

# Isabella's

RESTAURANT

## MENU

### GRAZING

|                                                                                                                                                                                                                                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Charcuterie Board</b> - Four cured meats, cornichons, caperberries, olives, house sourdough<br>(GFA, DF, NF)                                                                                                                                                                          | 35 |
| <b>Cheese Board</b> - Three cheeses, candied walnuts, fruit paste, muscatels, lavosh<br>(V, GFA, NFA)                                                                                                                                                                                    | 35 |
| <b>Mediterranean Vegetable Plate</b> - Pickled zucchini, pumpkin, eggplant, semi-dried tomatoes, artichokes, olives, cornichons, caperberries, tomato relish, house sourdough<br>(V, VG, GFA, DF, NF)                                                                                    | 29 |
| <b>Isabella's Grazing Board (for two)</b> - Hot salami, beef pastrami, venison red wine & pistachio terrine, gorgonzola, double brie, mushroom arancini, stuffed peppers, pickled vegetables, olives, cornichons, caperberries, artichokes, fruit paste, relish, house sourdough, lavosh | 80 |

### ENTRÉE

|                                                                                                            |    |
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| <b>Marinated Rainbow Olives</b> - house sourdough<br>(V, VG, GFA, DF, NF)                                  | 15 |
| <b>Beetroot Hummus</b> - pomegranate, crisp bread<br>(V, VG, GFA, DF, NF)                                  | 16 |
| <b>Vegetable Samosa</b> - chutney (2 pieces)<br>(V, VG, DF)                                                | 12 |
| <b>Mushroom &amp; Pecorino Arancini</b> - truffle aioli (3 pieces)<br>(V, NF)                              | 17 |
| <b>Fried Haloumi</b> - Za'atar crumb, white almond gazpacho, cucumber salad<br>(V)                         | 22 |
| <b>Smoked Salmon</b> - Cucumber ribbon salad, avocado mousse, crème fraîche, fried capers<br>(GF, NF)      | 22 |
| <b>Flash-Fried Spiced Calamari</b> - Herb & chilli salad, beer-pickled jalapeño mayonnaise<br>(GF, DF, NF) | 26 |
| <b>Slow-Cooked Pork Belly</b> - Za'atar, apple & fennel slaw, quince & juniper sauce<br>(GF, DF, NFA)      | 22 |
| <b>Pressed Lamb Shoulder</b> - Fennel & mint salad, chimichurri, red wine jus butter<br>(GF, DF, NF)       | 22 |
| <b>Baked Camembert</b> - house sourdough, blackberry compote<br>(V, DFA, NF)                               | 22 |

## MAINS

|                                                                                                                                                                           |    |
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| <b>Potato &amp; Ricotta Gnocchi</b> - Napoli sauce, whipped ricotta, parmesan, toasted pine nuts<br>(NFA)                                                                 | 34 |
| <b>Seasonal Vegetable Tagine</b> - Du Puy lentil salad, chilli<br>(V, VG, GF, DF, NF)                                                                                     | 32 |
| <b>Chicken Maryland</b> - smoked paprika & garlic, sweet potato couscous, lemon crème fraîche, red wine jus<br>(DFA, NF)                                                  | 38 |
| <b>Pan-Seared Barramundi</b> - roasted carrot, harissa chickpeas, cauliflower, crispy capers<br>(GF, DFA, NF)                                                             | 45 |
| <b>Rigatoni Ortolana</b> - seasonal vegetables, rich tomato sugo, fried basil, olives, parmesan<br>(V, VGA, GFA, DFA, NF)                                                 | 30 |
| <b>16-Hour Braised Beef Oyster Blade</b> - farro & freekeh grains, roasted pumpkin, basil pesto, golden raisins, almonds, smoked yoghurt, red wine jus<br>(GFA, DFA, NFA) | 45 |
| <b>Duck Confit</b> - potato dauphinois, slow-roasted parsnip, lavender & rhubarb, red wine jus<br>(GF, DFA, NF)                                                           | 45 |
| <b>Moroccan Spice Lamb Shank</b> - Moghrabieh pearl couscous, braised tomato, peas, herb jus<br>(DF, NF)                                                                  | 45 |
| <b>250g Wagyu Porterhouse (MB9)</b> - Rosemary potato rösti, asparagus, horseradish butter, radicchio, shaved fennel & orange salad, jus<br>(GF, DFA, NF)                 | 80 |

## TO SHARE *Large format dishes designed for two or more*

|                                                                                                                                               |    |
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| <b>Sous Vide Lamb Shoulder (700g)</b> - Seasonal roasted vegetables, crushed chilli, green goddess tzatziki, red wine jus (GF, DFA, NF)       | 85 |
| <b>16-Hour Braised Beef Shoulder (700g)</b> - Seasonal roasted vegetables, crushed chilli, green goddess tzatziki, red wine jus (GF, DFA, NF) | 85 |

## SIDES

|                                                                                         |    |
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| <b>Roasted Potatos</b> - truffled cream, goat's cheese, rocket<br>(GF, NF)              | 13 |
| <b>Heirloom Tomato Salad</b> - basil, bocconcini, melba toast<br>(V, VGA, GFA, DFA, NF) | 13 |
| <b>Rocket Salad</b> - parmesan, toasted hazelnuts<br>(V, VGA, GF, DFA, NFA)             | 13 |
| <b>Beer Battered Fries</b> - Rosemary salt, aioli<br>(V, VGA, DF, NF)                   | 13 |
| <b>Loaf of House Sourdough Bread</b><br>(V, VG, GFA, DF, NF)                            | 8  |



## DESSERT

|                                                                                                                |    |
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| <b>Chocolate cake</b> - salted caramel, whipped cream, glazed cherry, freeze-dried raspberries<br>(V, NF)      | 17 |
| <b>Pistachio &amp; Almond Cake</b> - Cardamon mascarpone<br>(V, GF)                                            | 17 |
| <b>Vegan Pistachio &amp; Dark Chocolate Dome</b> - pistachio crumb, white chocolate feather<br>(V, VG, GF, DF) | 17 |
| <b>Mango &amp; Vanilla Tart</b> - shredded coconut, meringue<br>(V, NF)                                        | 17 |
| <b>White Chocolate &amp; Raspberry Dome</b> - poached berries, chocolate crumb<br>(V)                          | 17 |
| <b>Sorbet</b> with freeze dried fruits (ask for daily variety)<br>(V, VG, GF, DF, NF)                          | 12 |

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 | A: Available

15% surcharge applies on public holidays