

Isabella's

R E S T A U R A N T


SEMI-SET MENU

Available 11:30am - 4:00pm Mon-Fri
11:30am - 3:00pm Sat, Sun & PH


2 COURSE \$65.00 / 3 COURSE \$75.00

ENTREE


Thyme Marinated Quail, nduja purée, pickled shitake mushroom, green oil
(DF, NF)

 Rochford Estate 'la Droite' Merlot Cabernet 2020


Slow Cooked Duck Breast, roasted pumpkin purée, pickled rhubarb, red sorrel, licorice jus
(NF, GF, EF, DFA)

 Rochford Single Vineyard 'Dans les Bois' Pinot Noir 2021

Pumpkin Ricotta Cheese Tart, Japanese ginger gel, pumpkin seed brittle, fried sage
(V)


 Rochford Estate Sauvignon Blanc 2023

Tasmanian Octopus, purple potatoes, tamarind dressing, chilli jam, parsley
(NF, GF, DF)

 Rochford Estate Pinot Gris 2023

MAIN PLATES


16 Hour Slow Cooked Beef Oysterblade (MB3+), seeded mustard, mixed bean and mushroom casserole, parsley pistou, jus
(GFA, NF, EF)

 Rochford Estate Syrah


Moroccan Spiced Chicken Thigh, polenta, ratatouille, pea tendrils
(GF, NF, EF)

 Rochford Estate Rosé 2023


Pan Seared Salmon, saffron labneh, fennel, dill and chilli salad, gin and orange dressing, Shiraz Gin caviar roe
(NF, GF, DFA, EFA)

 Rochford Single Vineyard Isabella's Chardonnay 2019


Creamy Truffle, Mushroom and Spinach casarecce pasta, pecorino cheese
(V, NF, GFA)

 Rochford Estate Pinot Noir 2022

Slow Cooked Pork Belly, carrot and spicy apple purée, mustard pickled pear
(DF, GF, NF)


 Rochford Estate Chardonnay 2021

Confit Duck Leg, turnip, peach two ways, figs, shallot chutney
(GF, DF, NF)

 Rochford Single Vineyard 'Dans les Bois' Pinot Noir 2021

MAIN SHARING (Large serving for 2)


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

 Rochford Single Vineyard 'L'Enfant Unique' Pinot Noir 2019

INDULGENT UPGRADES

(ADDITIONAL \$30 PER PERSON)

Wagyu 250gm (M9+), caramelised onion and potato rosti beetroot salad, café de paris butter
(GF, NF)

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019

ADD SIDES (\$13 PER SERVE)

Heirloom Tomatoes, basil, bocconcini cheese, balsamic onion, frisse salad
(DFA, V, NF, GF, VGA, EFA)

Ancient Grain Salad, mixed grain, semi sun dried tomatoes, olives, pearl barley, almond, preserved lemon
(DF, VG, V, EF)


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

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

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

DESSERT


Coffee Semifreddo, poached pear, rum caramel, hazelnut
(V, NFA, GF)

 Rochford Rimedio

Chocolate cake, glazed cherry, caramel sauce
(V, VGA, NFA, DFA, EFA)

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019

Ginger Cake, rum poached pineapple, vanilla cream and candied walnuts, mint garnish
(V, NFA)

 Rochford Rimedio

Burrata Cheese, caramelised onion, fresh cherries jalapeño crackers
(V, NF, GFA)

 Rochford Estate Cuvée 2017

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

Available 11:30am - 4:00pm Mon-Fri
11:30am - 3:00pm Sat, Sun & PH

2 COURSE \$55.00 / 3 COURSE \$65.00

ENTREE

Charred Zucchini, chipotle chilli tomato jam, black garlic, toasted walnut
(VG, GF, DF, NFA, V, EF, DF)

 Rochford Estate Sauvignon Blanc 2023

Vegetarian Mediterranean Plate - pickled zucchini, pumpkin, eggplant, semidried tomatoes, artichokes, olives, cornichons, caperberries, tomato chutney, house made bread
(GFA, DF, V, NF, EF, VG)

 Rochford Estate Cuvée 2017

MAIN COURSE

Ratatouille, polenta, fried basil
(DF, GF, V, VG, NF, EF)

 Rochford Estate Syrah 2022

Vegetables with Napoli Sauce, pasta
(NF, GFA, V, VG, EF, DF)

 Rochford Estate Pinot Noir 2022

ADD SIDES (\$13 per serve)

Ancient Grain Salad, mixed grain, semi sun dried tomatoes, olives, pearl barley, almond, preserved lemon
(DF, VG, V)

Rocket, Pear, Balsamic dressing
(GF, DF, NF, EF, V, VG)

Chips with Tomato Sauce
(DF, NF, EF, VG)

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

DESSERT

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

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019

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