


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)

 Rochford Estate Syrah 2022

INDULGENT UPGRADES

(ADDITIONAL \$30 PER PERSON)

Wagyu 250gm (M9+), truffle potato rosti, asparagus and rocket salad, horseradish emulsion, café de paris butter, jus
(GF, NF)

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019

ADD SIDES (\$13 PER SERVE)

A SHARED COMPLIMENTARY SALAD WITH EVERY SET MENU

Rocket, Pear and Parmesan, balsamic dressing
(V, GF, NF, VGA)

Mixed Grain Salad, semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisin, Yarra Valley fetta
(DFA)


Persimmon Salad, red grapes, roasted hazelnut, honey dressing
(GF, DF, V, NFA)

Chips with Aioli
(DF, NF, V, VGA)

Bread (\$8 PER SERVE)
(V, VG, DF, NF, GFA)

DESSERT


Nutmeg Custard Tart, pumpkin ganache, oatmeal granola
(V)

 Rochford Estate Chardonnay 2022

Vanilla Crème Patisserie, chocolate mille feuille, fig, mascarpone cream, cocoa nibs
(NF, V)

 Rochford Estate Cuvée 2017

Coconut Tapioca, roasted coconut, lime gel glazed cherry
(NF, GF, DF, VG, V)

 Rochford Moscato

Lemon Poppy Seed Cake, whipped ricotta cream, honeycomb, poached berries
(NF, V)

 Rochford Moscato

CHILDRENS MENU

12 years and under

MAIN MEALS

\$15.00

Pasta with napoli sauce
(V, NF, GFA, DFA)

Chicken Tenderloin Burger, rocket and chips
(NF)

Fish and Chips with salad
(NF, DF)

DESSERT

\$10.00

Churros, vanilla ice cream, chocolate sauce
(NF, VG)

\$8.00

Vanilla Ice Cream - 2 scoops
(GF, V, NF)

Mango Sorbert - 2 scoops
(V, VG, GF, DF)

VEGAN SET MENU


2 COURSE \$55.00 / 3 COURSE \$65.00

ENTREE

Pumpkin and Potato Terrine, ginger and apple purée, sage leaf oil
(NF, DF, VG, V, GF)

 Rochford Estate Chardonnay 2022

Vegetarian Mediterranean Plate - Grilled vegetables, artichokes, olives, cornichons, caperberries, house made dip
(GFA, DF, V, NF, VG)

 Rochford Estate Cuvée 2017

MAIN COURSE

Red Harissa Baked Eggplant, du puy lentils, ginger chilli jam, rocket and pomegranate salad
(DF, GF, NF, VG, V)

 Rochford Estate Sauvignon Blanc 2023

Aubergine and Pumpkin Tagine, caramelised onion, couscous, smoked almond and raisin salad
(DF, NFA, VG)

 Rochford Estate Chardonnay 2022

ADD SIDES (\$13 per serve)

A SHARED COMPLIMENTARY SALAD WITH EVERY SET MENU

Rocket, Pear and Roasted Walnut, balsamic dressing
(V, VG, DF)

Mixed Grain Salad, semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins
(DF, VG, V)

Persimmon Salad, red grapes, roasted hazelnut, balsamic dressing
(GF, DF, V, VG, NFA)

Chips with Aioli
(DF, NF, V, VG)

Bread (\$8 PER SERVE)
(V, VG, DF, NF, GFA)

DESSERT

Coconut Tapioca, roasted coconut, lime gel glazed cherry
(NF, GF, DF, VG, V)

 Rochford Moscato

FOOTER

V : Vegetarian | VG : Vegan | GF : Gluten Free | DF : Dairy Free | NF : Nut Free

15% surcharge applies on Public Holidays

 Our Sommelier's Wine Recommendation

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