Isabella's
RESTAURANT
MENU

SMALL PLATES

Organic rainbow olives in house marinade, sourdough bread 12
(V, VG, GFA, DF, NF)

House made chickpea hummus, beetroot tzatziki, walnut dukkah, crisp bread 16
(V, VGA, GFA, DFA, NFA)

House made semi-dried tomato and parmesan arancini, basil pesto (3 pieces) 15
(V, NFA)

Vegetable samosa with chutney (2 pieces) 12
(V, VG, DF)

GRAZING

Charcuterie board - House charcuterie selection, three cured meats, hot salami, beef pastrami, mild salami, venison red wine & pistachio terrine, cornichons, caperberries, olives 35
(GFA, DF)

Cheese Board - Selection of three cheeses, vintage cheddar, gorgonzola, double brie, walnut, apricots, roulade, fruit paste, muscatels, lavosh 35
(V, GFA, NFA)

Vegetarian antipasto - Mediterranean plate, grilled vegetables, artichokes, olives, cornichons, caperberries, chickpea hummus, beetroot tzatziki, house made bread 25
(V, VG, GFA, DFA, NF)

Isabella's grazing board for two - two cured meats, hot salami and beef pastrami, venison red wine & pistachio terrine, two cheeses, gorgonzola, double brie, two tomato & parmesan arancini, bell peppers stuffed with cream cheese, pickled vegetables, olives, cornichons, caperberries, artichoke, beetroot tzatziki, relish, sourdough bread, lavosh 80

ENTRÉE

Ricotta tart, preserved lemon, candied walnut & ricotta cream soft herb salad 22
(V)

Lamb tenderloin, eggplant & potato gratin, smoked almond romesco sauce, blistered tomato 22
(GF, NFA)

Pan seared salmon, rhubarb & lavender lebneh, fennel a la Grecque & charred spring onion butter 22
(GF)

Slow roasted pork belly, salsa verde, apple & celeriac rémoulade 22
(GF, DF, NF)

Mediterranean salad, fetta, chipotle & lime dressing with your choice of **grilled halloumi or beef pastrami** 22
(VA, GF, DFA, NFA)

Salt and pepper calamari salad, mango corn salsa and tartar sauce 26
(GF, DF, NF)

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MAIN PLATES

Beef shoulder, beetroot hummus, crisp spring slaw, sunflower & pepita seeds, red wine jus 45
(GF, DFA, NFA)

Moroccan-spiced chicken maryland, baked polenta, saffron labneh & roasted vegetables 38
(GF, DFA, NFA)

Pumpkin and eggplant tagine, spiced cracked wheat, golden raisins, smoked almonds 32
(V, VG, DF, NFA)

Pan seared barramundi, coriander zhoug, cucumber ribbons, mizuna, sultanas, olives, preserved lemon, aged balsamic 45
(GF, DFA, NF)

Creamy mushroom and truffle casarecce, spinach, parmesan 32
(V, GFA, NF)

Confit duck maryland, roasted hazelnut, celeriac & cauliflower purée, pickled nashi pear & orange salad, champagne vinaigrette, jus 45
(GF, DFA, NFA)

Porterhouse wagyu 250gm (M9), truffle potato rosti, Café de Paris butter, radicchio, shaved fennel & orange salad, jus 80
(GF, NF)

MAIN SHARING (Large serving for 2 people)

Sous vide lamb shoulder, potato boulangère, provolone cheese, caramelized onion, salsa verde, crushed chilli, jus 85
(DFA)

16 hour slow cooked beef shoulder (MB3+), potato boulangère, provolone cheese, caramelized onion, salsa verde, crushed chilli, jus 85
(DFA)

SIDES

Rocket, pear, parmesan, aged balsamic vinegar dressing 13
(V, VGA, GF, DFA, NF)

Chips with aioli 13
(V, VGA, DF, NF)

House-made bread 8
(V, VG, GFA, DF, NF)

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DESSERT

Blackberry and lemon tart, vanilla mascarpone cream, lemon wheel, cocoa nibs 17
(NF)

White chocolate and blueberry panna cotta, macaron, poached blueberries, fairy floss 17
(GF, NFA)

Chocolate cake, salted caramel sauce, mascarpone cream, glazed cherry, freeze-dried raspberries 17
(V, NF)

Young coconut tapioca, glazed cherry, mango, rose petal 12
(V, VG, GF, DF, NF)

Sorbet with freeze dried fruits (ask for daily variety) 12
(V, VG, GF, DF, NF)

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

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

15% surcharge applies on public holidays.