






# Isabella's

## RESTAURANT












### SMALL PLATES

Marinated Tollunka Creek Organic Olives	12	   
Mushroom Arancini with Truffle Aioli	17	 
Chicken & Truffle Terrine, Apple, Soft Herbs & Potato Crisp	21	 
Baked Ricotta Tart, Pickled Zucchini, Fennel Seed & Preserved Lemon	20	
Charcuterie Board with Traditional Accompaniments	32	
Cheese Selection with Pear Paste & House Lavosh	30	




### PASTA

Rigatoni con Agnello - lamb ragu, eggplant & salted ricotta	29	
Linguine Alla Pescatora - prawns, mussels, clams, scallops, garlic, chilli & napoli sauce	38	 
Gnocchi di Ricotta con Pomodoro - ricotta gnocchi, slow roasted tomatoes garlic & fresh basil	28	 

### PIZZA

Margherita - san marzano tomato, fior di latte, basil & extra virgin olive oil	21	 
Capricciosa - san marzano tomato, fior di latte, artichokes, olives, prosciutto cotto & mushroom	25	
Marinara (doesn't contain any seafood) - san marzano tomato, garlic & oregano	15	  
Caserta - san marzano tomato, fior di latte, 20 mth prosciutto di parma & rocket	25	
Diavola - san marzano tomato, fior di latte, hot salami & rocket	24	
Napoletana - san marzano tomato, fior di latte, anchovies, olives & oregano	22	
Ortolana - pizza in bianco, fior di latte, zucchini, capsicum, eggplant & onions	22	 

### MAIN PLATES

Baked Snapper, Fennel, Broad Bean & Fried Garlic with Pear & Caper Dressing	38	
Roasted Pork Belly, Slow Cooked Shoulder, Heirloom Carrot, Rhubarb & Mustard	37	
Bulgar Stuffed Poussin, Spiced Yoghurt, Spring Beans & Chimichurri	39	
200g 4+ Wagyu Scotch Fillet, Truffled Rosti, Radicchio & Orange Salad	62	

### SIDES (INDIVIDUAL SERVE)

Rocket, Roasted Pear & Parmesan Salad	10	
Grain Salad, Caramelised Onions, Dill & Smoked Almonds	10	
Thick Cut Chips	10	

### DESSERT

White Chocolate, Peach & Black Sesame Sable	15	
Blackberry & Lemon Tart with Vanilla Mascarpone	15	
Maffra Black Wax Cheddar, Pear Paste, Walnut & Lavosh	15	



- Vegetarian



- Gluten Free



- Dairy Free



- Nut Free

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

**Sorry - no split bills / 15% Surcharge will apply on Public Holidays**