

Isabella's

RESTAURANT

CASUAL MENU

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

SMALL PLATES

Thyme Marinated Quail , nduja purée, pickled shitake mushroom, green oil (DF, NF)	22
Slow Cooked Duck Breast , roasted pumpkin purée, pickled rhubarb, red sorrel, licorice jus (NF, GF, EF, DFA)	22
Pumpkin Ricotta Cheese Tart , Japanese ginger gel, pumpkin seed brittle, fried sage (V)	20
Tasmanian Octopus , purple potatoes, tamarind dressing, chilli jam, parsley (NF, GF, DF)	22
Pumpkin Arancini with black garlic aioli - 3 pieces (NF, V)	12
Truffle Chicken Terrine , pickled baby vegetables, lemon mayonaise (DF, NF, GF, EFA)	16
Lamb Osso Bucco , white beans, truffle purée, polenta chips, olive tapenade (GF, NF, DF)	25
24 Hour Buttermilk-Soaked Calamari , hot Asian salad (NF, EF, GF)	22

GRAZING

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

MAIN PLATES

16 Hour Slow Cooked Beef Oysterblade (MB3+) , seeded mustard, mixed bean and mushroom casserole, parsley pistou, jus (GFA, NF, EF)	45
Moroccan Spiced Chicken Thigh , polenta, ratatouille, pea tendrils (GF, NF, EF)	37
Pan Seared Salmon , saffron labneh, fennel, dill and chilli salad, gin and orange dressing, Shiraz Gin caviar roe (NF, GF, DFA, EFA)	45
Creamy Truffle, Mushroom and Spinach casarecce pasta, pecorino cheese (V, NF, GFA)	32
Slow Cooked Pork Belly , carrot and spicy apple purée, mustard pickled pear (DF, GF,NF)	45
Confit Duck Leg , turnip, peach two ways, figs, shallot chutney (GF, DF, NF)	45
Wagyu 250gm (M9+) , caramelised onion and potato rosti beetroot salad, café de paris butter (GF, NF)	80

MAIN SHARING (Large serving for 2 people)

16 Hour Slow Cooked Lamb Shoulder , mixed grain salad of semi sun dried tomatoes, olives, pearl barley, almond, preserved lemon, mint labneh (DFA)	86
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SIDES

Heirloom Tomatoes , basil, bocconcini cheese, balsamic onion, frisse salad (DFA, V, NF, GF, VGA, EFA)	13
Ancient Grain Salad , mixed grain, semi sun dried tomatoes, olives, pearl barley, almond, preserved lemon (DF, VG, V, EF)	13
Rocket, Pear, Parmesan , balsamic vinegar dressing (V, GF, NF, EF, VGA)	13
Chips with Aioli (DF, NF, V, EFA, VGA)	13
Bread (V, VG, DF, NF, EF, GFA)	8

DESSERT

Coffee Semifreddo , poached pear, rum caramel, hazelnut (V, NFA, GF)	17
Chocolate cake , glazed cherry, caramel sauce (V, VGA, NFA, DFA, EFA)	17
Ginger Cake , rum poached pineapple, vanilla cream and candied walnuts, mint garnish (V, NFA)	17
Burrata Cheese , caramelised onion, fresh cherries, jalapeño crackers (V, NF, GFA)	17

VEGAN CASUAL MENU

Available 11:30am - 3:00pm Mon-Sun (inc Public Holidays)

ENTREE

Charred Zucchini , chipotle chilli tomato jam, black garlic, toasted walnut (VG, GF, DF, NFA, V, EF, DF)	20
Vegetarian Mediterranean Plate - pickled zucchini, pumpkin, eggplant, semidried tomatoes, artichokes, olives, cornichons, caperberries, tomato chutney, house made bread (GFA, DF, V, NF, EF, VG)	22

MAIN COURSE

Ratatouille , polenta, fried basil (DF, GF, V, VG, NF, EF)	32
Vegetables with Napoli Sauce , pasta (NF, GFA, V, VG, EF, DF)	32

SIDES

Ancient Grain Salad , mixed grain, semi sun dried tomatoes, olives, pearl barley, almond, preserved lemon (DF, VG, V, EF)	13
Rocket, Pear, Balsamic dressing (GF, DF, NF, EF, V, VG)	13
Chips with Tomato Sauce (DF, NF, EF, VG)	13
Bread (V, VG, DF, NF, EF, GFA)	8

DESSERT

Vegan Chocolate Cake , caramel sauce (VG, NF, DF, EF, V)	15
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