



# Isabella's

## RESTAURANT

### SPRING MENU

2 COURSE \$55.00 / 3 COURSE \$65.00

#### ENTREE

Baked Ricotta Tart   
pickled zucchini, fennel seed & preserved lemon  
 Rochford Single Vineyard Sparkling Rosé 2017

Buxton Trout & New Season Potato    
asparagus & sauce veirge  
 Rochford Estate Fume 2017

Chicken & Truffle Terrine    
apple, soft herbs & potato crisp  
 Rochford Estate Chardonnay 2019

Barbequed Quail   
roasted aubergine, blood orange marmalade & black garlic  
 Rochford Estate 'la Droite'  
Merlot, Cabernet Franc 2019

#### MAIN COURSE

Baked Snapper   
fennel, broad bean & fried garlic with pear & caper dressing  
 Rochford Estate Pinot Gris 2019



Confit Spring Lamb Shoulder   
artichokes, hazlenut & feta  
 Rochford Estate Rosé 2020

Roasted Pork Belly   
slow cooked shoulder, heirloom carrot, rhubarb & mustard  
 Rochford Estate Pinot Noir 2019


Bulgar Stuffed Poussin  
spiced yoghurt, spring beans & chimichurri  
 Rochford Single Vineyard 'Dans les Bois'  
Chardonnay 2018

Orecchiette   
asparagus, garden peas, lemon, garlic & ricotta salata  
 Rochford Estate Sauvignon Blanc 2019


#### Main Indulgent (\$25 Upgrade)

200g 4+ Wagyu Scotch Fillet   
truffled rosti, radicchio & orange salad  
 Rochford Single Vineyard 'Garrigue'  
Heathcote Syrah 2018


#### SIDES (SERVES 1 - \$10)

Rocket, roasted pear & parmesan salad   
Grain salad, caramelised onions, dill & smoked almonds  
Thick cut chips

#### DESSERT

White chocolate, peach  
& black sesame sable  
 Rochford Pinot Noir 2019

Blackberry & lemon tart  
with vanilla mascarpone  
 Rochford Autumn Riesling 2018

Maffra black wax cheddar, pear paste,  
walnut & lavosh  
 Rochford Estate 'la Gauche' Cabernet Sauvignon 2019

Rochford  
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 Our Sommelier's Wine Recommendation

 - Vegetarian  - Gluten Free

 - Dairy Free  - Nut Free

15% Surcharge will apply on Public Holidays

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